

ESTD 1824
Delamain
COGNAC
PLÉIADE

COLLECTION RÉVÉLATION

MALAVILLE - CASK N°709-01



ORIGIN

This cognac originates from the aptly-named « Bellevigne » vines in the village of Malaville, at the heart of Grande Champagne, cognac's first and finest terroir. The 20 superb hectares at Bellevigne are directly cultivated by Delamain, allowing us to bring our ageing and blending expertise and expectations to the early and crucial part of an *eau-de-vie*'s lifecycle; cultivation, harvest and distillation.

DISTILLATION

To distill this *eau-de-vie*, an especially small copper still was chosen, which allowed for a much slower flow of distillate, especially important during the second heating or distillation. This longer and slower approach to the second stage of distillation drew out the fabulous rich fruity aromas which characterise this cognac.

CASK

The cognac was aged 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, and allows the flavour of the vines and the terroir to pass into the cognac, resulting in a cognac of remarkable authenticity and elegance.

CELLAR

The cask from which this cognac emanates, quietly evolved in one of our smallest cellars, formerly part of the Priory House. This historic 13th century vaulted cellar houses an old alembic still and has become emblematic of Delamain's history and heritage, but as remarkable as its history, more importantly this cellar also possesses perfect conditions for the ageing of our single vineyard cognacs. South-facing, the cellar still has two narrow church windows; just enough for sunlight to filter through. The thick, rough-hewn walls of local limestone contribute to ideal levels of moisture and temperature.

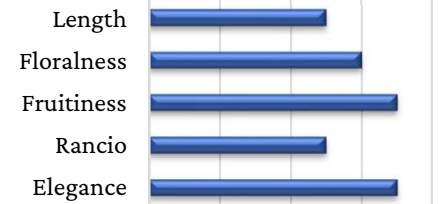
SPECIFICITIES

TERROIR: GRANDE CHAMPAGNE

VESSEL: Seasoned-oak cask

VOLUME: 350 L at 44% abv

AROMATIC PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: notes of vanilla and ripe cherry, muscat grapes, quince, figs, spices and soft leather.

TASTE: Freshly-ground pepper and a hint of oak linked to the complexity of its natural sweetness, rancio.

