

# CLOS MARTIN

ARMAGNAC



A XO is aged 10 years in the cellar regarding the AOC specifications. **At Clos Martin, the XO Armagnac is aged in French oak barrels for at least 15 years.** The blend of Baco and Ugni-Blanc distillates gives to this **Armagnac roundness and mellowness that makes it the perfect serve neat.**

Clos Martin XO, the excellence of maturity.

## 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 72715 <sup>3</sup>



### 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

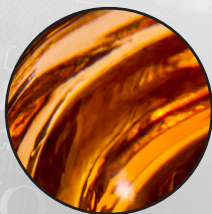
While adding texture and softness, the 15 years aging keeps the aromatic bouquet in constant evolution towards more complexity.

### A MATURE SPIRIT

This complex 15 years XO can be enjoyed neat, on the rocks or paired with food.

## AN ELEGANT AND COMPLEX BLEND

### COLOR



Clear color, deep amber with redish tones.

### NOSE



Clos Martin XO offers rich notes of dried plums, light toffee and vanilla.

### PALATE



An initial explosion of ripen fruits followed by a little spice of cinnamon, with a dry spirit finish.

HONESTY

GENEROSITY

VERSATILITY

AUTHENTICITY

PRIDE