

N A V A R R E

PM Spirits
Provider of Geeky Spirits

SOUVENIR IMPERIAL

COGNAC GRANDE CHAMPAGNE



Jacky Navarre's *Souvenir Imperial* is a blend of his oldest casks, distilled between the late 1950s and early 1970s. It was bottled in 2011 to commemorate the 200 year anniversary of the Navarre distilling family. The humid environment of the estate naturally reduces the spirit's proof during its decades-long maturation, and water is additionally added slowly throughout aging to arrive at bottling proof. After blending, the Cognac sits for over a year to marry.

40% ABV • 750ml

No filtration • No coloring • No additives • No boisé

98 POINTS FROM

vinous

Bronze in color, it offers all manner of rancio on the expressive nose of tropical fruit, exotic wood, green banana peel and antique furniture vanish. In the mouth, there's big, fleshy tropical fruit, balanced by licorice and dark spice and framed by clay and chalky minerality that carries from midpalate toward the fresh finish, which lingers, with a unexpected kiss of amaro, for a long time.

- Jason Wilson, author of *Godforsaken Grapes*, *Boozehound*, and *The Cider Revival*.

This spring he'll launch *Everyday Drinking*, a wine & spirits podcast and newsletter.

Find him at jasonwilson.com, everydaydrinking.com, and [@boozcolumnist](https://twitter.com/boozcolumnist).



ABOUT JACKY NAVARRE

Situated along the banks of France's Charente River, entirely within Cognac's Grande Champagne cru, the 11 hectare Navarre Estate was founded in 1811. Owner Jacky Navarre is fourth-generation distiller, and one of the last purists among artisan Cognac producers. He works under one simple rule: "Let nature do most of the work." Navarre's vineyards are mostly comprised of Ugni Blanc, with small amounts of Folle Blanche, Colombard, Merlot, and Cabernet Franc. Grapes are hand-harvested and immediately fermented and distilled in a 3000 liter copper pot "charentais" still. No filtration or additives, ever.