GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
220001	**AE Dor Pineau de Charentes Blanc**	$29.99	N/A	N/A
58282	**Normandin Mercier Pineau des Charentes Blanc**	$29.99	N/A	N/A
220004	**AE Dor Pineau de Charentes Rouge**	$29.99	N/A	N/A

"While described as an aperitif, this fortified wine is also excellent after a meal. Pineau de Charentes is a cognac mixed with grape must (juice that includes skins, seeds and stems). The Rouge is made with Cabernet Franc, Cabernet Sauvignon and Merlot grapes, lightly fermented and mixed with cognac no younger than one year and aged a minimum of 14 months in oak. Because the pineau is served chilled, the nose is subtle, but on the palate, the flavors are rich with dark fruit, a hint of anise and a light nuttiness. While the alcohol content is higher than wine, it doesn't taste “hot” or burn on the palate. Delightful and unique, this is lighter alternative to a Port and a sweet alternative to most Sherrys." -Nancy Koeneman, Wine Consultant, Binny's-Champaign - Reviewed by: Binny's

58281	**Normandin Mercier Pineau des Charentes Rouge**	$29.99	N/A	N/A
103803	**Jean Luc Pasquet Pineau des Charentes**	$29.99	N/A	N/A

Golden in color, the nose of this Pineau is lively and complex, with aromas of dried fruit; notes of pear-flambee and honey persist. It's wonderfully balanced on the palate as pear and honey flavors blossom from the start. The finish shines with invigorating, complex tannins and hints of candied grapefruit. - Reviewed by: Cigar Aficionado

221101	**Montifaud Pineau des Charentes Blanc**	$29.99	N/A	N/A
221111	**Montifaud Pineau des Charentes Rose**	$29.99	N/A	N/A
100575	**Chateau de Beaulon Pineau des Charentes Rouge 5 Year Old**	$29.99	N/A	N/A