

DELAMAIN COGNAC, COGNAC, FRANCE

# COLLECTION RÉVÉLATION- EARLY LANDED - 1999

## DETAILS OF PRODUCTION

The tradition of Early Landed cognacs dates 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 matured back in France. 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 Delamain cognac in its style. 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 excited to welcome the cask back to their Jarnac cellars.

This cognac has been aged in a small 270L cask, typical of those used for Early Landed cognacs. The cask was 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 elegance. This cognac was aged several floors underground in the damp, cool conditions of a former brewery before being transferred 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 quicker than it would have back in France with minimal liquid evaporation or "the angel's share". Only the subtlest oaky notes and palest golden colour were imparted to the cognac.

## TASTING NOTES

The early landed 1999 cognac has elegant aromas of peach and litchi, combined with fresh citrus notes and a hint of almond and cacao. On the palate, it is meltingly long and lingering, with ripe fig and the slightest touch of cedarwood.

[www.delamain-cognac.com](http://www.delamain-cognac.com)

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Delamain  
COGNAC

### VINTAGE

1999

### CASK

270L seasoned oak

### CELLAR

Liverpool (UK)

### ALCOHOL

42.2%

