PACIFIC EDGE

WINE & SPIRITS | NEVADA

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Tequila Herencia Mexicana — Limited Production

Willett Distillery

Haus Alpenz

Leopold Bros — Small Batch Distillers of Fine Spirits

Springbank Single Malt

Mezcal Yuu Baal

Established 1842 — Cadenhead's — Whisky & Rum Merchants

A.D. Rattray — Whiskies of Distinction

Château de Lacquy

Dos Armadillos Tequila

Bank Note — Blended Scotch Whisky

Barrell Craft Spirits

City of London — London Dry Gin — Handcrafted in Small Batches

GVORI — Ultra Premium — 100% Winter Wheat

Campo Azul — Single Barrel

DEUX FAMILLES
COGNAC

WHO IS BEHIND THE DEUX FAMILLES PROJECT? TWO FAMILIES:

BETH FAMILY
CALIFORNIA – USA

Spirits merchants with two generations of experience, bringing 50 years of expertise in marketing beverage alcohol in the USA.

Joel K. Beth, CEO
Scott P. Beth, EVP

NAU FAMILY
COGNAC – FRANCE

Owners of Distilleriede Chevanceaux, dedicated to distilling, aging, and blending cognac since 1830.

Marie Nau, Marketing Manager
Julien Nau, CEO

WE OFFER THE MOST PRECISE SELECTION OF HIGH STANDARD COGNACS, SELECTED CASKS AND RARE COGNACS.

XO

Grapes: Ugni Blanc, sourced from Petite Champagne and Fins Bois, renowned for aromatic eaux-de-vie

Blend created exclusively for Deux Familles, with cognacs aged for at least 10 years before joining the final blend

The selectedXO batches were initially aged separately in 'red' French oak barrels (350-400 liters)

They were selected for their exceptional organoleptic characteristics, based on careful tasting

The final blend was then placed in 10 'red' casks (350-500 liters) that had previously held very old cognacs

The blend finally spends 15 months in a humid cellar

SINGLE CASK

Our Deux Familles Single Cask cognac comes from a batch of cognac purchased in January 2012 from Mr. Julien André, a winegrower from Grande Champagne.

In 2012, this cognac was already 60 years old.

Our Cellar Master at the time, Pierre Guérin, chose a 'red' 80-year-old French Limousin oak cask, in order to preserve the finesse of the old eau-de-vie and avoid adding tannin.

This cask was then stored for a further 12 years in one of our cellars which is a former stable, in a damp environment, with an annual angels' share of around 3%.

In this calm, subdued environment, our Single Cask Deux FamillesCognac matured to reach its peak.

The taste reveals great finesse and minerality typical of a premier cru Grande Champagne cognac. Despite more than 60 years in the barrel, with a low level of tannin, it still has freshness and good acidity on the nose.

SINGLE BATCH MADEIRA CASK

Blend of 2 lots of Fins Bois and Bons Bois cognacs aged for six to eight years

The Madeira casks are 225-liter 'red' casks from France, made of French oak. They were sent to Madeira to spend around two years being soaked with Madeira wine from the Madeira appellation

Madeira is a very sweet fortified wine. The casks give our cognac sweet & savory, oxidized and rancio notes

The 2 lots of cognac were initially aged separately in 'red' French oak casks (350-400 liters)

It was also important that these eaux-de-vie should not be too mature, so that they could continue to improve and absorb the typical features of the Madeira casks.

PÈRE DOM

Napoleon French Brandy

Our V.S.O.P. brandy has been distilled in Coffey stills from grape wines and aged in our cellars in French oak 400 liter casks for a minimum of one year. Thereafter, it is blended with our older brandies. Typical grape varieties can be Colombard, Merlot, Muscat or Airen.

Considering the shorter period of aging for brandy than the typical aging period for cognac, we age our brandy in rather dry cellars with exposure to temperature movements. The casks we use for aging our brandy are the same as the casks we use to age our V.S. cognac; large grain French oak with high temperature toasting (up to 200 C, equivalent of 392 degrees Fahrenheit), with a small percentage of new casks being used.

tasting notes

Color Nice amber, dark copper glints, limpid and shiny.

Nose Fruits forward notes of pear, raisins and dry pineapple, followed by a very delicate toasted vanilla flavor and a gentle finish of raisin and fudge.

