

Château
de
Montifaud
DEPUIS 1866

VS
COGNAC

Petite Champagne

APPELLATION COGNAC PETITE CHAMPAGNE CONTRÔLÉE
MIS EN BOUTEILLE AU CHÂTEAU



Ugni-blanc, Folle blanche.



Aged 10 months in new casks and then several years in older French oak casks.



Light yellow colour, vine flower taste, and fruity taste of pear, apple. Light and delicate tannins, a great balance.

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