



Making process ✓ CUSTOM CODE : 2208201200

The challenge and family story of **6 generations** is 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 make our cognac 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 12 months in new casks and then several years in "roux" 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** : 1 bottling line for all round bottles.

Tasting notes

Much older than the minimum of 4 years 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**.



Cocktail idea:

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.

VSOP by Laurent on Mint:

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.