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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



LECARRÉ

HISTORY – VS FRENCH BRANDY

LECARRÉ VS French Brandy is produced by a family-run distiller based in France that is now the 7th generation. Thanks to its expertise in distillation but also in ageing back from 1830, LECARRÉ is committed to highlight the finest brandies.

DISTILLATION & AGING

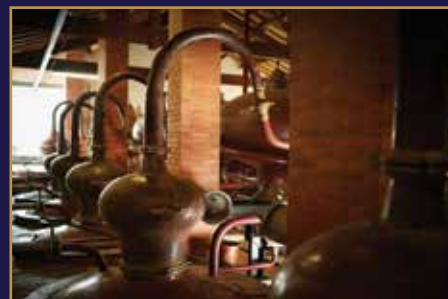
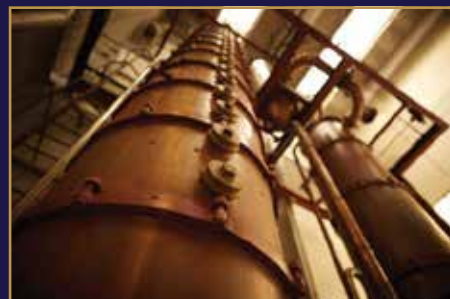
Our raw material is grape. We carefully select acid white grape varieties to produce delicate wines for distillation.

The distillation process is made with two different kind of pot stills; traditional double-distillation copper alembic and “Coffey-type” column still. Double distilling process in copper stills brings smoothness and fruitiness as coffey still brings spiciness and complexity. This distillation process is a key component to reveal LECARRÉ signature and identity.

Following the distillation, LECARRÉ fresh distillates are transferred into French oak barrels to rest and mature slowly in our humid cellars turning them into elegant and mature spirits that will be harmoniously blended by the cellar master. The aging process is essential to develop aromas, colors and complexity of the future blend.

LECARRÉ BRANDY & ORANGE LIQUEUR

The first step to developing our handcrafted liqueur is the maceration of dried bitter orange peel infusion and distillate in Brandy eau-de-vie. Our Cellar Master then blends this bitter orange liqueur with the finest Brandy, natural blood orange flavors and sugar. On the nose is orange flowers and sweet zest. On the palate are notes of candied orange peel and marmalade with a long finish.



LECARRÉ

LECARRÉ SPIRITS ARE PRODUCED BY A FAMILY-RUN DISTILLER BASED IN FRANCE THAT IS NOW THE 7TH GENERATION. THANKS TO ITS EXPERTISE DATING BACK TO 1830 IN DISTILLATION AS WELL AS AGING, LECARRÉ IS COMMITTED TO PRODUCING THE FINEST SPIRITS. THANKS TO ITS EXPERTISE DATING BACK TO 1830 IN DISTILLATION, HERBALISM AS WELL AS AGING, LECARRÉ IS COMMITTED TO PRODUCING THE FINEST SPIRITS; GROWN, DISTILLED, AGED AND INFUSED IN THE SOUTH WEST OF FRANCE.

OUR VERMOUTHS ARE MADE FROM VINIFIED MUSTS TO WHICH WE ADD INFUSIONS AND DISTILLATES OF VARIOUS BOTANICALS: WORMWOOD, AN ESSENTIAL INGREDIENT OF VERMOUTH, BUT ALSO VANILLA, GINGER, CARDAMOM AND OTHER PLANTS.

RED VERMOUTH GETS ITS COLOR AND AROMAS FROM THE ADDITION OF NUTMEG, CINNAMON AND CARMEL.

DRY VERMOUTH

APPEARANCE: a bright robe with a lovely pale yellow color.

NOSE: sweet freshness of white wine with lovely perfumes of cardamom and coriander.

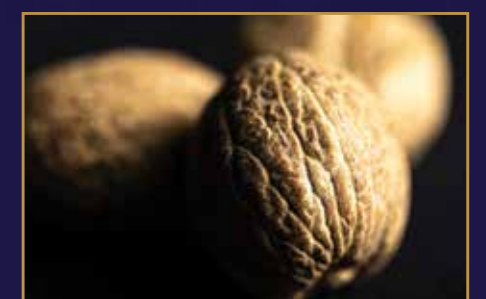
PALATE: a lovely roundness reminiscent of white grapes, enhanced by vanilla, with complex and elegant notes of mugwort and cardamom.

RED VERMOUTH

APPEARANCE: an elegant robe with hints of crimson.

NOSE: warm notes of spices enhanced by nutmeg and cinnamon.

PALATE: very generous with a warm roundness of cooked fruit and vanilla, the finish is embellished by the surprising freshness of ginger and coriander.



Eldée

Liqueur

State of the art production methods allow the finest available blackcurrants to be infused in premium spirit then sweetened to perfection.

Only fresh fruit are used for these “crèmes”, delicately infused in premium spirits, the juices are then gravity poured into the receiving tank, the remaining pulp gently pressed will give their additional second juices. They will then be perfectly sweetened in order to enhance their fragrances.

Eldée is universally known for its unique knowledge and experience in the world of liqueurs and fruit cordials. Craftmanship and respect for traditional methods are the driving forces of this company, located in the heart of Saint Palais de Negrignac, France



PACIFIC EDGE
WINE & SPIRITS | USA

NEGRONI

ANTICA DISTILLERIA

Negroni Antica Distillery was founded by cavalier Guglielmo Negroni in 1919. The distillery is located in the heart of the "Marca Trevigana" (The march of Treviso) surrounded by lands dedicated to winemaking for many centuries. Guglielmo attended the Oenological School of Alba, where he became most interested in distillation and the infusion of aromatic herbs indigenous to the area. The first Aperitivo created by Guglielmo was known as Old 1919, and was created using old recipes recovered from families in the area. The use of the best raw materials to obtain the highest quality is still used today in these traditionally crafted products. The distillery soon became famous for the grappa and liqueurs produced here, and in the 1960's the direction was under the control of Giovanni and Carlo Negroni, the sons of the founder. The original recipes have been handed down, and the same passion for using the best ingredients and following the traditional methods are still in place to this day. Negroni products are now available in over 30 countries around the world.



APERITIVO SIXTEEN

Made with an infusion of aromatic herbs along with orange peels, rhubarb, gentian and licorice. Characteristics: Strong orange peel and apricot perfumes with a soft and persuasive flavor and slightly bitter after-taste.

APERITIVO BITTER

Classical bitter based on infusions of orange peels and aromatic herbs.

Characteristics: Gentian and bitter orange peels aromas. Ample quina (quinine) for an old world flavor that is decisive and persistent.



NEGRONI AMARO

Negroni Amaro is the result of distillation and infusion of aromatic plants and roots, we obtain a bitterness with a distinct aroma and unmistakable flavor.

NEGRONI FERNET

Negroni Fernet is an intense bitter flavor comprised by a selection of herbs perfectly assembled for smoothness to be enjoyed after dinner.



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 Umesu 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.

