

**M**  
**MERLET**  
*depuis 1850*



## CHEVESSAC EXTRA VIEUX PINEAU DES CHARENTES

**Category:** Pineau des Charentes - Appellation d'origine contrôlée

**Degree :** 17 % vol.

Perfect and harmonious union of white grape must and cognac, this Pineau AOC is barrel-aged for more than 10 years to obtain its exquisite velvety mouthfeel. The long ageing of this pineau refines the aromas of white grapes and produces an unparalleled harmony of flavors.

**SERVICE:** Ideal as an aperitif, Merlet Chevessac Extra Vieux can be served with melon, blue cheeses or as a dessert wine.

**TASTING NOTES:**

**Colour:** "Old gold", with amber and brown tinges.

**Nose:** Complex notes of honey and plums.

**Palate:** Smooth aromas of cinnamon, vanilla and dried fruits.