

A pure experience

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 the lees very slowly ; it develops also roundness and concentrates the floral character of the cognac.
- 🍷 **Ageing:** much Older than the regulation asks, this XO will open you the doors of our "paradise cellar" where we keep our oldest cognacs. This Cognac aged in 'roux' oak casks and then in 'old' cask (French Limousin oak).
- 🍷 **Reduction:** slow (5%vol reduction per year).
- 🍷 **Blending:** 1 growth ; each blend is aged at least 1 year in barrel.
- 🍷 **Bottling :** this decanter is bottled and labelled all by Hand. Label has been designed by Catherine.

Tasting notes

Much older than the regulation asks, this extra old cognac will open you the doors of our "paradise cellar" where we keep our oldest cognacs.

This XO already has copper colour, outstanding aromas : very complex nuances of dry flowers and dry fruits. Hints of nuts and spices.

Very soft tannins with an amazing and mellow length on the palate.

A great length on the palate with a gentle and powerful rancio.

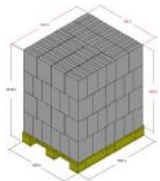
Tasting suggestion

Enjoying this cognac will bring you back to the past to meet the previous generations of the Vallet family and share their secret... Besides Catherine loves serving XO with the 'duck confit' or pigeon.

Neat at 20°C will give you for sure pleasure as well!



SHIPMENT ON VMF PALLET

	Bottle Type with box
Bottle Type	'Millenium Decanter' 750ml
Full item Weight (kg)	1.38 kg
Number of bottles per case	6
Case dimension (cm)	25.5 x 17.2 x 29.2
Case weight (kg)	8.3 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**