

# PELOTÓN DE LA MUERTE

**Year Founded:** 2019

**Region:** Central Valley of Oaxaca, Mexico

**Founders:** Mescales de Leyendas & maestro Mezcalero Cutberto Santiago

**Fun Fact:** Mexican chef Danny Mena, co-founder of Mescales de Leyendas created the first Mezcal bar in Mexico City.

- Organic & Fair-Trade -

Pelotón de la Muerte is a very clean, well-balanced Mezcal that is produced with traditional methods in Santiago Matatlan, Oaxaca. Pelotón de la Muerte means “brigade of death” and the label depicts the flag used by insurgents during the Mexican Revolution who tried to enact revenge for the death of the priest Miguel Hidalgo y Costilla, the founding father of Mexico’s independence. While many of the Mezcal on the market possess overpowering smokiness that make it difficult to drink more than one cocktail, Pelotón de la Muerte has one of the most balanced and quaffable flavor profiles out there. Mescales de Leyendas remains the group with expressions from both the Oaxaca region plus five different states in Mexico. It’s also one of the only groups owned by Mexicans and available in Mexico, whereas most other small time distillers get scooped up and distributed by global corporations.



## Pelotón de la Muerte Mezcal Maguey Espadin

100% agave espadín cooked in a pit oven covered with lava rocks. The juices from the cooked piñas are pressed using a traditional tahona, then fermented in wooden vats before being double distilled in copper pot stills. Notes of kiwi fruit, lemon zest, dried peppercorn, agave, and soft smoke.



## Pelotón de la Muerte Pechuga Mezcal

**‘14 New Mezcal Bottles to Try Right Now:  
‘This current crop is more accessible and mixable than most.’** -Liquor.com

100% agave Criollo y Ancho. Produced from a field blend of wild agaves from Guerrero. Roasted and distilled together. Aromatics hung from the Arabic still on 2nd distillation. This Pechuga Mezcal delivers smooth flavors of cooked agave, mandarin, oranges, anise and mint. **Vegan!**



## Pelotón de la Muerte El Fuerte Overproof Mezcal

From San Pedro Totolapan, in the Central Valleys of Oaxaca comes this overproof Espadin. Made by the 3<sup>rd</sup> generation producer ‘Maro’ Rosales. Double distilled in a small 300L copper alembic still. Open air fermentation for 4-5 days. Crushed with a Tahona.

# GRAND MAYAN TEQUILA

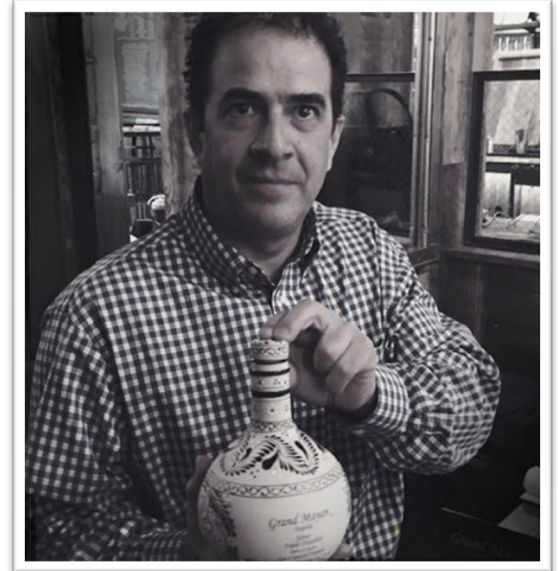
**Year Founded:** 2007

**Region:** Guadalajara, Jalisco, Mexico

**Founder:** Carlos Monsalve

**Fun Fact:** Each unique ceramic decanter is handcrafted, individually numbered and painted by local Mexican artists in Mexico City, making each bottle a piece of artwork, but it's what's inside that is truly a masterpiece.

Long-time industry veteran Carlos Monsalve, founder and owner of Grand Mayan Tequila has more than 20 years working in nearly every facet of the tequila business. Based in Guadalajara, Mexico, Carlos started his career helping Mexican tequila brands navigate and manage the exporting process to gain distribution across the world. During his travels around the world, he witnessed the demand for 100% Agave tequilas. Carlos now dedicates his life to Grand Mayan Tequila, where he is involved in every step from the soil testing and agave sourcing to ensuring only perfect sugar levels are used by tasting of each batch of tequila before it is carefully bottled. Grand Mayan's handcrafted tequila is produced with the purest, central-highland Blue Agave with the highest standards of production. Based in Guadalajara, the capital of Jalisco, Mexico, Grand Mayan takes painstaking pride in not only the tequila itself, but also in its presentation.



