



COMTE d'HUEZ



XO





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## ARMAGNAC XO

The XO is created after fifteen years of ageing. Four grape varieties are used in its production – Baco, Ugni Blanc, Colombard, Folle Blanche.

This amber spirit takes on an exceptional fullness due to the richness of the aromas that have developed.

Candied fruit, warm prunes with a hint of chocolate in the background combine to make a strong and rounded Armagnac. It lingers on the palate enabling all its qualities to be appreciated.

- Amagnac XO
- 40%
- 70 cl
- Produced in French

### Tasting note:

- Color: ambre
- Nose: aromatic
- Palate: candied fruit, warm prunes with a hint of chocolate in the background

### Suggestion:

Most of the time, XO is drunk as a digestive at the end of the meal. Serve at room temperature.