

Château  
de  
Montifaud

DEPUIS 1866

## PRODUCT SHEET

# XO

100% Petite Champagne Cognac

*A pure and amazing experience!*

✓ 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 the lees very slowly ; it develops also roundness and concentrates the floral character of the cognac.
- ✓ **Ageing** : aged in 'roux' oak casks and then in 'old' cask (French Limousin oak).
- ✓ **Reduction** : slow (5%vol reduction per year).
- ✓ **Blending** : 1 growth ; each blend is aged at least 1 year in barrel.
- ✓ **Bottling** : this item is bottled and labelled all by machine.

### Tasting notes

Much Older than the regulation asks, this **eXtra Old Cognac** will open you the doors of our "paradise cellar" where we keep our oldest cognacs.

**Copper colour, outstanding aromas** : very complex nuances of dry flowers and dry fruits. Hints of nuts and spices. Very soft tanins with an amazing and mellow length on the palate.

**Great length on the palate with a gentle and powerful rancio.**



### Tasting suggestion

Enjoying this cognac will bring you back to the past to meet the previous generations of the Vallet family and share their secret... Besides Catherine loves serving XO with the 'duck confit' or pigeon. Neat at 20°C will give you for sure pleasure as well!

### Cocktail idea

#### On the rocks

Pour 4 cl (1½ oz) XO Cognac into the glass and add 3 ice cubes. Perceive the aromas that are released as a summer rain that reveals the secrets of the nature...

COGNAC PINEAU  
GRANDE & PETITE CHAMPAGNE DES CHARENTES WHITE & RED