Palate Light, soft palate, with a deli cate mix of Muscat grapes, winy notes and toasted oak. Nice, soft finish, mixing typical French oak notes with a hint of exotic fruits.

COUVIGNAC

V.S. Cognac

Our V.S. Cognac is distilled from wines of the Cognac region in a single distillery and aged in French oak casks for at least 30 months. We distill wines from three of the major crus in the Cognac region to obtain a robust, fruit forward and rich distillate. Maturation takes place in our cellars with 15% new barrels and 85% previously used cognac barrels. We pay close attention to the oak selection (large grains oak, 36 months dry) and toasting (high temperature) for our new barrels, which bring a great finish to our V.S.

tasting notes

Color Nice amber, copper glints, limpid and shiny.

Nose Fruit forward (pear, raisins, dry apricot), followed by a very distinct bourbon vanilla flavor and a delicate finish starring toasted oak, light smoky notes.

Palate Very round, soft palate, with a delicate mix of fresh grapes, winy notes and floral bouquet. Great finish, mixing typical French oak notes with an already oxidative prune note.

BAARDSETH

VSOP,
Fine Champagne Cognac

Our Fine Champagne Cognac is a blend of the two best crus of the Cognac region; Grande Champagne and Petite Champagne. The distillates obtained from these wines are aged separately in French oak casks, with a significant amount of new casks (up to 25%). The oak is carefully selected (36 months dry, majority of small grain oak), and the toasting of the casks is precisely defined (light to medium) to preserve the delicate notes of the Fine Champagne distillates. In these conditions, we allow our fresh distillates 4 to 6 years to mature, slowly evolving into a great spirit, full of balance and elegance.

tasting notes

Color Medium amber, dark copper and golden glints.

Nose Crystallized fruits appear first, with generous hints of dry apricot, orange peel, and prunes, followed by a “still fresh” mature grape note, light toasted oak, great round finish.

Palate Generous palate; dry and crystallized fruits attack, followed by vanilla and pastry notes, and spiced up by a light, but persistent smoky note, nice minerality, oxidized tannins and light rancio; very long-lasting finish.

BAARDSETH XO

Petite Champagne,
Single Cru, Cognac

Our XO Petite Champagne Single Cru is obtained through the distillation of wines coming from this unique cru of the Cognac region. This area, located in the center of the region, has a typical soil consisting mainly of clay stone; which is basically a poor soil for agriculture but a great terroir for wine and cognac making. The Petite Champagne fresh distillate offers a wonderful minerality, very delicate pear, floral hints and even a fresh buttery nose. These delicate elements need more time than any other cru to reach maturation, with a minimum requirement of 10 years in oak.

Our Petite Champagne Single Cru is a blend of Cognacs aged 10 to 20 years, exclusively selected for their great elegance, typical of this terroir. We favor aging these Cognacs in humid, stable temperature cellars; carefully selecting specific “small grain” French oak casks, with light toasting.

tasting notes

Color Amber, copper and golden glints.

Nose Powerful, overwhelming nose, showing a great complexity from the start with a perfectly aligned balance of minerality and dry fruit notes; prunes, hint of crystallized citrus, blond tobacco and humid cellar, nice cognac rancio.

Palate Just as the nose, great flavorful start combining fruitiness, minerality and delicious oxidized hints (typical cognac rancio). Nice, light cigar box and old cellar hints adding some spiciness on the finish. Soft, smooth and long finish.

Depuis 1711

CHÂTEAU DE LACQUY

Bas-Armagnac

Chateau de Lacquy, the oldest family-owned estate producing Armagnac, has been distilling hand-crafted Armagnac since 1711 from vines planted on an exceptional soil of light, tawny, marine sand with clay and shell sediments. Considered in France as one of the top producers of Armagnac, the estate continues its tradition of excellence by overseeing every step of production, only bottling what comes from its own vineyards, distillery and ageing cellars. Chateau de Lacquy Armagnacs are exclusively aged in French oak barrels of 110 gallons and free on any additives, such as colorant, sugar or wooded caramel. The present owner, Gilles de Boisseson, is the 10th generation to run Chateau de Lacquy.

The Armagnacs of Chateau de Lacquy are renowned for their elegance, finesse, roundness, length in the mouth and great aromatic complexity. They are very feminine Armagnacs, without aggressiveness, very balanced, developing infinite varieties of aromas ranging from fresh or candied fruits to flowers, spices, tobacco, cocoa, vanilla, nuts, cream, toasted brioche, etc.