## Grand Mayan 3D Silver Triple Distilled Tequila

The name doesn't have to do with special glasses you need to wear in order to drink the stuff. Rather, Grand Mayan's blanco is triple distilled, a rare occurrence in the tequila world because it's thought to strip too much flavor from the spirit (which is normally just double distilled). One of the more gentle blancos on the market — a likely by-product (and intentionally so) of that triple distilling, Made from 100% estate grown, hand-picked Weber Blue agave from the Lowland region, and natural spring water at distillery Nom 1173.

**93 Points - Gold** - The Tasting Panel

**92 Points - Gold** - Ultimate Spirits Challenge



## Grand Mayan Extra Aged Tequila

We carefully select a blend of different aged Tequilas with the oldest aged up to 5 years. Our Extra Aged Tequila is bottled in handmade traditional Talavera ceramic decanters. These beautiful bottles are hand painted by local artisans in Mexico City. Perfectly smooth with notes of sweet nuts, blue agave, and rich chocolate. This leads to a layered and delicious long finish. 40% ABV.

**96 Points – The Tasting Panel** – “Glides across the palate. It inspires an array of spiced apple, nougat, and incense. The sweet agave notes are punctuated by orange peel, jasmine, and chocolate.”



## **Grand Mayan Ultra Aged Limited Tequila**

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**The 12 Best Añejo Tequilas to Drink in 2023 - 'Best Extra Añejo' – Liquor.com**

*"This bottle is certain to impress the tequila lover in your life."*

Grand Mayan Ultra Aged Limited Release Tequila is made using our finest hand selected Central-Highland Blue Weber Agave. Slow cooked in traditional Brick and Stone ovens, extended fermentation, then twice distilled in Copper Pot Stills, this exceptional Tequila is then rested in both American oak casks and French ex-cognac barrels. We carefully select our finest aged Tequilas that have rested in barrel for a minimum of 5 years. Perfectly smooth with rich notes of sweet nuts, blue agave, and dark chocolate, leading to a complex and delicious long finish. 40% ABV.

**97 Points** – The Tasting Panel



## **Grand Mayan Tequila Reposado**

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Grand Mayan's handcrafted Reposado Tequila is produced with the purest, central-highland Blue Agave with the highest standards of production. Aged in American and French cognac and Tennessee whiskey barrels for 6-8 months, Grand Mayan Reposado Tequila is smooth for sipping with notes of oak and chocolate. Grand Mayan Reposado is full on the palate and leads into a layered and delicious long finish.

**91 Points** - Ultimate Spirits Challenge



# ST. ELDER

## ARTISANAL LIQUEUR

**Year Founded:** 2012

**Region:** United States

**Producer:** M.S. Walker

**Fun Fact:** Less sweet than St. Germain and HALF THE PRICE!

St. Elder's line of artisanal liqueurs are perfect for any cocktail. With its popular Natural Elderflower Liqueur and the new additions of Blood Orange and Pamplemousse Liqueurs, St. Elder livens up a wide variety of cocktails. Made in Massachusetts, St. Elder is handcrafted in small batches using fresh extracts and natural flavors to ensure pure, delicious flavors in each and every sip.



### Natural Elderflower Liqueur

Crafted in small batches from an extract of fresh elderflower blossoms, St. Elder Natural Elderflower Liqueur brightens up every cocktail with notes of sweet citrus and floral honey. 20% ABV. Blend it with a variety of spirits, wines and beer for a wonderfully refreshing experience.

**Gold** - 'Top 100 On-Premise Spirits' -Bartender Spirits Awards 2020

**94 Points** - The Tasting Panel

**'Platinum'** - 'Best of Show' - World Spirits Competition

### St. Elder Blood Orange Liqueur

Crafted in small batches using natural blood orange flavors, St. Elder Blood Orange Liqueur livens up a variety of cocktails with notes of bitter citrus. 35% ABV.

**90 Points** - The Tasting Panel

### St. Elder Pamplemousse Liqueur

Crafted in small batches using natural pink grapefruit flavors, St. Elder Pamplemousse Liqueur brightens up a variety of cocktails with refreshing notes of ripe pink grapefruit. 20% ABV. Recommended for Palomas!

