



V.S.O.P. 8 ANS
FOLLE BLANCHE
40%
70CL

X.O. 15 ANS
FOLLE BLANCHE
40%
70CL

1986
FOLLE BLANCHE
40%
70CL

Clos Martin

ARMAGNAC

PRODUIT de FRANCE

Millesimes & Tradition was formed, in Magnan (near Nogaro, in the heart of the Bas-Armagnac), to own and manage a group of domaines that produce Armagnac in the Landes and Gers departments of France. The company specialises in the cask ageing and bottling of premium Armagnacs to ensure that the original individuality of the domaine and distilleries are not lost during the maturation or blending process. Millesimes & Tradition supplies both the Armagnac trade with very fine spirit still in cask and also bottles its own brand, Clos Martin, all under the supervision of cellar master Jose Barbe.

Each domaine either distils its own wine or has its wine distilled by a professional distiller. All of M&T's Armagnac is distilled in traditional short column alembics. The traditional stills used by Clos Martin's domaines are very small and allow a lot

of the heavy, congener and fusel-rich vapours to pass over with the heart of the distillate. This results in a spirit significantly lower in alcohol than other regions; as low as 52%, although the average is between 55–63%. It is important to note that at 52% there are twice as many congeners (the elements in alcohol that give a spirit its aromas and flavours) than at 60%. Therefore, the Clos Martin Armagnacs always have a rich, earthy character. Producing a fine, flavoursome, well-balanced spirit at such low strength is not easy and takes years of experience and a lot of skill.

After about 10 years in barrel, the true quality of Armagnac from continuous still emerges; it is at this point that all the balance, complexity and roundness one expects from a quality spirit begins to come through. M&T keep different vintage and varietal distillates separate

allowing for the possibility of not only vintage-dated Armagnac but also varietal vintage Armagnac.

At the Clos Martin chais, Folle Blanche varietal distillates are the heart of our VSOP and XO. Folle Blanche (Picpoule) was the dominant variety of the region until 1870 but after phylloxera it did not take well to grafting and showed a susceptibility to grey rot. It does, however, have excellent levels of acidity and aromatics that are perfect for distillation and combined with Clos Martin's low distillation strength allow for rich and piquant spirits with great perfume. These spirits are aged unblended from year to year, and so are always bottled as single vintages that exceed the age statement on the label.



**CLOS MARTIN
30 ANS
WITH TWO GLASSES**

A delicate nose full of the Folle Blanche typicity with hints of vanilla and dried fruit. Presented in a smart black lacquer box with two glasses.



**CLOS MARTIN
50 YEAR OLD**

A delicate nose full of the Folle Blanche typicity with dried figs, violets and tobacco flavours. Presented in a smart black lacquer box.



**CLOS MARTIN
V.S.O.P., XO, & 1986
WOODEN BOX SET
(40%)**

An introduction to the very high quality Armagnacs from the Clos Martin range, including an 8 year old VSOP, a 15 year old XO and a single vintage 1986.

V.S.O.P. FOLLE BLANCHE 8 YEARS OLD

An 8 year old VSOP Bas Armagnac made entirely from the once ubiquitous but now sadly rare Folle Blanche grape, which makes delightfully elegant spirit and an added delicacy and spice to its aroma and flavour.

TASTING NOTE

NOSE

Full robust nose with some earthy notes, dried fruits and a touch of ginger, violet and vanilla.

PALATE

On the palate there is considerable weight with a good balance between the spirit, the oak and rich rustic prune and plum flavours.

FINISH

Cooked fruit and creaking oak.



FRANCE

● COGNAC LEYRAT

