

DELAMAIN COGNAC, COGNAC, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# COLLECTION RÉVÉLATION- BONNEUIL



Delamain  
COGNAC

## DETAILS OF PRODUCTION

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. 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 elegance. 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 truly unique cognac, taking pride of place within the Pléiade range.

## TASTING NOTES

The bonneuil has aromas of vine flowers, peach, and apricot preserve. On the palate, it evolves and develops into flavours of spicy ginger and peppery notes.

*“Long-aged, with scents of vine flowers, some almost confectioned fruit – sweet cherry to the fore – and alluring notes of nutmeg and cinnamon.”*

**RICHARD WOODARD, DECANTER, NOVEMBER 2021**  
DELAMAIN PLÉIADE COLLECTION RÉVÉLATION, BONNEUIL

www.delamain-cognac.com

<b>AGE</b>
Very old
<b>CASK</b>
350L seasoned French oak
<b>CELLAR</b>
Maison du Prieur
<b>ALCOHOL</b>
45%