**90 Points** - The Tasting Panel

### Hazelnut Liqueur

St. Elder Natural Hazelnut Liqueur is handcrafted in small batches. The result is a deliciously balanced liqueur perfect for livening up various classic cocktails and after-dinner drinks.

**92 Points** – Ultimate Spirits Challenge 2023



# ALLEN'S

## COFFEE FLAVORED BRANDY

### The 'Champagne of Maine'

**Year Founded:** 1960's

**Region:** Boston, Massachusetts

**Founder:** The Allen Family

**Fun Fact:** Maine's top selling liquor!

Allen's Coffee Flavored Brandy is a 60 proof naturally flavored coffee brandy, made from the extract of real imported coffee beans. Allen's Coffee Flavored Brandy is a New England treasure and a true tradition in Maine. Allen's earned its name from Leo Allen, who joined M.S. Walker, his father-in-law's business, soon after it was founded and prohibition repealed in the early



1930's. Fast forward about thirty years to the late '60s, where Allen's is sold and distributed mostly in "Downeast" Maine. There it became a staple of fishermen, who added a warming splash to their coffee. Allen's Coffee Flavored Brandy now satiates Maine's coffee hankerings in nearly every corner of the state. It has become, in many ways, a cultural rite of passage – a beverage shared between generations of Mainers. Allen's is often served as part of the much-beloved Sombrero (1 part Allen's Coffee Flavored Brandy, 1 part Milk), as well as in many unique coffee cocktails.



### Cold Brew Coffee Flavored Brandy

Handcrafted in small batches using premium, 100% Colombian cold brew coffee. This delicious new addition to the Allen's Coffee family offers authentically bold and deep flavors of cold brew coffee. Compared to traditional coffee brewing methods, the cold brew process yields reduced acidity and bitterness without compromising bold coffee flavors. This balanced and delicious libation is perfect to enjoy on its own or as a bold ingredient for a variety of original and classic cocktails. Notes of chocolate, caramel, mocha and nuts, complimented by notes of bourbon, vanilla, wood, dried cherries and dried raisins.

**90 Points** – Ultimate Spirits Challenge 2022



### Coffee Flavored Brandy

Maine's #1 Spirit! Allen's Coffee Flavored Brandy is a 60 proof naturally flavored coffee brandy, made from the extract of real imported coffee beans.

# AMARO DELL'ETNA

**'Drink of the Week'**

**-Imbibe Magazine 2018**

**'Obsessed with Amaro?'**

**This Sicilian Liqueur is your New Best Friend'**

**-Food&Wine Mag**

**Year Founded: 1995**

**Region: Mount Etna, Sicily, Italy**

**Founder: Fabio Parziano,  
Alfio Caramagno**

**Fun Fact: This beloved Italian staple was introduced to the U.S. for the first time in 2017! contains no preservatives or artificial coloring agents.**

**-Gluten Free, Organic-**

Amaro dell' Etna has its roots on the slopes of Mount Etna in Sicily, where more than 26 herbs and aromatic plants grow to craft this spectacular digestif. The 100% natural, hundred-year-old special recipe embodies the volcanic nature of Sicilian soil and still conveys its traditional, authentic taste after more than a century. The meticulously selected herbs and plants are carefully washed, and the aromas skillfully extracted before being mixed with water-sugar based syrup. The liquid is then left to mature for more than two months to draw out the full potential and bold spiced flavor. Fabio and Alfio strive to preserve the great heritage of this brand. They are still committed to its ideals and authentic traditional values and methods, but maintain a long-term vision focused on research and innovation.



## Amaro dell'Etna

Alcole idrato puro, zucchero, infuso d'erbe, aromi naturali. Original recipe from 1901. Amaro dell'Etna's flavor profile is well-balanced, exhibiting bitter citrus and orange peel, as well as bittersweet rhubarb and licorice.

**'Top 50 Spirits' - 94 Points - Vinepair 2020**

**95 Points - Gold - Tastings.com**



# CHOCOLAT

## DELUXE CHOCOLATE LIQUEURS

**Year Founded:** 2011

**Region:** Massachusetts

**Producer:** M.S. Walker

**Fun Fact:** 9 out of 10 people like chocolate. The 10<sup>th</sup> person always lies.

Produced in Boston, MA for more than a decade, ChocoLat Deluxe Chocolate Liqueur has grown to be one of the most widely available chocolate liqueurs brands on the market. Each of these liqueurs is crafted with the perfect blend of all natural rich, luxurious chocolate, velvety cream, and premium spirits to deliver the ultimate option for indulgent cocktails or sipping on the rocks.



