

The best value for quality

DECANTER TYPE : 'MILLENIUM 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 12 months in new casks and then several years in older casks. (French Limousin oak).
- 🍷 **Reduction:** slow (5%vol reduction every 2-3months for this VSOP).
- 🍷 **Blending:** 1 growth ; each blend is aged at least 1 year in barrel.
- 🍷 **Bottling:** this decanter is bottled and labelled all by hand.

Tasting notes

Much older than the minimum of ageing required by the regulation, this VSOP is the best seller of Château Montifaud range.

Golden color, not too light or too complex, a perfect balance, structure and already great length on the palate. Lots of finesse, notes of vineyard flower but evolution to dried flowers, some fruits also (pear, apricot), this VSOP is very round, mellow and fine on the palate.

Tasting suggestion

No special way to enjoy this VSOP, pleasure comes automatically!

Excellent cocktail base, Catherine also likes associating the VSOP with scallops cooked with the endive cream.

Cocktail idea by Laurent Vallet

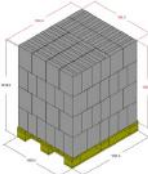
Pour 1 coffee spoon of sugar syrup into the glass and add 10 fresh mint and. Lightly crush and add ice cubes, 4 cl (1½ oz) VSOP, 2 cl (¾ oz) lemon juice and 2 cl (¾ oz) sparkling water. Mix with a spoon and serve with a straw.



Château de Montifaud

DEPUIS 1866

SHIPMENT ON VMF PALLET

	Bottle Type without box
Bottle Type	'Millenium Decanter' 750ml
Full item Weight (kg)	1.3 kg
Number of bottles per case	6
Case dimension (cm)	25.5 x 17.2 x 29.2
Case weight (kg)	7.8 kg
Nb of case per pallet	120
Nb of case per layer	24
Pallet height (cm)	185 cm
Loaded pallet weight (incl. pallet weight/30kg) (kg)	966 kg
Pallet dimension 120x100x14.4cm	



. FAMILLE .
VALLET

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