

PRODUCT SHEET

Château
de
Montifaud
DEPUIS 1866

Héritage Louis Vallet – L50

100% Petite Champagne Cognac
Elegance & Complexity



- ✓ BOTTLE TYPE: 'HAND-BLOWN' 70cl (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. This is a softest way to press grapes and respect quality.
- ✓ **Wine-making** : fermentation temperatures control (maximum 26° to keep all aromas), and then wine storage on the lees for optimum conservation without sulfites addition & to concentrate floral aromas.
- ✓ **Artisanal Distillation**: the white wine is distilled with the lees very slowly ; it develops also roundness and concentrates the floral character of the cognac. The 'cut' is only made by tasting.
- ✓ **Ageing** : aged in old cask, so not too much Tannin (Limousin oak). At the present time it ages in old casks, but will be soon in "demijohn".
- ✓ **Reduction** : The percentage of alcohol of this very old cognac has decreased naturally to 50% Alc. then it is reduced of 5%vol a year to reach 40%vol.
- ✓ **Blending** : 1 growth ; and this is a blend of very old cognacs.
- ✓ **Filtration** :soft filtration to keep maximum flavor and aromas; this quality process keeps the cognac just below the cloudy point.
- ✓ **Bottling** : 1 manual line.

Tasting notes

Aged for much more than the 6 years required by the regulation, this cognac has a copper colour, and the number of years allowed the spreading out of walnut aromas, cigar box and spicy notes. Very mellow, round with an exceptional "rancio" typical of the very very old cognacs and an incredible length on the palate.



Tasting suggestion: Héritage by Michel

This exceptional cognac constitutes one of our prestigious cognac qualities. The first cognac distilled by Louis Vallet has been selected to make a part of this blend and will offer you a real pleasant time between friends and family. **Enjoying this cognac will take you back to the past to meet the previous generations of the Vallet family and share their secret...**



COGNAC  PINEAU
GRANDE & PETITE CHAMPAGNE DES CHARENTES WHITE & RED