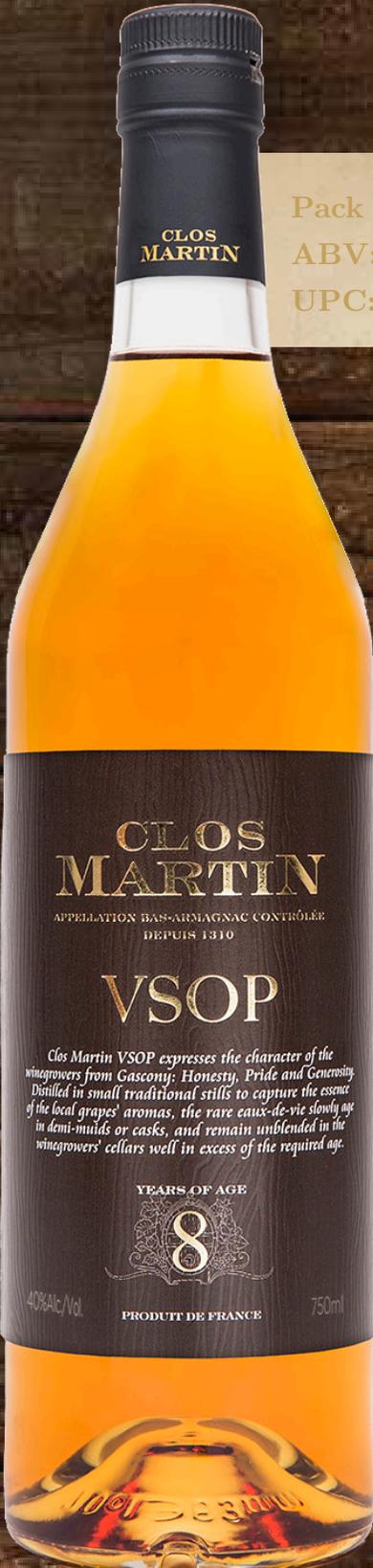
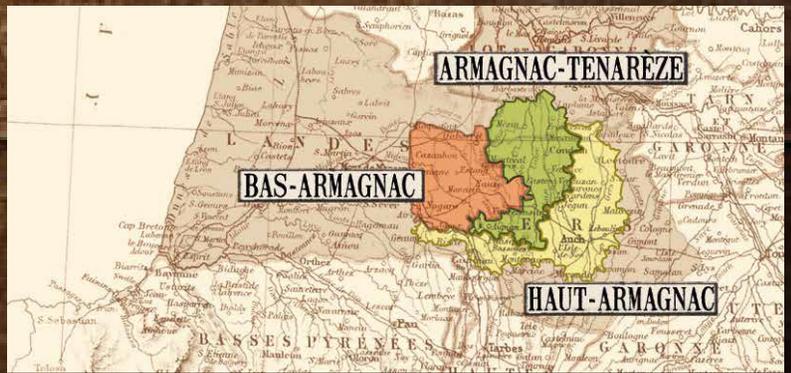


# CLOS MARTIN

APPELLATION ARMAGNAC CONTRÔLÉE  
DEPUIS 1310



Pack Size: (6x750ml)

ABV: 40%

UPC: 080368 72708<sup>5</sup>



## History of Clos Martin

Clos Martin Armagnac is committed to perpetuating a traditional savoir-faire and has always selected its Armagnac in a pure style, that were produced using small traditional stills to capture the floral and lively aromas of the local grape varieties.

The precious liquid, aged in demi-muids or casks, crafted mainly from regional oak, remains unblended in the winegrowers' cellars until they are ready to see the light again. Our rare eaux-de-vie, supplied by a small group of loyal winegrowers, express the character of the people from Gascony, forged under the influence of the Pyrenees Mountains: Honesty, Pride and Generosity.



# VSOP

The blend of Baco and Ugni-Blanc varieties makes this Armagnac perfectly full bodied with fruit, wood and mineral notes. It is perfect neat, as an after-dinner drink, or in cocktails such as a twist on Manhattan or Vieux Carré. On the nose Clos Martin VSOP offers a touch of ginger and violet, typical of sandy soils, some delicate oak and a little dried fruit on the nose. On the palate, some elegant fruit and a clean lively finish.

# CLOS MARTIN

APPELLATION ARMAGNAC CONTRÔLÉE  
DEPUIS 1310



Pack Size: (6x750ml)  
ABV: 40%  
UPC: 080368 727153



## History of Clos Martin

Clos Martin Armagnac is committed to perpetuating a traditional savoir-faire and has always selected its Armagnac in a pure style, that were produced using small traditional stills to capture the floral and lively aromas of the local grape varieties.

The precious liquid, aged in demi-muids or casks, crafted mainly from regional oak, remains unblended in the winegrowers' cellars until they are ready to see the light again. Our rare eaux-de-vie, supplied by a small group of loyal winegrowers, express the character of the people from Gascony, forged under the influence of the Pyrenees Mountains: Honesty, Pride and Generosity.



For an Extra Old Armagnac (XO), the law requires a minimum ageing of 6 years. At Clos Martin, our XO Armagnac ages in oak barrels for at least 15 years before blending. The blend of Baco and Ugni-Blanc varieties gives this Armagnac roundness and mellowness that makes it the perfect digestif. Clos Martin XO offers rich notes of dried plums, light toffee and vanilla on the nose. On the palate, an initial burst of dry oaky tannins followed by a little spice, with a dry spiry finish.