

CLOS MARTIN

ARMAGNAC



A VSOP is aged 4 years in the cellar regarding the AOC specifications. **At Clos Martin, the VSOP Armagnac is aged in French oak barrels for at least 8 years.** The blend of Baco and Ugni-Blanc distillates makes this Armagnac perfectly **full-bodied with fruit, wood and mineral notes.**

Clos Martin VSOP, the versatility at the state of the art.

KEY SELLING POINTS

THE CLOS MARTIN SELECTION

Only the finest Armagnacs are selected from small independent winegrowers-distillers.

A UNIQUE DISTILLATION

The continuous method of the Armagnac column still allows higher extraction of aromas and flavors.

Pack Size	ABV	UPC
(6x750ml)	40%	080368 727085



A BALANCED BLEND

Baco gives a wine that, after distillation, confers to the brandy its strength and its subtle ripe fruits notes balanced with Ugni-Blanc's apple and pear notes.

A MASTERFUL AGING

While adding texture and softness, the 8 years aging keeps the aromatic bouquet in constant evolution towards more complexity.

A VERSATILE SPIRIT

Enjoy this elegant 8 years VSOP on the rocks or in delicious cocktails.

A SUBTLE AND ROUND BLEND

COLOR



Clear color, deep gold with **amber tones.**

NOSE



A touch of **ginger** and **violet**, typical of sandy soils, added of a delicate oak and **dried fruit** notes.

PALATE



Some elegant fruits and spices appear such as **figs** and **cloves**. The finish is clean and medium.

HONESTY

GENEROSITY

VERSATILITY

AUTHENTICITY

PRIDE