

# Mery-Melrose

AC Grande Fine Champagne  
Cognac  
France



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**n/v**

## Organic VSOP 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>	5 years

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### *Tasting Notes*

Dark amber color with mocha, butterscotch, vanilla, cigar box and ocean-like aromas. Rich and broad in the mouth with black tea, mushroom, silky vanilla and dried fruit flavors. Long in finish with hints of Provence herbs and cedar.

### *Winemaker Notes*

Distilled & bottled at Salles d'Angles in the family alambic. Aged for a minimum of five 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. A blend of Grande Fine Champagne cognacs in the traditional manner - distilled wine with their lees, aged at least five years in our cellars in oak barrels from the Limousin Forest. They are then blended by the cellar master, François Mery, after special selection of the best reserves, to reproduce its unique style year after year.

### *Certified USDA Organic*

*Featured in Huffington Post: Why VSOP is the "Goldilocks" Cognac - 5 Brands You Should Try*

*#3 of the Top Ten Liquors from NYC Indie Spirits Expo 2017*

*Featured at Raw Wine 2016 & 2017*

*Seen in Modern Distillery Age, Tasting Panel*

*Silver at San Francisco World Spirits Competition 2017*

