

# Château de Montifaud

DEPUIS 1866

## VSOP

ENJOY ANYTIME!

✓ **BOTTLE TYPE: ARIANE BOTTLE 70CL**

**40%VOL / 6 BOTTLES PER CASE/ WITH OUT WITHOUT BOX**

Château Montifaud belongs to the Vallet Family since 6 Generations.

We control all steps from the Vineyard to the bottling :

- ✓ **Grapes varieties** : ugni-blanc mainly
- ✓ **Vineyard and Soils** : sustainable growing process, Petite champagne chalky soil (limestone).
- ✓ **Harvest** : maturity controls ; grapes are pressed within 30 minutes after picking up to avoid oxidation.
- ✓ **Pressing** : pneumatic presses of 50hl to fill very quickly and 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 degrees every 2 months maximum).
- ✓ **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**.

### *Tasting suggestion:*

No special way to enjoy this VSOP, pleasure comes automatically!  
Excellent cocktail base



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**FAMILLE .  
VALLET**



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### ✓ COCKTAILS

## VSOP BY LAURENT VALLET

#### Ingrédients

1 coffee spoon of sugar syrup

10 fresh mint

¼ diced green lemon

ice cubes

4 cl VSOP Cognac Château Montifaud

2 cl lemon juice

2 cl sparkling water

Pour the sugar syrup into the glass and add fresh mint and green lemon.

Lightly crush and add ice cubes, Cognac, lemon juice and sparkling water.

Mix with a spoon and serve with a straw.



### ✓ PAIRING

## VSOP CHILLED!!!



Orange chicken  
Partridge



Fresh oysters



Lychee  
Carott



Blue cheese  
Cheddar



White chocolate  
Dark chocolate  
Crème brûlée

### Partridge with a forest accent



4 partridges

60g of butter

4 piece of Parma ham

1 large chopped onion

Preheat the oven to 220°C. Rub the skin of 4 oven-ready partridges with 30g of butter and season with salt and black pepper. Place 30g of butter and one large chopped onion inside the bird cavities. Wrap 4 pieces of Parma ham around bird and then place the birds snugly inside a roasting tin. Roast in the oven for approximately 30 minutes. Serve with carrot and shitake.