### Triple Chocolate Liqueur

A decadent blend of all natural cream, luscious chocolate and premium spirit that tickles the senses and delights the palate. Melt away the day or step into the night with ChocoLat Deluxe chocolate liqueur served over ice, mixed in a cocktail or simply drizzled over ice cream.

**90 Points** – Ultimate Spirits Challenge 2022



### White Chocolate Liqueur

A heavenly blend of white chocolate, luscious cream and premium spirits. Looking for an excuse to indulge? Look no further than ChocoLat Deluxe. ChocoLat is the finest ALL NATURAL cream liqueur available anywhere.

**92 Points** – The Tasting Panel 2022  
**'Great Value'** - Ultimate Spirits Challenge 2023





## Peanut Butter Chocolate Liqueur

Rich and velvety in the glass, the chocolate-wrapped peanut butter aromas rush out the glass. Candy sweet, this is loaded with nut and chocolate flavors. This is a great ingredient for a dessert martini or to simply pour onto vanilla ice cream.

**92 Points** – The Tasting Panel 2022



## Salted Caramel Chocolate Liqueur

A heavenly blend of fine chocolate, salted caramel, luscious cream, and premium spirits

**94 Points** – Ultimate Spirits Challenge 2022

# GRAINGER'S DELUXE ORGANIC VODKA

**'Top 100 On-Premise Spirits - Gold Medal'  
-Bartender Spirits Awards 2020**

**Year Founded: 2019**

**Region: Missouri**

**Producer: M.S. Walker**

**Fun Fact: 100% American Made!**

**USDA Organic, Gluten Free,  
Non-GMO**

Grainger's Deluxe Organic Vodka is crafted from organic corn in the country's heartland, this gluten-free vodka is distilled 7 times to deliver a smooth, enjoyable drinking experience. Distilled in Missouri, Grainger's Deluxe Organic Vodka is a shining example of what makes America's farming heartland so special. Our whole-kernel corn is farmed within 100 miles of the distillery at organic-certified and non-GMO farms. We are proud to call our vodka "The Spirit of the Heartland." Grainger's Deluxe Organic Vodka embodies what makes the American spirit

special: hard work, attention to detail, and a passion for being the best. Grainger's Deluxe Organic Vodka is the fruits of labor of hundreds of hard-working Americans. Their dedication, from the farms they tend to each day to the careful eye for detail in our distillery, shines through in each sip of our vodka.



## Organic Vodka

A medium-bodied vodka with clean notes of white flower, vanilla, lightly whipped cream and spun sugar, it will mix well into most cocktails or could be enjoyed chilled in a martini.

**90 Points - The Tasting Panel** - "Aromas of toasted marshmallow and sweet corn lead to flavors of turmeric and white pepper. It finishes without burn and shows a high quality in its vibrant mouthfeel."

**'Great Value'** - Ultimate Spirits Challenge 2019





### Organic Citrus Flavored Vodka

Crafted from organic American heartland corn, pure water, and infused with the finest organic citrus extracts. Perfect for cosmos!



### Organic Orange Flavored Vodka

Crafted from organic American heartland corn, pure water, and infused with the finest organic orange extracts. Perfect for an orange crush!



### Organic Raspberry Flavored Vodka

Crafted from organic American heartland corn, pure water, and infused with the finest organic raspberry extracts. Perfect for a raspberry lemonade!



### Organic Vanilla Flavored Vodka

Crafted from organic American heartland corn, pure water, and infused with the finest organic vanilla extracts. Perfect for Espresso Martinis!



# MEZCALES DE LEYENDAS

**Year Founded:** 2005

**Region:** Mexico City

**Producer:** Varying Mezcal producers

**Fun Fact:** With the purpose of being even more sustainable, we are working with a multidisciplinary team of engineers and artists to construct the first Mezcal Palenque solely powered by the sun.

