



Origin: Cognac Petite Champagne
Producer: Famille Vallet – Château Montifaud
Age: 7 years old

Château de Montifaud

The vineyard of the Vallet family covers 125 ha on terroirs of Grande and Petite Champagne. The limestone in the subsoils and the clay-limestone in surface area produce very fine Cognac and allow long aging.

The Vallet family has been the owner since 1866 and Michel and Laurent represent the fifth and sixth generation of the family at the head of the estate.

A craft distillation and ageing process

The traditional stills of the house distill wines that have preserved their lees, precursors of aromas and roundness in the Cognac of tomorrow.

The distillation is done on a slow, slow fire.

The finesse of Cognac de Montifaud can also be explained by the total control of aging and in particular by the very moderate use of new barrels. The use of Limousin oaks is preferred. The average heating of the barrels of aging allows the Cognac to retain their fruity and floral character, so particular of these terroirs.

Bapt & Clems – Montifaud 7 years old

The thunderbolt for a Cognac ... This is what knew Marc Darroze when he tasted this unique lot of a few hundred bottles.

This Cognac comes from the white ugni blanc grape varietal. It has been aged since the end of 2008 in a red barrel of Limousin oak.

Tastings notes

Light dress, straw yellow, golden reflections.

This nose is of rare elegance. The aromatic complexity (dry apricot, candied orange peel, linden, sweet spices, cedar wood, and vanilla bean) is at the service of the finesse. No aggressiveness of the brandy.

On the palate, the tannins are silky, the balance is remarkable. The end of the mouth is slightly toasted (caramel, praline) and fruity aromas do not end up evolving (prune, coconut, and linden). A great brandy of Cognac.

