

DELAMAIN COGNAC, COGNAC, FRANCE

MENTZENDORFF
wine shippers since
1858

COLLECTION RÉVÉLATION- VINTAGE 1995



Delamain
COGNAC

DETAILS OF PRODUCTION

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. For the first part of its ageing journey, this cognac is 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 elegance. It was later transferred to a seasoned cask made with finer-grained Tronçais oak cask for the final stage in its evolution. For its first 20 years, this wax-sealed cask matured in a vintage cellar in Ambleville, where the damp conditions assist 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 provide 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.

TASTING NOTES

The 1995 vintage cognac has a hint of pepper, spices, and buttery chocolate aromas. On the palate, it has flavours of coffee, spices, leather, aniseed, and stewed cherries. This cognac is fantastically rounded and full.

VINTAGE 1995
CASK 350L Limousin & Tronçais oak
CELLAR Vintage
ALCOHOL 42.5%

