

# XO COGNAC

*Petite Champagne*

APPELLATION COGNAC PETITE CHAMPAGNE CONTRÔLÉE

MIS EN BOUTEILLE AU CHÂTEAU



# 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**

*'A treasure from Paradise'*

## 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 lots of lees very slowly; it develops also roundness and concentrates the floral character of the cognac. The 'cut' is only done by tasting.

**Ageing:** aged in 'roux' casks and then in 'old' casks (French Limousin oak) for many years in our cellars.

**Reduction:** very slow (max. 5%vol every 8 months) with our very special process

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

**Bottling:** by hand at the estate.

## TASTING NOTES

Much older than the regulation asks, this extra old cognac will open you the doors of our **"paradise cellar"** where we keep our **oldest cognacs**.

This XO already has copper colour, outstanding aromas : **very complex nuances of dry flowers and dry fruits**. Hints of **nuts and spices**.

Very soft tannins with an amazing and **mellow length on the palate**.

## TASTING SUGGESTION

Discover this **'treasure'** and you immediately enter our 'Paradise' cellar: **a unique experience!**