

REYNAC

PINEAU DES CHARENTES





A moment in 'History

The number one **Pineau des Charentes** brand combines Cognac with grape juice using a 16th-century method. Its secret? Its roundness, its freshness and the particular care and attention paid to the aging process in oak barrels, under the watchful eye of our cellar master.

Created in 1969, Reynac has the typical Charentes 'ac' sound at the end of its name. This originally Celtic word means a property or estate. Paired with the word 'rey' ('meaning 'king'), Reynac could therefore be translated as 'the king's estate'.

Moments de **Pleasure**

Discover **Reynac White** et **Reynac Rosé** either straight or in a cocktail. **Reynac 5 YEARS** et **Reynac 10 YEARS** on the other hand, are best drunk straight to fully appreciate their complexity and lingering finish. Serve at 6-8°C.



REYNAC TONIC

1/2 Reynac White or Rosé
1/2 tonic



REYNAC PEACH AND BUBBLES

3 cl Reynac White
2 spoonfuls peach puree
1 sprig rosemary
Champagne



REYNAC MULE

8 cl Reynac White
1/2 lime
Ginger ale
Ice cubes



Our signature cocktails

www.reynac.fr



DRINK RESPONSIBLY.