

PRODUCT SHEET

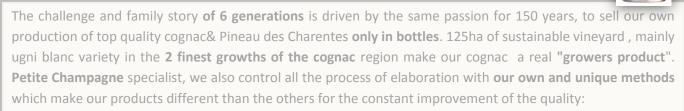
100% Petite Champagne Cognac

Enjoy it at anytime!

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

Makina process

CUSTOM CODE: 2208201200



- ✓ **Grapes varieties** : ugni-blanc, folle blanche.
- ✓ **Soils**: limestone.
- √ Harvest : maturity controls; grapes pressed within 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 distillated 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.

Sasting 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:

Sasting 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 Lawrent 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 (3/4 oz) lemon juice and 2 cl (3/4 oz) sparkling water. Mix with a spoon and serve with a straw.

COGNAC PINEAU

