

Mery-Melrose

Organic VS Cognac



Distilled & bottled at Salles d'Angles in the family alembic still. Aged for a minimum of three years in barrels. François & Janis produce cognac from organically grown grapes, using natural methods, organic fertilizers, and sustainable 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, Francois 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.

Mery-Melrose is an artisanal grower & producer dedicated to the creation of the most exciting and original cognacs. A small independent family owned estate, the vineyards, winery, distillery and cellars are based in the village of Salles d'Angles in the Grande Champagne 1er Cru of France's Cognac Region.

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.

Grape Varieties :

95% Ugni Blanc, 5% Folle Blanche and Colombard

Area of Origin :

Grande Champagne 1er Cru, Cognac

Country of Origin :

France

Distilled in :

Alembic Still

Years in cask :

3 years

Alcohol : 40%



Organic

