

# VS

## COGNAC

*Petite Champagne*

APPELLATION COGNAC PETITE CHAMPAGNE CONTRÔLÉE

MIS EN BOUTEILLE AU CHÂTEAU

*'A great balance'*

### KNOW-HOW

**Grapes varieties:** ugni-blanc mainly.

**Vineyard & Soils:** sustainable growing process, Petite Champagne chalky soil (limestone).

**Harvest:** maturity controls; grapes are pressed within 30 minutes after picking up to avoid oxidation.

**Pressing:** 4 pneumatic presses (3 of 50hls & 1 of 110hls) to fill quickly and reduce oxidation. This is the softest way to press grapes and respect their quality.

**Winemaking:** fermentation temperatures control (maximum 24° to keep all aromas), and then wine storage on the lees for optimum conservation without sulfites addition.

**Artisanal Distillation:** the white wine is distilled with light lees very slowly ; it develops also roundness and concentrates the floral character of the cognac. The 'cut' is only done by tasting.

**Ageing:** ageing mainly in french limousin oak. 4 to 8 months in new casks and then several years in 'roux' casks (older casks) in our own cellars.

**Reduction:** slow (max. 5% vol every 2/3 months) with our very special process.

**Filtration:** very soft filtration to preserve a maximum of flavors and aromas.

**Bottling:** at the estate.

### TASTING NOTES

Older than the minimum of ageing required by the regulation, this VS sets the tone of what we can find in the range.

Light yellow colour, **vine flower and fruity taste** (pear, apple).

Powerful but **round and smooth**, Light and delicate tannins:

**A great balance!**

### TASTING SUGGESTION

Neat, its **mellowness and roundness** will give you an easy and **pleasant start** in the cognac discovery.

Its lively character will make **the ideal basis for cocktails**.

Ask for our **'Signature' cocktails!**

### LAURENT VALLET FAVORITE COCKTAIL

Place a few ice cube into the glass. Pour in the sparkling soft drink. Float 20ml of the cognac Château Montifaud VS by placing the back of a bar spoon on the soft drink and slowly pouring the cognac into the spoon.

Château  
de  
Montifaud

DEPUIS 1866



### HISTORY

**Independent and owners since 1866**, the VALLET family is proud of its origins and relies on several generations of experience (+150 years) and a know-how to **sublimate its terroirs** by developing Haute-Couture spirits.

Rich in their history, Laurent and Elodie Vallet represent **the 6th generation** and are the fervent holders of **a unique and authentic story**. Château Montifaud is today a vineyard extending over nearly **150 hectares**, deployed on **exceptional terroirs** (Petite and Grande Champagne), a **fully controlled production** from the vine to the bottling.

### PETITE CHAMPAGNE SPECIALIST

*Famille Vallet*



**BOTTLE TYPE: 'ARIANE' 700ML**

**40%VOL**