

## ANCESTRAL — CASK N°370-01



### ORIGIN

This very old and rare unblended cognac comes from a single cask and represents the epitome of what can be achieved with the finest eau-de-vie, aged to maximum maturity across several generations of Delamain stewardship.

This cognac has been considered so exceptional and so perfect that it has been bottled at cask strength, without any blending or reduction.

### CASK

This cognac has been aged to its apogee in a seasoned 350L oak cask made with French oak from the Tronçais 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 irreplaceable cask has been aged in one of Delamain's most emblematic cellars: the Grand Chai, also known as the Founder's cellar, where the story of Delamain begins. For decade after decade, from its choice spot just opposite a south-facing window, this singular cask has been evolving in harmony with the changing seasons; caressed by the first rays of spring sunshine and invigorated by the fresh riverside air. The result of such exceptionally long ageing is a cognac of sublime complexity and balance.

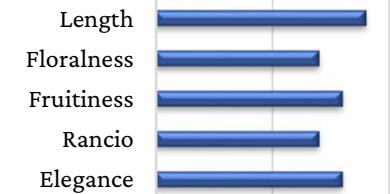
### SPECIFICITIES

**TERROIR:** GRANDE CHAMPAGNE

**VESSEL:** Seasoned-oak cask

**VOLUME:** 30 L at 44% abv

### AROMATIC PROFILE



### DOMINIQUE TOUTEAU'S TASTING NOTES

**AROMAS:** Soft leather with spices

**TASTE:** Complex, intense and elegant with flavours of cedar wood, walnuts and orange zest