

OLD ST.CROIX

1838

NON PLUS ULTRA

Ambre d'Or Excellence

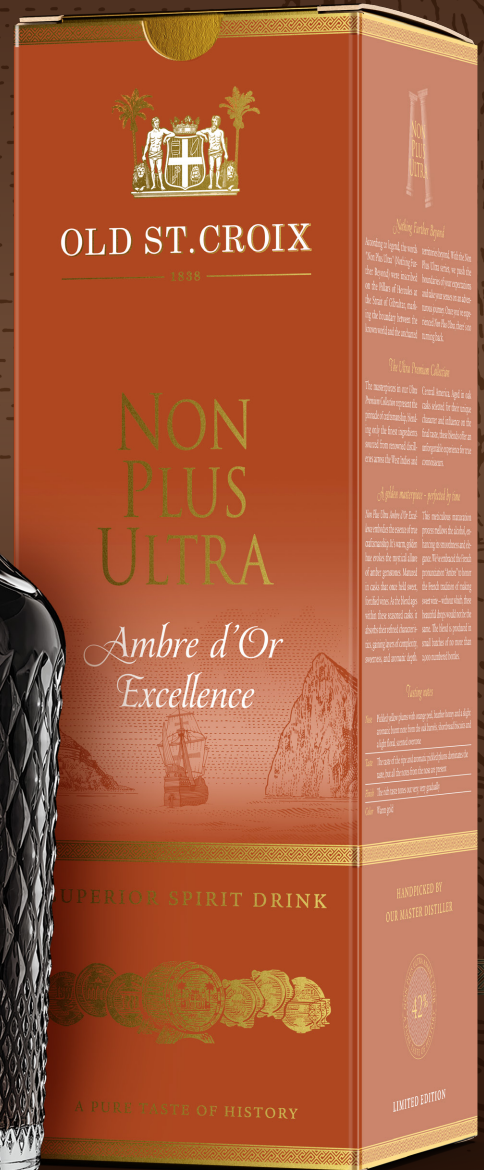
GOLDEN FINESSE - AGED IN DESSERT WINE CASKS

Non Plus Ultra means “nothing further beyond” – a Latin phrase said to have marked the boundary between the known and the unknown. This ultra-premium series is crafted for connoisseurs in search of the sublime.

Old St. Croix Non Plus Ultra - Ambre d'Or Excellence is the most elegant expression in the series – named for its amber-golden glow and inspired by the French tradition of sweet dessert wines. The blend is aged in oak casks that once held those very wines, which impart a smooth sweetness and layer upon layer of soft complexity.

Each batch is limited to a maximum of 2,000 individually numbered bottles, presented in a beautifully faceted decanter. *Ambre d'Or Excellence* has been awarded Gold at the International Spirits Award (ISW).

Raise your glass – and let yourself be seduced.



TASTING NOTES

<i>Aroma</i>	Pickled yellow plums with orange peel, heather honey and a slight aromatic burnt note from the oak barrels, shortbread biscuits and a light floral, scented overtone
<i>Taste</i>	The taste of the ripe and aromatic pickled plums dominates the taste, but all the notes from the nose are present
<i>Finish</i>	The rich taste tones out very, very gradually
<i>Color</i>	Warm gold



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