

PINEAU DES CHARENTES BLANC

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.

'Discover our Signature cocktails'

KNOW-HOW

Grapes varieties: 50% of Colombard and 50% of Ugni blanc.

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

Harvest: after maturity controls, grapes are picked-up by hand for the best selection of grapes.

Maceration: a maceration is carried out for 36 hours to concentrate all the aromas and bring fatness and structure to our Pineau des Charentes.

Pressing: the 2 varieties are pressed separately in a specific pneumatic press.

Mutage: the grape juice (3/4) is mixed with (1/4) Cognac brandy (at least 70% volume and aged at least 1 year). Adding the Cognac with a high alcohol content interrupts the start of fermentation, thus keeping the natural sugar of the grape

Ageing: this blend is aged in French oak casks (roux and old) for many years

Bottling: at the estate.

TASTING NOTES

The Ugni blanc grape variety brings **finesse and elegance** with a slight hint of **acidity**. You will also like the fruitiness of this pineau thanks to the Colombard grape (**notes of apricot and white peach**).

This is a beautiful blend of sweetness and freshness!

TASTING SUGGESTION

Perfect for Aperitif, this is a perfect match with cheese or fruity dessert as well.

Pineau should be served chilled, **at 5°C!**

COCKTAIL IDEA BY LAURENT VALLET

Pour 3cl (1 oz) lemon juice, 3cl (1oz) egg-white and 6cl (2oz) white Pineau into a shaker to shake; then open and add ice cubes to shake again. Pour into a glass and add a small skin of lemon.

PETITE CHAMPAGNE SPECIALIST

Famille Vallet



**BOTTLE TYPE: 'COGNACISE' 750ML
17%VOL**