

DELAMAIN COGNAC, COGNAC, FRANCE

MENTZENDORFF
wine shippers since
1858

COLLECTION RÉVÉLATION- MALAVILLE



Delamain
COGNAC

DETAILS OF PRODUCTION

This cognac originates from the aptly named “Bellevigne” vines in the village of Malaville, in the heart of Grande Champagne, cognac’s first and finest terroir. The 20 superb hectares at Bellevigne are directly cultivated by Delamain, allowing them to bring their ageing and blending expertise and expectations to the early and crucial part of an eau-de-vie’s lifecycle; cultivation, harvest, and distillation. To distill this eau-de-vie, an especially small copper still was chosen, which allowed for a much slower flow of distillate, which is 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. 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 elegance. The cask used quietly evolved in one of their 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. This cellar also possesses perfect conditions for the ageing of their 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 moisture levels and temperature.

TASTING NOTES

The Malaville has notes of vanilla and ripe cherry, muscat grapes, quince, figs, spices, and soft leather. The palate gives way to freshly-ground pepper and a hint of oak linked to the complexity of its natural sweetness, rancio.

AGE
Very old

CASK
350L Tronçais oak

CELLAR
Maison du Prieur

ALCOHOL
45%