**-USDA Organic,  
Fair Trade Certified-**

Mezcales de Leyendas was founded in 2005 in Mexico City. The driving force behind the brand is the passion and knowledge of the team behind Mezcales de Leyendas and the goal to better educate the public on Mezcal. Over the years, the brand has worked with dozens of Mezcal producers to help them become certified by Mexico's Mezcal governing body, the CRM, in order to help them improve their production facilities and ensure the prosperity of these master "Mezcaleros." Mezcales de Leyendas currently offers five different Mezcals from five different regions, made from five unique agave plants. Each producer the brand has partnered with has created a Mezcal that is not only special in its quality, but preserves the time-honored manner of production from harvest to distillation.



Since 2012, we have been participating in the CRM, or the Consejo Directivo del Consejo Regulador del Mezcal, to contribute to the improvement and modernization of our industry. When harvesting wild agaves, we always use sustainable practices set up by SEMARNAT (The Department of Forestry), which ensures that only a small percentage of the maguey population from the land will be harvested. This protects the majority of the agaves to be able to flower and to procreate naturally. Though we don't own any land with our own agave, we only work with magueyeros who have farmed a minimum of one maguey for every harvested maguey. This has become common practice in many places as producers know the importance of agave sustainability. We are currently collecting seeds throughout Mexico, where in 2017 we will begin our own greenhouses. We are also collaborating with Biological Institute of the UNAM collecting samples and evidence that permit us to create a map of the agave distribution in Mexico, which is the first step in conservation.



## Maguey Verde, San Luis Potosi

**97 Points** – Tastings.com

Artisanal Mezcal proudly crafted by Maestro Zezcalero Don 'Che', in his hacienda in Santa Isabel, San Luis Potosi, using Maguey Verde. Cooked in a stone oven above ground. Agaves are crushed by a traditional tahona wheel and then pressed. Open air fermented in concrete vats. Distilled in an alambique copper still. A very representative Mezcal of its terroir. Green aromas chiles and slate with flavors of sweet bell pepper, brined onion and herbal overtones.

100% Agave

Scientific name of plant: Agave Salmiana

Common name of plant: Maguey Verde

**Fun Facts:**

- Less than 1% of all certified mezcal produced in 2019 was made with 'Verde'
- Pleasingly floral, it is unique among mezcals because it is usually not smoky, due to its production process.
- Distributed over an area in Mexico roughly equivalent in size to Germany.
- 12 to 16 years (Life expectancy / maturity)



## Maguey Ancho, Mazatlan, Guerrero

### 93 Points – The Tasting Panel 2022

Artisanal mezcal proudly crafted by Maestro ‘Chicharo’, Oscar Obregón, in his fábrica in Mazatlan, Guerrero, using maguey Ancho. Fourth generation of mezcaleros. Oscar has 15 years of experience in artisanal mezcal production, and he is the youngest mezcalero from the Obregón family. Oscar loves to distill his mezcal from ‘ancho’. Cooked in a conical floor oven. The agave is crushed by a traditional mechanical mill and fermented in open air oak wooden vats. Double distilled in an alambique copper pot still. It’s a rich mezcal with a complex palate. Aromas of green melon, dried herbs and plantain. Flavors of celery, olive brine, black pepper and mellow smoke finish.

100% Agave

Scientific name of plant: Agave Cupreata

Common name of plant: Maguey Ancho

Fun Facts:

- 3% of all certified mezcal produced in 2019 was made with ‘Ancho’
- A mezcal known by its sweetness and complexity.
- The mezcal of choice in Guerrero and Michoacán.
- Extends over an area in Mexico roughly equivalent in size to the state of Washington
- 10 to 12 years (Life expectancy / maturity)



## Maguey Tobalá, Oaxaca

### 91 Points – The Tasting Panel 2022

Artisanal mezcal proudly crafted by maestro mezcalero ‘Aarón’, Aarón Robles, in his palenque in San Pedro Totoloapan, Oaxaca, using maguey Tobalá. Aarón is a first generation mezcalero with 15 years of experience in artisanal mezcal production. He refers to work with ‘Tobala’ but does a great job with ‘Espadin’ Cooked in a conical floor oven. The agave is crushed by a traditional tahona wheel and open air fermented in wooden vats. Double distilled in an alambique copper pot still. A unique mezcal with very bright tones. Herbal Aromas of spearmint and lemongrass. Flavors of toasted pine nuts, creamy roast agave sweetness and fresh herbs.

