



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: July 29, 2019

Label Certificate Number: 1062262

Pursuant to the application of : SAZERAC COMPANY INC.

Holder of permit/license number : S19953

Brand : AUGIER LE SAUVAGE COGNAC

Class : IMPORTED COGNAC (BRANDY) FB

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 40.8% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 16013001000617

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o SAZERAC COMPANY INC.
10400 LINN STATION RD STE 300
LOUISVILLE, KY 40223-3839**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities



COGNAC
AUGIER
Maison établie en l'an
1643

Le **SAUVAGE**

CRU: PETITE CHAMPAGNE
GRAPE: UGNI BLANC
WINE LEES: REINFORCED

A bold cognac with an appealing intensity achieved by distilling the wine on its fine lees. The body is complex and subtly balanced, displaying clear-cut, vibrant fruit notes. The finish is long and gently spiced.

Protected distillation: non-chill filtered and made without additives to safeguard the authenticity and integrity of our eaux-de-vie.

Varying the proportion of the fin lees in the wines we distill allows us to modify the character of our cognacs.

BLEND OF 2 EAUX-DE-VIE

BLENDING DATE 4 DEC. 2014

MAISON AUGIER ÉTABLIE EN 1643

Strive for consistency, cultivate neglected territories and grapes, create cognacs of unique character.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED & BOTTLED BY AUGIER ROBIN BRIAND & CIE

16100 COGNAC - FRANCE

IMPORTED BY IMPEX BEVERAGES, INC. SOUTH SAN FRANCISCO, CA.

APPELLATION COGNAC
PETITE CHAMPAGNE CONTRÔLÉE

40.8% ALC/VOL - 750ML

AUGIER

DISTILLATION
PRÉSERVÉE



Le **SAUVAGE**

DISTILLATION PRÉSERVÉE

NON-CHILL | MADE WITHOUT
FILTERED | ADDITIVES

CRU: PETITE CHAMPAGNE
GRAPE: UGNI BLANC
WINE LEES: REINFORCED

PRODUCT OF FRANCE | APPELLATION
COGNAC CONTRÔLÉE

40.8% ALC/VOL - 750ML

