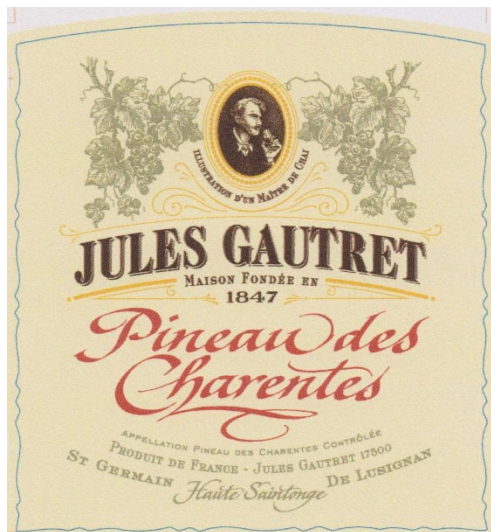


JULES GAUTRET

PINEAU DES CHARENTES ROUGE



Jules Gautret was a family estate formed in 1818 when brothers Jacques and Étienne Gautret acquired Château de Jonzac in Charentes. In 1847, the Château became the spirits trading company “Gautret & Fils” founded by Jacques and Françoise Gautret’s son: Louis François Jules Gautret. Over the next few decades, Jules Gautret built up the brand reputation by uniting winegrowers and creating partnerships with them. It remained a family business for five generations until 1959, when a group of 60 winegrowers took a stake in the family company, creating a winegrower cooperative called Maison Ansac. Today, Maison Ansac manages the Jules Gautret brand, maintaining the excellence in quality and production of Pineau des Charentes and fine Cognacs. The grapes mainly come from Charente-Maritime, particularly the Pays Royannais area.

Region:	Charentes
Appellation:	Pineau des Charentes
Owner:	Maison Ansac
Established:	1847
Farming Practices:	Sustainable
Grape Varieties:	Merlot (85%), Cabernet-Franc (10%), and Cabernet Sauvignon (5%)
Age of Spirits:	3 years (minimum requirement is 1 year aging)

Distillation and Aging: Pineau des Charentes is in the Vin de Liqueur category of French aperitifs and after dinner drinks. It is made by combining unfermented grape juice with finished Cognac, for a sweet fortified wine that is under 20% alcohol with a touch of fruitiness. Pineau des Charentes has a minimum aging requirement of one year; Jules Gautret is aged for 3 years in Limousin oak barrels.

Tasting Notes: A brilliant ruby color, deep and luminous. The nose is subtle and refined, revealing aromas of ripe fruit, black cherries and red currants. A veritable array of red fruits greets the palate, where the deliciousness of the berries is combined with a roundness and a perfectly balanced sweetness. Pineau Rouge can be served chilled as an aperitif, enjoyed on ice or used in cocktails where a fruity liquor is desired. Much like a ruby port, it can also be paired with chocolate desserts, red fruit tarts and certain mature hard cheeses.

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