100% Agave

Scientific name of plant: Agave Potatorum

Common name of plant: Maguey Tobalá (Mezcal Blanco)

Fun Facts:

- An increasingly difficult agave to find in the wild, yet abundant and sustainably managed by the community in this micro region.
- 2% of all certified mezcal produced in 2019 was made with ‘Tobalá’
- Revered by many aficionados/mezcaleros in Oaxaca - where most mezcal is made in Mexico.
- Extends over an area in Mexico roughly the size of the state of Illinois in the USA.
- 10 to 12 years (Life expectancy / maturity)



## Vinata Solar, Durango

### Limited Release!

The first mezcal ever to be produced entirely by using solar energy. It has been carefully distilled by master mezcalero, Gerardo Ruelas. Cooked in a steam-heated steel oven. Fermented in oak wood tanks. Distilled in a copper alembic still. Fresh herbal aromas. Clean, long lasting candied finish. A bright mezcal with sweet agave flavors.

Craft Mezcal / Silver Mezcal

100% Agave / A. Durangensis

Double Distilled

45.9% Alc.Vol. / 750mL

### 95 Points – The Tasting Panel 2022

# NAUD

## NOBLE AND UNUSUAL DISTILLERY

### 'Top 10 best value-for-money Cognac brands'

-The Spirits Business 2019

**Year Founded:** 1923

**Region:** Cognac, France

**Producer:** Jean-Michel Naud and his son, Pierre.

**Known For:** Jean-Michel NAUD works hand-in-hand with his son Pierre to select grapes at optimum maturity, from some of the most prestigious crus of the appellation area. Naud produces some of the world's finest Cognacs.

Over the last century, five generations of bold and passionate entrepreneurs have crafted spirits following in the footsteps of famous fruit-liquor maker Emile Perrier. The latest to carry out this tradition are even somewhat rebellious.

In the 1980's, Jean-Michel Naud, a trained oenologist and passionate explorer of wines and spirits and son-in-law of Robert Perrier, rediscovered the distillery. Today, with his son Pierre, they have decided to reignite the flames under the copper pot stills to create a distinguished line of Cognacs. Under the brand name NAUD – also referred to by the moniker



"Noble and Unusual Distillery – the Naud family invites you to share their passion for the art of

distillation by revealing these treasured spirits which have been kept secret so long. Built in the 19th century in the Cognac region, the ancient grain mill of Pinthiers, with its authentic paddle wheel, became the family distillery in 1923. Well-hidden among the greenery and set upon a small island, the old limestone building, which is surrounded by lime and willow trees, is bordered by two arms of the River Seugne, which flows into the River Charente. This outstanding distillery, hidden on its own island, now produces some of the world's finest Cognacs and NAUD is now ready to share with the world.



## JEEZY & NAUD PARTNERSHIP

The history of Cognac and Jazz goes back to the same era, and both have since evolved and become integral parts of and influenced culture today. With roots for both in France, but now a major part of the culture in the US, musician and entrepreneur Jeezy has taken it upon himself to share the rich history of spirit making with the Naud family and how cognac shaped the jazz movement bringing it current to today with jazz' influences on all music genres. Jeezy will share the stories and lifestyle of how the two are enjoyed today in different environments from speakeasies, nightclubs, cigar lounges and spending time with friends.





### **NAUD Cognac VS**

Ugni-Blanc, mainly cultivated on clay and limestone soils, is known to mature slowly and to convey finesse to the eau-de-vie. Colombar, which ripens earlier, is most commonly cultivated on poor soils and offers subtle fruity and floral notes to the cognac. Notes of pear and peach evolving onto toasted almonds and cinnamon. Fresh and well balanced. Aromas of fruit with white flesh and honey, lingering onto vanilla. A fresh and expressive Cognac to be appreciated neat, on the rocks or in legendary cocktails such as a Julep or a Sidecar.

**‘Best of Category’** - American Distilling Institute 2019

**Gold** - The Spirits Business, The Cognac Masters 2018

**93 Points ‘Excellent, Highly Recommended’** - Ultimate Spirits Challenge 2018



### **NAUD Cognac VSOP**

The gentle climate and the favorable exposition of the vineyards on the Charentais hillsides are the ideal conditions to extract the whole potential from the Ugni-Blanc and the Colombar grapes. Once produced, the wines, on fine lees, undergo a double distillation in traditional small copper pot stills on open fires. This process brings aromatic richness and roundness to the NAUD Family Cognacs. When finally placed to mature in French oak casks, the eau-de-vie ages slowly, under the benevolence of the Cellar Master who decides of their final blending. Elegant with a delicate hint of vanilla, accompanied by aromas of dried fruit and mild spices (cinnamon, nutmeg). Supple and fruity, moving onto notes of orange and peach, with a touch of oak on the finish. A soft and seducing Cognac which will please the palate of those who like it either neat or in cocktails.

