

ESTD 1824

Delamain
COGNAC

PLÉIADE



COLLECTION RÉVÉLATION

BONNEUIL

ORIGIN

This very old cognac comes from a vineyard perched on a hill overlooking the ancient hamlet of Bonneuil or «beautiful clearing». The hamlet traces its origins back almost 3 millennia and as its name suggests, sits in a valley in the heart of the Grande Champagne region, cognac's finest terroir.

CASK

The well-seasoned cask used for ageing this cognac is made from French oak and holds up to 350L. 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 has been aged in one of smallest cellars, formerly part of the Priory House. This historic 13th century vaulted cellar has become emblematic of Delamain's history and heritage. 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.

As a result of its Grande Champagne *eau-de-vie*, seasoned French oak and cellaring, the Bonneuil has evolved into a cognac that is both unique and naturally within the Delamain style, taking pride of place within the Pléiade range.

FLAVOUR PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: vine flowers, peach, apricot preserve.

TASTE: evolves and develops into spicy ginger and peppery notes.

PLÉIADE

TERROIR: Grande Champagne

VILLAGE: Bonneuil

AGE: Very Old

CELLAR	SINGLE CASK	BOTTLE N°
Maison du Prieur	N°670-01	001 / 457

DISTILLATION: on lees

CELLAR: temperate, south exposure

CASK: oak, 350L, well-seasoned

FILTRATION: low pressure

REDUCTION: gradual

SUGAR/CARAMEL: none

STRENGTH: 45% vol.

BOTTLING: June 2021



COLLECTION RÉVÉLATION

I had imagined a quite different destiny for this cognac which has now revealed an exceptional and unique personality; original, deep and elegant. It is with pleasure that I share it with you as a singular beauty. Discover its hints of summer fruits, evolving into aromatic spices.

D. Touteau

DOMINIQUE TOUTEAU, MAÎTRE DE CHAI



MAISON DELAMAIN



Delamain
COGNAC

PLÉIADE



COLLECTION RÉVÉLATION

EARLY LANDED – 1999

ORIGIN

The tradition of Early Landed cognacs dates back to an age when wine and spirits were shipped to England in casks to be stored and bottled there under the watchful eye of the ordering merchants. It was soon discovered that storing the casks in the damp, cold conditions of the waterside warehouses of London, Bristol and Liverpool produced cognacs which matured with a lighter, softer style than those which matured back home in France. So even once it became the norm to ship bottled stocks, Delamain still chose to ship casks to England for this unique maturation.

This vintage 1999 Early Landed is an extremely unusual cognac. The years it has spent in British cellars have given it a unique flavour profile, but it remains very much a cognac in the style of Delamain.

Originating from grapes harvested in 1999, the cognac was initially shipped to Bristol, England in 2000 to be aged in a damp underground warehouse. Eight years later it was transferred to a riverside warehouse in Liverpool for twelve years, until 2020 when Delamain’s Cellar Master was ecstatic to welcome the cask back to our Jarnac cellars.

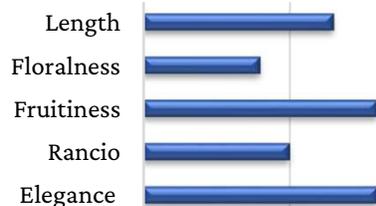
CASK

This cognac has been aged in a small 270L cask, typical of those used for Early Landed cognacs. The cask was specially constructed with the staves from an old seasoned 350L cask. 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

This cognac was aged several floors underground in the damp, cool conditions of a former brewery before being transferred to the underground of an old tea warehouse close to the banks of the River Mersey. The high humidity level, rarely below 95% and the low temperature (8-12°C) of these storage conditions enabled the strength of the spirit to fall more quickly than it would have back in France with very limited liquid evaporation or “the angel’s share”. As such only the subtlest oaky notes and palest golden colour were imparted to the cognac.

