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LEOPOLD BROS
SMALL BATCH DISTILLERS OF FINE SPIRITS

ESTABLISHED 1842

CADENHEAD'S
WHISKY & RUM MERCHANTS



CITY OF LONDON
London Dry Gin
HANDCRAFTED IN SMALL BATCHES



SPRINGBANK
SINGLE MALT

A.D. RATTRAY
Whiskies of Distinction

Bank Note
Blended Scotch Whisky

GVORI
ULTRA PREMIUM
100% WINTER WHEAT

HAUS
ALPENZ



CHÂTEAU DE LACQUY



BARRELL
CRAFT SPIRITS

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 Cheavanceaux, dedicated to distilling, aging, and blending cognac since 1830.

Marie Nau, Marketing Manager
Julien Nau, CEO

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 selected XO 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 Familles Cognac 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.

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





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'Age 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

Chateau de Lacquy 1992 Armagnac #598 88 PF
Chateau de Lacquy 1996 Vintage Armagnac 90 PF
Chateau de Lacquy 1999 Armagnac #302 91 PF

Chateau de Lacquy 2000 Armagnac #335 94 PF
Chateau de Lacquy 2001 Baco Armagnac #320 94 PF
Chateau de Lacquy 2001 Colombard #144 92 PF
Chateau de Lacquy 2002 Armagnac #136 97 PF
Chateau de Lacquy 2005 Armagnac #124 96 PF
Chateau de Lacquy 2006 Armagnac #350 93 PF
Chateau de Lacquy 2010 Armagnac #278 98 PF

GRAPES USED

Baco 50%, Ugni-Blanc 50%
Baco 80%, Ugni-Blanc 20%
Baco 80%, Colombard 10%, Ugni-Blanc 10%
Baco 80%, Ugni-Blanc 20%
Baco 100%
Colombard 100%
Baco 50%, Ugni-Blanc 50%
Baco 70%, Folle Blanche 30%
Colombard 66%, Ugni-Blanc 34%
Colombard 100%



CHÂTEAU DU BUSCA ARMAGNAC

Distilled for 300 years in the oldest distillery in Gascony, Chateau du Busca- Maniban Armagnacs continue to be produced at the property according to traditional methods. Following continuous distillation, the brandy is aged in oak barrels in the castle cellars. The same family has been producing Armagnac here for over two centuries. The only privately-owned wine estate in the Armagnac region to be classified as a French historical monument.

VINTAGE TENAREZE

Vintage dated Tenareze Armagnacs are legendary due to the slow and traditional distillation methods in a continuous flow still. Decades of slow aging in black oak casks culminate in a truly unique Armagnac worthy of its collectible status. Oenologist Marc Larry has provided some tasting notes on a few select cask below.

1951

Chestnut-brown, with yellow highlights. Lovely old rancio nose, With gingerbread and roasted aromas. Good length and full bodied palate, dominated by (nutty) rancio and very ripe figs.

1983

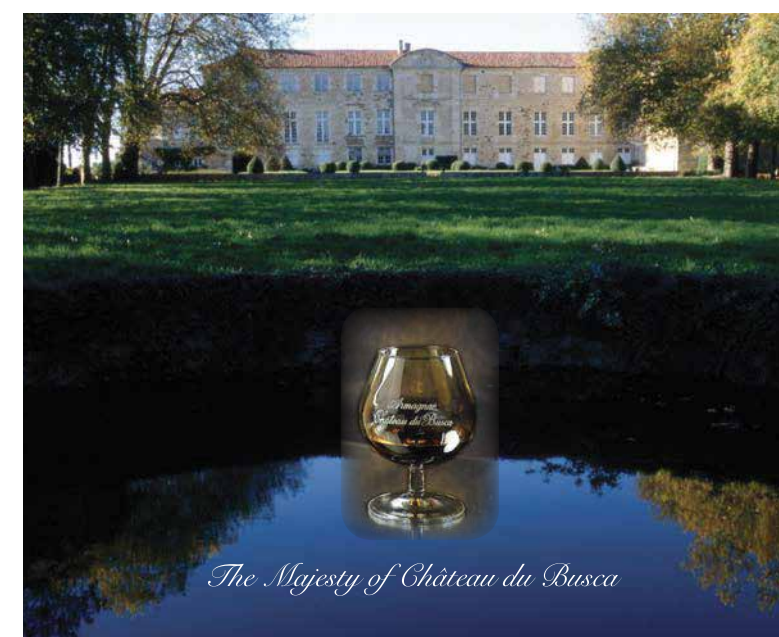
Chestnut-brown, with a hint of orange. Apricot, ripe figs and hazelnut on the nose. Long and sweet on the palate, with notes of orange and Very ripe fruit.

1989

An orange hue, with chestnut-brown highlights. Subtle aromas, candied orange, apricot yellow peach. Very fluid on the palate. Full-flavored with earthy tones of undergrowth and licorice.

1991

Amber hues. Fruity nose (yellow peach/ripe plum). Long and smooth on the palate with well-developed woody tones. Discreet rancio with a hint of hazelnut. Expressive and full of flavor.



VINTAGES AVAILABLE

1951
1972
1973
1976
1981
1983
1986
1987
1988
1989
1991

