

VINTAGE 1965 - DAME-JEANNE N°339-01



ORIGIN

This exceptionally old cognac, which originates from vines harvested in 1965 in the tiny Grande Champagne hamlet of Verrières, has been patiently evolving in Delamain's cellars since March of 1966. It was hand-selected by our then Director, Jean Delamain, as renowned for his writings on botany and the natural sciences as he was for his instinctive understanding of cognac.

CASK

It has been aged in a seasoned 350L oak cask made with French oak from the Limousin forest. The use of old, seasoned oak reduces the influence of tannins, preserving the rich complexity of this truly fully evolved old cognac.

CELLAR

This extraordinary cask remained in the same corner of what we call our founder's cellar, a cask in the forefront of the vision and thoughts of generations of the Delamain family, it is an old friend. Positioned next to a damp wall and next to a door, it has benefitted from changes in temperature and air flow year after year, evolving into a cognac of sublime intensity and richness.

A daily part of our lives, the Verrières 1965 also became an important part of the history of Delamain, representing the epitome of what can be achieved with the finest *eau-de-vie* aged to maximum maturity across several generations of Delamain stewardship.

DAME-JEANNE

In 2015, after maturing for 50 years in a 350L old oak cask, this exceptional cognac had reached its *apogée* in terms of ageing, and it was transferred to a 30L Dame-Jeanne to lock in time and preserve its unique flavours and aromas.

SPECIFICITIES

TERROIR: GRANDE CHAMPAGNE

VESSEL: Seasoned-oak cask

VOLUME: 30 L at 44% abv

AROMATIC PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: soft leather, spices, and rich orange marmalade

TASTE: Long and lingering in the mouth, creamy walnuts, ripe apricot and quince