

CHATEAU MONTIFAUD★

Estate Grown, Estate Distilled, Estate Bottled



Château Montifaud

The Vallet family lives on a 125 acre estate in the Petite Champagne district near Archiac.



photos by Carpe Diem

MONTIIFAUD PETITE CHAMPAGNE SÉLECTION

5 year old

The first eight months spent in new oak; pale yellow, clear aroma of vine leaf and hints of tea. Slight overtones of oak. Because Vallet uses no oak concentrate, this young cognac is gentle on the palate. Notes of apple and pear. An unusually long, round finish. 40% alc/vol.

*** RECOMMENDED ***

UNDERGROUND WINE JOURNAL

"Rich, opulent aromas of toffee, butterscotch, caramel, spices, cedar, leather, toasted almond, dried apricot, tobacco and notes of finely ground white pepper. The palate is intense and slightly herbal with mint, sage, briar, caramel, toast, oak and burnt sugar."

Santé *** RECOMMENDED**

MONTIIFAUD COGNAC NAPOLÉON

15–18 year old

Amber • Aged in Oak Barrels • Some tea notes, but mostly dried flowers in the nose with some mineral tones and hints of vanilla. A light, friendly Cognac, smooth, deep and round, with bittersweet nutmeg, dried fruits and prunes. Traces of rancio on the finish. 40% alc/vol.

90-95 points *** SUPERB!**

"It's 15 to 18 years old. Appearance is topaz/bronze. The initial nosing passes highlight deep roasted nut and nougat aromas. Time in the glass finds subtle fragrances of hard cheese and oil. The palate entry is intensely caramel-like and dry; at midpalate, the hard cheese quality returns and makes a solid case for early-phase rancio presence. The aftertaste displays definite rancio earthiness/dustiness."

WINE ENTHUSIAST

MONTIIFAUD COGNAC V.S.O.P.

10 year old

The first eight months spent in new oak; golden, with notes of vine leaf in the nose, which is tending toward dried flowers. Round from the oxidation of the fatty acids: this is the onset of rancio. Fruity notes of pear and apricot. Supple with great finesse. 40% alc/vol.

*** RECOMMENDED ***

UNDERGROUND WINE JOURNAL

"Supple yet concentrated aromas of caramel, brown sugar, nuts, toast, cloves, cinnamon, allspice, and toffee. The palate is showy and flavorful. Showing substantial depth and complexity. A lingering, rich, supple finish."

Santé *** RECOMMENDED**

"Deep amber hue. Muted woody aromas are restrained by some heat in the nose. A rounded attack leads to a moderately full-bodied, fiery palate. Hot, clipped finish."

*** HIGHLY RECOMMENDED ***

BEVERAGE TESTING INSTITUTE



Château Montifaud estate, stills and vineyards



MONTIIFAUD COGNAC X.O.

27-30 YEAR OLD

The XO includes the 1963, 1965, and 1967 aged old barrels distillations. Copper colored. No excess tannins so this Cognac retains its freshness and delicacy. A fully matured brandy with several waves of aromas. The nose is first intensely mineral, then shows a trace of iodine followed by summery, floral fragrances. Luscious flavors of dried fruit and toasted almond. Strength and fire without heaviness. Lots of rancio. 40% alc/vol.

Silver Medal *

VINEXPO INTERNATIONAL COMPETITION

96-100 points * CLASSIC!

"Copper-penny color. First sniff encounters peppery, spiritry aromas; exposure to air deepens the fruit element and adds scents of nougat, almond butter and light toffee. Palate entry flavors include slate, caramel and dried apricot; midpalate offers maple syrup and sap. Finish is long, maple-like and intensely fruity. A racy, sophisticated beauty that's 27-30 years old."

WINE ENTHUSIAST

Santé * RECOMMENDED



Château Montifaud vintage pot still c.1900, originally used by Louis Vallet

VINTAGE MONTIIFAUD COGNAC

Fine Petite Champagne

1973 MONTIIFAUD COGNAC

Aged in Tronçais oak

A truly captivating 30 year old with fruit notes including apricot and peach, with hints of cooked fruit, honey and vanilla. There is perfect harmony with the, and with aeration, the nose blossoms with notes of new leather and wood. The palate is round and mellow, yet maintains some noble length and tannin. 43% alc/vol.



"A delectable piece of history"

-F. Paul Pacult

The Vallet family is careful to bring out the distinctive regional characteristics of their brandies. To that end, they keep strict rules. To avoid a bitterness and heaviness of a woody style, the Selection and VSOP spend only 8 months in young casks, and the older qualities lie in old casks of low tannin content. They never add coloring, so Cognacs from Château Montifaud have no telltale mahogany tones. The Vallets reduce to bottling strength gradually, to avoid the neutralizing shock and soapy flavor that rapid reduction produces. They age their Cognacs beyond the legal minimum because the floral characteristics need time to express themselves fully. The extra barrel age brings superior elegance and intensity. Wines fermented on the lees are included in the distillation. This gives a solid new distillate that will mature into a long and aromatic finish.



photo by Carpe Diem

1975 MONTIIFAUD COGNAC

Aged 15 years in 3-12 year old Limousin oak followed by ageing in older casks

Gold Medal 🏆

95 points * EXCEPTIONAL! *

BTI INTERNATIONAL REVIEW OF SPIRITS

Rancio is the name of the game here, paired with notes of apricot, cooked fruit and spices, especially cloves. An elegant example of a vintage Petite Champagne cognac with complex aromas, and exceptional length. 43% alc/vol.

HERITAGE MAURICE VALLET • 1904

Platinum Medal 🏆

97 points * EXCEPTIONAL!

BTI INTERNATIONAL REVIEW OF SPIRITS

LUXURY BOX ROYAL • Laid down in 1904 to commemorate another Vallet generation, this 1904 privilege of Cognacs bears Michel Vallet's grandfather's name. Enjoying a century of ageing, this cognac shows touches of licorice, spice, leather, and especially of "cigar box". A powerful and solid cognac -very deep, rich and complex with outstanding length. This rare Preiss collectible is extremely limited! • 42% alc/vol.

Santé * RECOMMENDED

"Black pepper, butterscotch and orange aromas. Warm, full and tannic, with black plum and a gamut of fruits; long and full finish. Very Good."

4 Stars * SPIRIT JOURNAL *

HOST'S GUIDE FOR THE HOLIDAYS

"AFTER DINNER DELIGHTS"

"This small family vineyard in the Petite Champagne region of France uses only its own grapes in its prize-winning cognacs. This rare blend of distinguished vintages, with only six bottles available in the U.S. and 80 in France, delivers dried flowers and tea flavors in a dark amber liqueur for an exceedingly smooth and fruity finish."

ROBB REPORT



Within the Château Montifaud 'Paradis' cellar rests their reserve of very old brandies, ageing in barrels

1989 MONTIIFAUD COGNAC

Aged in 5-10 year old Limousin oak

This wonderful example of a Fine Petite Champagne cognac celebrates two benchmark century events: the French Revolution (1789) and the fall of the Berlin Wall (1989). Straw-yellow hue and easy on tannin and wood on the palate. Refined and light characteristics dominate showing vanilla and spice. 43% alc/vol.