**Gold** - American Distilling Institute 2019

**Gold** - International Spirits Challenge 2017



### **NAUD Cognac XO**

12-40-years-old. Smooth and rich aromas with fragrances of candied orange, prune, leather and cinnamon spice. On the palate, complex and long lasting notes of Seville orange, tobacco and earth. A truly rich and complex Cognac with extraordinary suppleness.

**94 Points** – The Tasting Panel



## **NAUD Vodka**

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Explorers passionate about the diversity and richness of the terroirs of France, it is on the fertile lands of the North-East of the Paris Basin that Jean-Michel and Pierre NAUD have identified the best winter wheats. A nod to its distant past when the scent of ground grains once invaded the old mill, the family distillery is once again imbued with cereal aromas through a sixth and final distillation in small copper stills. Blended with fresh water naturally filtered through the limestone soils of the estate, our vodka is the purest expression of French elegance.

Subtle fragrances of malted barley, biscuits and roasted hazel nuts. Strong and smooth, with persistent notes of roasted rice (typical of Genmaicha tea) and nougat. Distilled 6 Times (5 in column stills, & the 6<sup>th</sup> in copper pot).

**95 Points** – Wine Enthusiast

**91 Points** – Ultimate Spirits Challenge



## **NAUD Gin**

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In his youth, Emile Perrier had concocted an original Gin in the secrecy of his small distillery. He did not dare to market it fearing to attract the wrath of the distillers around. Jean-Michel and Pierre are shaking up conventions today. After long research to find the ingredients of their ancestor's formulas and several distillation tests, 12 botanicals, including juniper, cardamom, ginger, clove, cinnamon, coriander and almond, were finally selected to compose a bouquet of fresh and unique aromas. They infuse for 7 to 10 days, before being distilled in a "steam bain-marie" to reveal the quintessence of their perfumes. Ideal to bring character to your G&T.

Exalting fragrances of lime, grapefruit and flowers freshly picked from the garden. Lively and powerful, carried by citrus fruit, menthol and spices (cinnamon, cubeb, cardamom). The dominant juniper start is tailed by bergamot and ends in a fresh and persistent fashion.

**92 Points** – Vine Pair

# WATERPROOF

**Fruit Sweetness • Sherry-Influenced • Complex • Balanced • Long-Lasting**

**Year Founded:** 2023

**Region:** Scotland

**Known For:** A portion from every bottle sold is donated to Water Works. Water Works focuses on building wells and toilets in small villages in Malawi, giving locals access to fresh, clean running water.

Find out more at  
[www.waterworkscharity.org/](http://www.waterworkscharity.org/)

'Whisky', derives from the (Scottish) Gaelic *uisce beatha*, meaning 'water of life'. Scotland is fortunate to have an abundance of rainfall, which in turn, allows us to produce the deep amber liquid, which we know and love to be... whisky. Waterproof is the embodiment of rainy conditions and the water it provides to make whisky.

Waterproof is a Sherry-influenced malt whisky from a handful of top distilleries, batch bottled at higher than normal strength. The name and looks are inspired by 'Water' and 'Strength' (Proof) and by the Scottish inventor of the much-needed raincoat (the Mac), Charles Macintosh.



## Waterproof Blended Malt Scotch Whisky



In addition to traditional oak we use a healthy amount of sherry casks in the making of Waterproof. It does not make it a "sherry-bomb", but rather a balanced and "sherry-influenced" dram; we are looking for complexity and versatility which we also reach through a good span between the youngest drop and the oldest malt in the bottle with the oldest being a good bit older than a standard single malt.

Waterproof is genuinely batch bottled. We are not claiming this to be revolutionary, just adds a bit of personality to the batch and it will be an explanation of why in the future there will be tiny variances between batches. In keeping with our ethos all future batches will be with malt whisky from top tier distilleries, sherry influenced and will be bottled at a higher than standard strength.

**Gold** - Women's Wine & Spirits Awards 2023

**Gold** - The Scotch Whisky Masters – The Spirits Business 2022

**Winner '12 Years and Under Blended Malt'** - World Whiskies Awards 2021