

Elegance & Complexity

BOTTLE TYPE : 'HAND-BLOWN' 750ML
40%VOL / WITH ROYAL BOX

History

The challenge and family story of 6 generations driven by the same passion for 150 years. Famille Vallet owns 130ha of sustainable vineyard (mainly Ugni-Blanc variety) in the 2 finest growths of the cognac region to produce a real "growers' product".

Petite Champagne specialist, we also control all the process of elaboration with our own and unique methods with environmental awareness. All of this make our products different than the others, for the constant improvement of the quality.

Making process

- 🍷 **Grapes variety:** Ugni-blanc, Folle blanche.
- 🍷 **Soils:** limestone.
- 🍷 **Harvest:** maturity controls ; grapes are pressed within 30 minutes after picking up to avoid oxidation.
- 🍷 **Pressing:** 3 pneumatic presses to fill each one of 50hl very quickly and to reduce oxidation. This is a softest way to press grapes and respect quality.
- 🍷 **Wine-making:** fermentation temperatures control (maximum 26° to keep all aromas), and then wine storage on the lees for optimum conservation without sulfites addition & to concentrate floral aromas.
- 🍷 **Artisanal Distillation:** the white wine is distilled with the lees very slowly ; it develops also roundness and concentrates the floral character of the cognac. The 'cut' is only made by tasting.
- 🍷 **Ageing:** aged in old cask, so not too much Tannin (Limousin oak). At the present time it ages in old casks, but will be soon in "demijohn".
- 🍷 **Reduction:** The percentage of alcohol of this very old cognac has decreased naturally to 50% Alc. then it is reduced of 5%vol a year to reach 40%vol.
- 🍷 **Blending:** 1 growth ; and this is a blend of very old cognacs.
- 🍷 **Filtration:** soft filtration to keep maximum flavor and aromas; this quality process keeps the cognac just below the cloudy point.
- 🍷 **Bottling:** by hand at Château Montifaud estate.

Tasting notes

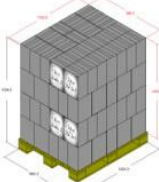
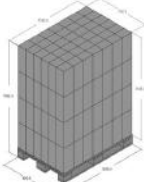
This cognac has a copper colour, and the number of years allowed the spreading out of walnut aromas, cigar box and spicy notes. Very mellow, round with an exceptional "rancio" typical of the very very old cognacs and an incredible length on the palate.

Tasting suggestion

This exceptional cognac constitutes one of our prestigious cognac qualities. The first cognac distilled by Louis Vallet has been selected to make a part of this blend and will offer you a real pleasant time between friends and family. Enjoying this cognac will take you back to the past to meet the previous generations of the Vallet family and share their secret...



SHIPMENT ON VMF PALLET

	Bottle Type without box	Bottle Type with royal box
Bottle Type	'Hand-Blown' 750ml	'Hand-Blown' 750ml
Full item Weight (kg)	2.82 kg	5.52 kg
Number of bottles per case	3	1
Case dimension (cm)	31.5 x 24.5 x 26.5	38.7 x 17 x 13.2
Case weight (kg)	8.450 kg	5.52 kg
Nb of case per pallet	90	216
Nb of case per layer	15	54
Pallet height (cm)	174.4	170.2
Loaded pallet weight (incl. pallet weight/30kg)	912 kg	1 222.4 kg
Pallet dimension 120x100x15.4cm		



. FAMILLE .
VALLET

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