

Mery-Melrose

AC Grande Fine Champagne
Cognac
France



n/v

Organic VS Cognac

<i>Varietal</i>	95% Ugni Blanc, 5% Folle Blanche/Colombard
<i>Master Blender</i>	Francois Mery, Janis Melrose
<i>Color</i>	Amber
<i>Type</i>	Organic Cognac
<i>% Alcohol</i>	40
<i>Minimum Aging</i>	3 years

Tasting Notes

Amber in color with smokey, spicy aromas of black tea and sun dried orange peel. Briny earth and rich, dark fruit flavors. Citrusy finish, mildly tannic with lingering cedar aromas.

Winemaker Notes

Distilled & bottled at Salles d'Angles in the family alambic. Aged for a minimum of three years in barrels. François & Janis produce Cognac from organically grown grapes, using natural methods, organic fertilizers, and cultivation of the soil. A part of the vineyard has been organic since 1992 and in 2011 the entire vineyard was converted to organic production. The VS is a blend of cognacs in their first stage of development, selected by the cellar master, François Mery. It is distilled with the lees then aged in new and old Limousin oak barrels to preserve the balance between the fragrances of the cognac and the nuances of the wood.

Certified USDA Organic

Featured at Raw Wine 2016 & 2017

Silver at San Francisco World Spirits Competition 2017

Seen in Modern Distillery Age, Tasting Panel