



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS**

Date: June 16, 2016

Label Certificate Number: 947935

**Pursuant to the application of : IMPEX BEVERAGE INC.
Holder of permit/license number : S721996**

**Brand : AUGIER LE SINGULIER
Class : IMPORTED COGNAC (BRANDY) FB
Size(s) : 25ML-1.75 L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 41.7% ALC/VOL
Tested Alc. Content : N/A% ALC/VOL
TTB Number : 16042001000568**

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.

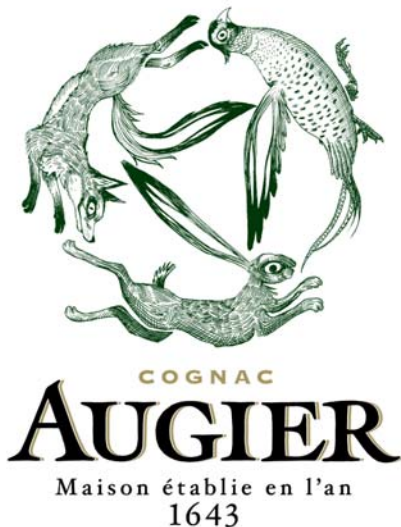
APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o IMPEX BEVERAGE INC.
360 SWIFT AVE SIDE B9
SOUTH SAN FRANCISCO, CA 94080**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Le SINGULIER
DISTILLATION PRÉSERVÉE
NON-CHILL FILTERED | MADE WITHOUT ADDITIVES
CRU: FINE CHAMPAGNE
GRAPE: FOLLE BLANCHE
WINE LEES: NATURAL
PRODUCT OF FRANCE | APPELLATION COGNAC CONTRÔLÉE
41.7% ALC/VOL - 750ML

AUGIER

DISTILLATION
PRÉSERVÉE



Le SINGULIER

CRU: FINE CHAMPAGNE
GRAPE: FOLLE BLANCHE
WINE LEES: NATURAL

An expressive cognac from a fine but long-neglected grape - the Folle Blanche. The attack is direct and invigorating. The body is rounded and polished. Intense and complex fruit aromas are counterbalanced by subtle wood notes in the finish.

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 4 EAUX-DE-VIE

BLENDING DATE 27 NOV. 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
FINE CHAMPAGNE CONTRÔLÉE

41.7% ALC/VOL - 750ML