

VSOP COGNAC

Petite Champagne

APPELLATION COGNAC PETITE CHAMPAGNE CONTRÔLÉE
MIS EN BOUTEILLE AU CHÂTEAU

'Enjoy anytime'

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

This VSOP is the **best seller of Château Montifaud range.**

A perfect balance & structure and already a **great length on the palate.** Lots of **finesse**, notes of **vineyard flower** but evolution to dried flowers, **some fruits** also (pear, apricot), this VSOP is very round, mellow and fine on the palate.

TASTING SUGGESTION

No special way to enjoy this VSOP, **pleasure comes automatically!**

You can enjoy it neat at 20°C, or in long drinks!

Catherine really likes to associating the VSOP with scallops cooked with an endive cream.

COCKTAIL SIGNATURE BY FAMILLE VALLET

Pour 1 coffee spoon of sugar syrup into the glass and add 10 fresh mint. Lightly crush and add ice cubes, 4 cl (1½ oz) VSOP, 2 cl (¾ oz) lemon juice and 2 cl (¾ oz) sparkling water. Mix with a spoon and serve!

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