

A great balance

BOTTLE TYPE : 'COGNACAISE' 750ML
40% VOL.

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 varieties:** 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.
- 🍷 **Wine-making:** fermentation temperatures control (maximum 27° 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 light lees very slowly ; it develops also roundness and concentrates the floral character of the cognac.
- 🍷 **Ageing:** aged 10 months in new casks and then several years in older casks (French Limousin oak cask).
- 🍷 **Reduction:** slow (5 degrees every 2/3 months).
- 🍷 **Blending:** 1 growth ; each blend is aged at least 1 year in barrel.
- 🍷 **Bottling:** 1 bottling line for all round bottles at Famille VALLET estate

Tasting notes

Older than the minimum of ageing required by the regulation, this VS sets the tone of what we can find in the range: light yellow colour, vine flower taste, and fruity taste of pear, apple.

Light and delicate tannins, a great balance

Tasting suggestion

Neat, its mellowness and roundness will give you an easy and pleasant start in the cognac discovery. Its lively character will make the ideal basis for cocktails.

Cocktail idea by Laurent Vallet

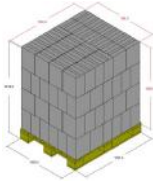
Pour 3cl (1 oz) VS Cognac + 1 cl (1/4 oz) green lime juice into the glass and then add 1cl (1/4 oz) orgeat/almond syrup; fill with 9cl (3 oz) lemonade.



Château de Montifaud

DEPUIS 1866

SHIPMENT ON VMF PALLET

	Bottle Type without box
Bottle Type	'Cognaçaise bottle' 750ml
Full item Weight (kg)	1.39 kg
Number of bottles per case	6
Case dimension (cm)	24.6 x 16.6 x 32
Case weight (kg)	8.350 kg
Nb of case per pallet	112
Nb of case per layer	28
Pallet height (cm)	150 cm
Loaded pallet weight (incl. pallet weight/30kg) (kg)	965.2 kg
Pallet dimension 120x100x15.4cm	



. FAMILLE .
VALLET

SARL CHATEAU MONTIFAUD
36, route d'Archiac - 17520 Jarnac-Champagne - France
Tel. +33 (0)5 46 49 50 77
vallet@chateau-montifaud.com