



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: July 26, 2019

Label Certificate Number: 1062250

Pursuant to the application of : SAZERAC COMPANY INC.

Holder of permit/license number : S19953

Brand : AUGIER L'OCEANIQUE COGNAC

Class : IMPORTED COGNAC (BRANDY) FB

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 40.1% ALC/VOL

Tested Alc. Content : N/A% ALC/VOL

TTB Number : 16013001000619

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

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COGNAC
AUGIER
Maison établie en l'an
1643

AUGIER

DISTILLATION
PRÉSERVÉE



L'OCÉANIQUE

CRU: BOIS ORDINAIRES
DE L'ÎLE D'OLÉRON
GRAPE: UGNI BLANC
WINE LEES: RACKED

A cognac marked by maritime influences with a strong saline character. The body has a straightforward purity that reveals attractive mineral notes.

The nose is floral and spiced with hints of smoke.

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 3 EAUX-DE-VIE

BLENDING DATE 23 JUL. 2015

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
BOIS ORDINAIRES CONTRÔLÉE

40.1% ALC/VOL - 750ML



L'OCÉANIQUE

DISTILLATION PRÉSERVÉE

NON-CHILL
FILTERED

MADE WITHOUT
ADDITIVES

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DE L'ÎLE D'OLÉRON

GRAPE: UGNI BLANC

WINE LEES: RACKED

PRODUCT
OF
FRANCE

APPELLATION
COGNAC CONTRÔLÉE

40.1% ALC/VOL - 750ML