

✓ BOTTLE TYPE : 'ARIANE 35cl, 50cl, 70cl, 75cl, 150cl'(40% VOL.)

✓ CUSTOM CODE : 2208201200



### Making process

The challenge and family story of 6 generations driven by the same passion for 150 years, to sell our own production of top quality Cognac & Pineau des Charentes only in bottles: 125ha 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, which make our products different than the others, for the constant improvement of the quality:

- ✓ **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 French casks and then several years in older casks (Limousin oak).
- ✓ **Reduction** : slow (5%vol reduction every 2-3months for this VS).
- ✓ **Blending** : 1 growth ; each blend is aged at least 1 year in barrel.
- ✓ **Bottling** : 1 bottling line for all round bottles.

### Tasting notes

Older than the regulation asks, this VS sets the tone of what we can find in the Château Montifaud range: light yellow colour, vine flower and fruity taste of pear, apple; powerful but round, supple and smooth.. Not aggressive on the palate, no bitterness, and no too much tannin.



### Tasting suggestion

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

### Cocktail Idea: vs creation

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.