

## Mery-Melrose

### *Organic VSOP Cognac*



Distilled & bottled at Salles d'Angles in the family alembic still. Aged for a minimum of five 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.

A blend of cognacs in the tradition Grande Fine Champagne - distilled wine with their lees, aged at least five years in our cellars in oak barrels from the Limousin. They are then blended by the cellar master, Francois Mery, after special selection of the best reserves, to reproduce year after year the unique style of Mery Melrose Organic VSOP.

#### Tasting Notes :

Darker 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.

#### 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 :

5 years

#### Alcohol : 40%



Organic

