



**Père
MAGLOIRE**
CALVADOS



The 2006 events

The gold medal winners in 2006



AGED **12** YEARS



V.S.O.P.



Père Magloire Calvados X.O 那诱人的琥珀色和令人回味无穷的、精致的苹果酒香是来自酒液、空气与橡木桶漫长而亲密作用的结果。

January: a start in China!

The top of the range of Calvados Père Magloire discovers China for the first time. The beginning of a conquest!



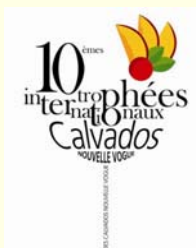
March: a detour in Germany!

Père Magloire exhibits at ProWein, the international wine and spirits fair in Düsseldorf on his German importer's stand, Bernard-Massard GmbH.



March: a stop in America!

The Calvados Père Magloire were present in Florida at the IAADFS exhibition specialised in American Duty Free. An excellent showcase to seduce America.



April: ...in the footsteps of Monet !

A hundred barmen from 11 countries at the Trophée Calvados Nouvelle Vague's final at Giverny.

Of course the Calvados Père Magloire were present for this big International Competition for the creation of Calvados based cocktails.

The 1st prize Trophée International : Maxim Hoert (Strasbourg) for his cocktail:

Souvenir d'enfance : (in the shaker)

3 cl Calvados

1 cl quince liqueur

1 cl white chocolate syrup

1 spoon thick cream



Mai: Père Magloire with the celebrities!

Nathalie Vincent (TF1 French TV), Magloire (M6 French TV), Jérôme L'Huillier (creator for Prada) met at the restaurant « le POM'S » in Paris, to select the winners of the Père Magloire competitions « Lookez-vous Père Magloire » and « Relookez le Père Magloire ».



September: Père Magloire Chic!

The « ROLLS-ROYCE ENTHUSIAST'S CLUB » stopped at Pere Magloire. This year the members coming from Belgium, Luxembourg, Switzerland, the south of England and France drove the Pays d'Auge's roads from 29th September to 2nd October taking a very much appreciated break in Père Magloire's cellars.



October: Russia in Normandy!

Père Magloire welcomes its Russian customers. Coming from all the regions of Russia, from the Urals to Siberia, some of them travelled nearly 10.000 km to discover the secrets of the Calvados Père Magloire and the lovely Normandy landscape.



October: Père Magloire on the « Croisette » !

TFWA's exhibition in Cannes is the specialist trade fair for Duty Free operators, and it is the ideal opportunity for Père Magloire to meet its foreign partners.

MONTH'S RECIPE : THREE CHEESE FONDUE serves 4

Ingredients:

- 80 gr lettuce
- 4 apples
- 4 tomatoes
- 200 gr croutons
- 120 gr Vire chitterling sausage
- 120 gr cooked ham
- 120 gr smoked ham (e.g. from the Manche region)
- 120 gr Saveloy (e.g. from the Cotentin region)
- 160 gr Livarot cheese
- 160 gr Pont l'Evêque cheese
- 160 gr Camembert cheese
- 20 cl thick cream



For more recipes click on the picture

1. Cut the cooked meats into cubes
2. Boil the potatoes
3. Melt each cheese separately in the cream. Mix them once well melted.
4. Serve the 3 fondues immediately with the lettuce, tomatoes, diced apple, croutons and the cooked potatoes cut into slices.

LES CALVADOS PERE MAGLOIRE - Route de Trouville - B.P. 505 - 14130 PONT-L'EVEQUE - FRANCE

Tel. : + 33 2 31 64 12 87 www.pere-magloire.com

Boutique en ligne : www.pere-magloire-boutique.com
