




Château
de
Montifaud
DEPUIS 1866

VIEUX PINEAU DES CHARENTES BLANC






-  50% Ugni-blanc, 50% Folle blanche.
-  Aged more than 5 years in French oak casks.
-  Ugni blanc gives finesse, elegance and a little acidity. Colombard gives persistence and a lovely fruity taste. This blend of these 2 varieties finds a perfect balance!

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