FLAVOUR PROFILE



DOMINIQUE TOUTEAU’S TASTING NOTES

AROMAS: elegant aromas of peach and litchi, combined with fresh citrus notes and just hint of almond and cacao.

TASTE: meltingly long and lingering, with ripe fig and the slightest touch of cedarwood.

PLÉIADE

TERROIR: Grande Champagne
VINTAGE: 1999 Early Landed
AGE: 21 years old

CELLAR	CASK N°	BOTTLE N°
Liverpool (UK)	00/020#1	001 / 275

LANDED IN: 2000
CASK: 270 L seasoned oak
AGEING: damp cellar
REDUCTION: natural
BLENDED: none
SUGAR/CARAMEL: none
STRENGTH: 42,2% vol.
BOTTLED IN: November 2020

COLLECTION RÉVÉLATION

Sharing these much-travelled cognacs is an emotional moment for me. An exquisite reflection of their overseas English « education » and their Delamain heritage, they deliver elegant notes of citrus and orange zest with mellow, melting softness. A unique experience!

D. TOUTEAU

DOMINIQUE TOUTEAU, MAÎTRE DE CHAI



ESTD 1824

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PLÉIADE



COLLECTION RÉVÉLATION

VINTAGE 1995

ORIGIN

This vintage 1995 originates from the small hamlet of Ambleville, in the southern part of Cognac's finest terroir, La Grande Champagne.

Situated over a geological fault line, the vines of Ambleville benefit from optimal soil conditions, the roots reaching deep into the chalky sub soil.

CASK

For the first part of its ageing journey, this cognac was aged in a well-seasoned, 350L Limousin oak cask. 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.

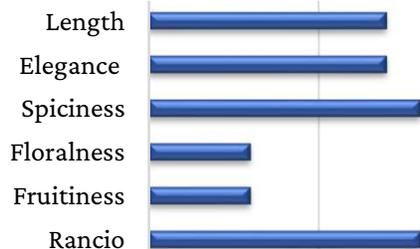
It was later transferred to a seasoned cask made with finer-grained Tronçais oak cask for the final stage in its evolution.

CELLAR

For its first 20 years, this wax-sealed cask matured in a vintage cellar in Ambleville, where the damp conditions assisted with an optimal natural reduction. It was then moved to Delamain's riverside vintage cellar in Jarnac, where near perfect levels of moisture and humidity provided ideal ageing conditions for it to continue its quiet evolution.

Delamain self-imposes the most stringent controls and procedures on the ageing of its vintage cognacs by placing its cellar under strict monitoring and lock-and-key control by the BNIC (Bureau National & Interprofessionnel de Cognac) the official cognac industry body.

FLAVOUR PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: a hint of pepper, spices and buttery chocolate aromas.

TASTE: coffee and spices, leather, aniseed and stewed cherries.

STYLE: fantastically rounded and full.

PLÉIADE

TERROIR: Grande Champagne

VILLAGE: Ambleville

VINTAGE: 1995 AGE: 26 years old

CELLAR	SINGLE CASK	BOTTLE N°
Vintage	N°252-02	001 / 460

DISTILLATION: on fine lees

CELLAR: damp

CASK: oak, 350L, well-seasoned

FILTRATION: low pressure

REDUCTION: natural

SUGAR/CARAMEL: none

STRENGTH: 42,5% vol.

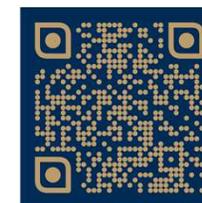
BOTTLING: January 2021

COLLECTION RÉVÉLATION

Benefitting from the Ambleville terroir, its time spent first in Limousin oak and then in a Tronçais oak cask and its natural reduction, this vintage cognac has a gloriously rounded and intense flavour profile. Discover its spicy aromas, its hint of chocolate and buttery brioche.

D. Touteau

DOMINIQUE TOUTEAU, MAÎTRE DE CHAI



MAISON DELAMAIN