

Château de Montifaud

DEPUIS 1866

VS

✓ **BOTTLE TYPE: COGNACAISE BOTTLE 70CL**

✓ **40%VOL / 6 BOTTLES PER CASE**

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 10-12 months in new casks and then several years in "roux" casks (Limousin oak).

Reduction : slow (5 degrees every 2 months maximum).

Bottling : 1 bottling line for all round bottles.

Tasting notes

Older than the regulation asks, this VS sets the tone of what we can find in the Château Montifaud range: light yellow colour, vine flower taste, and fruity taste of pear, apple. Not aggressive on the palate, no bitterness, and no too much tannin

Tasting suggestion:

cocktail & long drinks



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. FAMILLE .
VALLET

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✓ COCKTAILS

COGNAC FLOAT

Ingredients

2 cl de VS Ariane Château Montifaud

10 cl Sparking soft drink

(Coca Cola water, tonic water, ginger ale)

5 - 6 Ice cubes

Place a few ice cubes in the glass and pour in the sparkling soft drink. Float the Cognac VS Château Montifaud by placing the back of a bar spoon on the soft drink, and slowly pouring the Cognac onto the spoon.



✓ PAIRING

VS FROZEN!!!



Partridge
Parma ham



Caviar
Lobster



Carot
Cucumber
Shiitake

Pineapple
Lychee
Apple



Emmental
Blue cheese



Milk chocolate
Dark truffle
Pancake
Crème brûlée



4 langoustines
80 g of butter
8 shiitakes
Green Shiso
Brioche crumbs

Shell langoustines and discard the black vein. Toss them in 40g of butter. Arrange the langoustines with green shiso or other salad leaves and a few slices of pink radishes. Sprinkle with dry brioche crumbs. Serves with shiitake mushroom lightly grilled.

