

The Bright Side of
COGNAC

MONNET



THE SUNNY STYLE OF COGNAC

There is a Monnet style: “sunny” Cognacs, warm with strong floral and fruity hints. Monnet Cognac is first enjoyed through one’s eyes. This specific style was captured by famous illustrator Leonetto Cappiello in his renowned “Sunshine in a glass” poster, completed for Monnet in the 1920s. This poster gave the brand an aura that it still carries nowadays.

HISTORY

The House of Monnet was founded in 1838. Jean-Gabriel Monnet, who gave the house his name in 1897 and chose as its emblem the salamander. Jean Monnet succeeded his father before embarking on an illustrious political career, as chief architect of the European Union. As the House progresses toward its 200th anniversary, it is more committed than ever to the founding principles of quality, generosity and authenticity.

THE MONNET COLLECTION

VS is aged in Limousin oak casks for a minimum of three years.

Monnet VS exudes aromas of fresh flowers and delicate spices with a soft touch of vanilla. On the palate, it reveals freshness and finesse, followed by a long, warm finish.

Gold Medal (Meininger’s International Spirits Awards 2022) - **Gold Medal** (International Spirits Challenge, 2016)



SUNSHINE

Selection’s roundness and outstanding fruitiness are remarkable, creating a product which is both very elegant and very accessible.

Nose is full of aromas of quince jam accents and spring flowers (lilac and daffodils). Very smooth, unctuous start, hearty notes of sun-filled summer fruits (apricot, peach..) with a light touch of vanilla and gingerbread. Long finish of smooth warm lingering accents of dried fruits and pastry.

- **Gold Medal** (Meininger’s International Spirits Awards 2022)

VSOP

is aged in Limousin oak casks for a minimum of five years.

Monnet VSOP reveals spicy aromas of vanilla, dried fruits and hints of leather. On the palate, it is deliciously rich and balanced, with notes of honey, nougat and a long, smooth finish.

- **96 points** (Wine Enthusiast 2023)- **91 points, Gold** (Bartender Spirits Awards, 2022) - **Gold Medal** (Meininger’s International Spirits Awards 2022) - **94 points, Great Value** (Ultimate Spirits Challenge, 2021) - **Gold Medal** (International Spirits Challenge, 2019) - **Gold Medal** (Cognac Masters Asia, 2019) - **Gold Medal** (International Spirits Awards, 2017 & 2013)

XO

is slowly blended from eaux-de-vie selected primarily from Grande Champagne and Petite Champagne. Aged in Limousin oak casks for a minimum of 17 years.

Monnet XO strikes a perfect balance between structure, character and delicacy. On the nose, this richly complex cognac marries sweet, spicy aromas of licorice, nuts and candied fruits. On the palate, it offers exceptional roundness, finesse and a luxuriously long finish.

- **94 points, Gold** (Bartender Spirits Awards, 2022) - **Gold Medal** (Meininger’s International Spirits Awards 2022) - **91 points** (Ultimate Spirits Challenge, 2021) - **Gold Medal** (International Spirits Challenge, 2017)



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THE MONNET DECANTER COLLECTION



XO is slowly blended from eaux-de-vie selected primarily from Grande Champagne and Petite Champagne. Aged in Limousin oak casks for a minimum of seventeen years. Monnet XO strikes a perfect balance between structure, character and delicacy. On the nose, this richly complex cognac marries sweet, spicy aromas of licorice, nuts and candied fruits. On the palate, it offers exceptional roundness, finesse and a luxuriously long finish.

Gold Medal (*Meininger's International Spirits Awards 2022*)

91 points (*Ultimate Spirits Challenge, 2021*)

Gold Medal (*International Spirits Challenge, 2017*)

XXO Monnet XXO offers an unprecedented journey into the exceptional nuances of Cognac. Produced in very small quantities, this very rare XXO represents the epitome of Monnet's savoir-faire, with a perfect roundness associated with a stunning delicacy.

XXO or "Extra Extra Old" Cognacs are a rare Cognac designation specifying a cognac that is aged for a minimum of 14 years. However, Monnet XXO is aged for a minimum of 24 years.

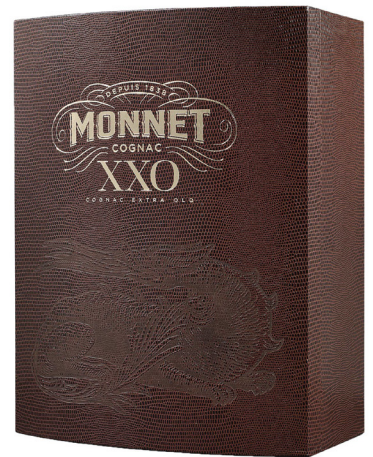
The nose opens with notes of mahogany and cedar, followed by aromas of red berries, dominated by cherries and their pit. The whole is completed by sweet blond tobacco and subtle scents of undergrowth.

The opening palate is characterized by its roundness and evolves towards an immensely rich mid-palate, accompanied with gingerbread and cinnamon. The finish is long and expressive on the palate, highlighted by sandalwood.

91 points (*Ultimate Spirits Challenge, 2022*)

Cognac of the Year / Gold Medal (*Meininger's International Spirits Awards 2022*)

Gold Medal (*The Drinks Business Cognac and Brandy Masters Asia, 2020*)



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