Chateau de Lacquy Reference Armagnac
The Reference is a 100% Baco aged 3 to 4 years in new oak barrels of various toasting.

Chateau de Lacquy Hors D'Age Armagnac
The Hors d'Âge is a blend of 5 different years, aged at least 10 years in oak barrels until the bottling. It is made of 50% Baco, 25% Colombard, 15% Folle Blanche and 10% Ugni-blanc.

Chateau de Lacquy 17 Yr Armagnac
The 17 years is a blend of 5 different years which have spent at least 17 years in oak barrels. It is composed of Baco, Colombard and Ugni-blanc.

Chateau de Lacquy 21 Yr Blend
Bas Armagnac 21 years old, the result of meticulous production, is distilled over a wood fire, then rests for 21 years in oak barrels. The blend, made two years before bottling, celebrates the art of aging.

Chateau de Lacquy 30 Yr Blend
The 30-year-old Blended Armagnac, the result of meticulous production, is distilled over a wood fire, then rests for 30 years in oak barrels. The youngest of this blend was distilled in 1985 in barrels.

PRODUCT	GRAPES USED
Chateau de Lacquy 1992 Armagnac #598 88 PF	Baco 50%, Ugni-Blanc 50%
Chateau de Lacquy 1996 Vintage Armagnac 90 PF	Baco 80%, Ugni-Blanc 20%
Chateau de Lacquy 1999 Armagnac #302 91 PF	Baco 80%, Colombard 10%, Ugni-Blanc 10%
Chateau de Lacquy 2000 Armagnac #335 94 PF	Baco 80%, Ugni-Blanc 20%
Chateau de Lacquy 2001 Baco Armagnac #320 94 PF	Baco 100%
Chateau de Lacquy 2001 Colombard #144 92 PF	Colombard 100%
Chateau de Lacquy 2002 Armagnac #136 97 PF	Baco 50%, Ugni-Blanc 50%
Chateau de Lacquy 2005 Armagnac #124 96 PF	Baco 70%, Folle Blanche 30%
Chateau de Lacquy 2006 Armagnac #350 93 PF	Colombard 66%, Ugni-Blanc 34%
Chateau de Lacquy 2010 Armagnac #278 98 PF	Colombard 100%

GRAND POMMIERE XS VSOP CIGAR IN THE BOTTLE

Drouet et Fils is a 4th generation artisan cognac distillery nestled in the small village of Salles d'Angles, only a few miles from the town of Cognac. Accomplished master distiller, Patrick Drouet, is a true "modern style old schooler" whose approach blends the best of traditional methods and new thinking. With the tending of the vines, harvesting, vinification, distilling, aging and bottling all taking place on the estate, Drouet is the essence of a single estate cognac. Produced in very small quantities and distilled with great precision and passion, Drouet cognacs are pure, yet suave, and are benchmark examples of how stunning a spirit can be. Drouet is quickly establishing itself as one Cognac's top family owned estates, attested by its impressive accolades in recent years.

tasting notes

COLOR: Mahogany, with copper hues.

NOSE: Crisp apple, vanilla, brown spices and cinnamon.

PALATE: Gorgeous balance between freshness of fruit and sweet scented notes.

FINISH: Remarkably long finish with great balance between bright acidity and sweetness.

The cigar is a Vartan custom manufactured Reserva Special aged for five years and blended by world renowned master blender Hendrik Kelner. The cigar is well-preserved in the hand-blown glass chamber with a Boveda® 2-way humidifier.

MATSUI UMESHU

JAPANESE SPIRITS

Matsui whisky and brandy umeshu have been meticulously produced at the Kurayoshi distillery using Japanese plums and water from Mount Daisen to make for a mellow, delicious liqueur.

THE MATSUI WHISKY UMESHU

Refreshing sweetness of Umeshu is made from the finest plums. A perfect fusion of sweetness and deep rich taste of Matsui whisky. Smooth mouthfeel and well balanced sweetness with refreshing, luxurious and lingering aftertaste. Enjoyable drinking on the rocks or mixed with soda.

THE MATSUI BRANDY UMESHU

Both fruity and floral aroma, with a hint of vanilla in the background. Tart and sweet in the mouth, fresh and roasted plum flavors expand over the tongue with a subtle touch of molasses and nuts. The long aromatic finish is delightful.