



  
**MERLET**  
*depuis 1850*

## C<sup>2</sup> CAFÉ

### LIQUEUR COGNAC & COFFEE LIQUEUR

Just as with the C<sup>2</sup> Cassis and C<sup>2</sup> Citron liqueurs, the Merlet family's know-how as distillers and liqueur makers has come together to create a new, innovative marriage of Coffee & Cognac.

Round and pleasant cognacs, selected for their notes of vanilla, cinnamon and moka have been blended and then married to our house made fresh roasted coffee bean infusions.

Serve either on the rocks with an orange zest, a cinnamon stick or a square of chocolate, or as a long drink with soda water or tonic.



750 ml - 33 % ABV

[www.merlet.fr](http://www.merlet.fr)



# C<sup>2</sup> CAFÉ



## LIQUEUR COGNAC & COFFEE LIQUEUR

C<sup>2</sup> Café is a coffee and cognac liqueur.

The 100% Arabica Brazilian coffee blend was selected together with coffee specialist and importer Café Merling at in La Rochelle, just a few kilometres away from the Distillerie Merlet & Fils. Thanks to Café Merling's highly specialized roaster, the distillery was able to find the exact roasting temperature for the required infusion to produce the liqueur.

For each new batch produced during the day, the coffee is freshly roasted and then ground and infused in hot water within the Merlet & Fils cellars of the Distillerie Merlet & Fils. A neutral alcohol is then added to stabilise this infusion.



Once filtered, the coffee extract is added to a specially blended cognac which account for more than half the finished liqueur.

Sugar is added to finalise the production and obtain the desired liqueur.

- Liqueur with Cognac & Coffee liqueur
- 33 % ALC. BY VOL.
- Marriage of cognac (more than 50 %), coffee infusion (between 40 and 50 %), sugar
- Coffee from Brasil, Arabica variety
- The same day, coffee is roasted by Café Merling in La Rochelle, then infused by Distillerie Merlet & Fils



### Tasting notes :

**Robe :** Deep and intense brown

**Nose :** The nose is powerful with notes of hot coffee, roasting coffee and vanilla at first. The cognac follows and completes with delicacy the palette of aromas.

**Mouth :** The mouth is round and smooth with a very nice length. The aromas of coffee, spices and vanilla are undeniably present and sublimed by a touch of cocoa. It is a perfect match between the Cognac and the Coffee liqueur.

### COCKTAIL : Espresso Martini

Merlet C <sup>2</sup> Café, cognac liqueur	15 ml	1/2 oz
Nuage Vodka	40 ml	2 oz
Sugar syrup	10 ml	1/2 oz
Espresso	20 ml	1 oz

Combine the vodka, C<sup>2</sup> Coffee Liqueur, sugar syrup and espresso in a cocktail shaker filled with cubed ice, shake hard and single strain in a large chilled coupe. Serve and decorate with a coffee bean.