

VSOP PREMIUM COGNAC

Grande et Petite Champagne

MIS EN BOUTEILLE AU CHÂTEAU

'A nice complexity'

KNOW-HOW

Grapes varieties: ugni-blanc mainly.

Vineyard & Soils: sustainable growing process, Grande & 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: 4 to 8 months in new casks and then several years in 'roux' casks (older casks) in our own cellars (mainly in french limousin oak).

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, mainly by hand.

TASTING NOTES

This VSOP has a **lovely length** in the mouth, typical of **Grande Champagne**, but also the **finesse and roundness** of the terroir of **Petite Champagne**...

This unique blend combining **fruity** (plum & apricot) and oak wood tannins will seduce you with its **ample and generous mouthfeel**.

TASTING SUGGESTION

Neat at 20°C, you will discover the **mellow, round, fruity character of this Cognac**.

A different style of Château Montifaud Cognac which reminds you that **we own vineyard in the 2 best "terroirs" of the Cognac area**.

A nice nod to the specificity of each terroir and **the art of blending!**

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: 'DIVA' 700ML
40%VOL**