

VIEUX PINEAU DES CHARENTES

Our differences are our strengths!

BOTTLE TYPE : 'COGNACAISE' 750ML
17% 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:** 50% of Colombard and 50% of Ugni blanc.
- 🍷 **Soils:** limestone.
- 🍷 **Harvest:** after maturity controls, grapes are picked-up by hand for the best selection of grapes.
- 🍷 **Maceration:** a maceration is realized during 36 hours for the best concentrations of all aromas and give the body to our Pineau des Charentes.
- 🍷 **Pressing:** the 2 varieties are pressed separately in a specific pneumatic press.
- 🍷 **Mutage (fermentation stop):** the grape juice (3/4) is blended with 1/4 of eau-de-vie de Cognac (at least 70 % volume and age of maximum one year). Adding the eau-de-vie of Cognac with this high alcohol content makes fall down the departure in fermentation, so keeping the natural sugar of the grape.
- 🍷 **Ageing:** this blend will be aged in French oak casks (roux and old) for much more than the minimum required by the appellation which is 5 years to get the mention "Vieux".
- 🍷 **Bottling:** a bottling line for all round bottles at Famille Vallet estate.

Tasting notes

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!

Tasting suggestion

Perfect for Aperitif, this is a perfect match with cheese for exemple.
Pineau should be served chilled, at 5°C!

Cocktail idea by Laurent Vallet

Pour 3cl (1 oz) lemon juice, 3cl (1oz) egg-white and 6cl (2oz) white Pineau into a shaker to shake; then open and add ice cubes to shake again.

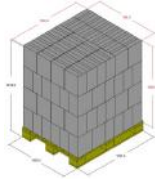
Pour into a glass and add a small skin of lemon.



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

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