



PERE MAGLOIRE X.O

The X.O. is the cornerstone of the collection. Connoisseurs appreciate the perfect balance between the fruitiness of the apple and the flavours absorbed during more than nine years of ageing in century-old oak barrels.

It is notable because it is made only from cider from apples harvested in the Pays d'Auge, an area covering barely 6% of Normandy. The character this soil gives the apples, combined with double distillation* in copper stills, offers the X.O. a unique aromatic richness.

Colour: Light ruby.

Nose: Seductive aromas of ripe apples.

Palate: Complex and tender red fruit bouquet and sparkling fresh vanilla, with an impressive aftertaste.