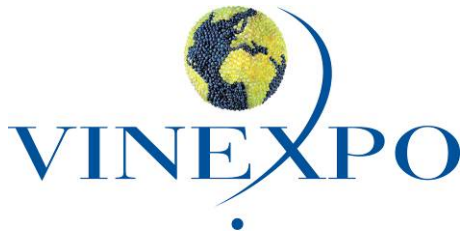




**Père  
MAGLOIRE**  
CALVADOS



**Calvados Père Magloire exhibits at VINEXPO ;  
The world event of wine and spirit professional!**



**BORDEAUX 17-21 JUIN/JUNE 2007**

With more than 50% of its turnover made in more than 80 countries, **Calvados Père Magloire** will be present once again at **VINEXPO - Bordeaux** taking place from 17<sup>th</sup> to 21st June in , on the **NORMANDIE stand Hall 1 – Stand B 350**

**VINEXPO**: 2 400 exhibitors from 45 countries expected for the 2007 edition. , More than 49000 visitors from 148 countries and more than 1200 journalists of 50 countries in 2005.

« **VINEXPO** is the circumvent exhibition where we quickly meet the majority of our customers and importers of the whole world. It is also the place of many new contacts and the occasion to present the new creations of the range: 15 Years of age, 38 Years of age, 50 Years of age, and the superb Isadora Carafe”. **B. PELLERIN Chairman**

**Sold in 80 countries, Père Magloire is the leader Calvados brand the most distributed in the world.**

**Germany**



**Mexico**



**Finland**



**Danemark**



**Spain**



**Russia**



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## Portugal

### *Père Magloire Calvados XO*

*Envelhecido pelo menos 10 anos em cascos de carvalho, com uma cor rubi acompanhada por um complexo bouquet de aromas de cidra apresenta um sabor de frutos vermelhos e baunilha que o apaixonam desde a primeira prova.*



### **Les Calvados Père Magloire** in the world :

Belgium, Germany, Netherlands, Denmark, Russia, Luxembourg, Spain, the United States, Switzerland, Finland, Italy, United Kingdom, Norway, Austria, Estonia, Sweden, Israel, Canada, Andorra, Japan, Mexico, South Africa, Jersey, Guernsey, China, Malta, Cyprus, Brazil, Turkey, Hungary, Ukraine, Latvia, Iceland, Bermuda, Thailand, Czech Republic, Lithuania...

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### **The monthly recipe : Foie Gras Board**

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#### **Serves 4**

- 200 g foie gras
- 8 cl Pommeau [Père Magloire](#)
- sugar, salt and pepper
- 1 apple in caramelised cubes
- 10 black grapes
- 10 green grapes
- 1 apple cut into fingers
- 12 slices of gingerbread
- 20 g of fig preserve
- coarse salt and pepper grains



1. Prepare the foie gras, take out the nerves and veins
2. Place the lobes in a clean jar and marinate them in the Pommeau for 30 minutes, with a little salt, sugar and pepper.
3. Put the lobes firmly in a terrine lined with film incorporating the preserve and the caramelised apple cubes in the centre of the terrine. Leave to cook in a water bath at 100°C for 30 minutes.
4. Leave in the refrigerator for 24 hours
5. Turn out and cut into portions to be served
6. Dress each plate (or ideally wooden boards) with 2 slices of terrine and decorate with the raisins, the apple fingers, 3 slices of gingerbread. Add a few grains of coarse salt and pepper grains before serving

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**LES CALVADOS PERE MAGLOIRE** - Route de Trouville - 14130 PONT-L'ÈVEQUE - FRANCE

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**Boutique en ligne** : [www.pere-magloire-boutique.com](http://www.pere-magloire-boutique.com)

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[Vous ne souhaitez plus recevoir le communiqué de presse Père Magloire](#)

L'abus d'alcool est dangereux pour la santé – A consommer avec modération

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