

DELAMAIN COGNAC, COGNAC, FRANCE

MENTZENDORFF
wine shippers since
1858



Delamain
COGNAC

LA RAMBAUDIE

DETAILS OF PRODUCTION

Of the cognacs in the Delamain range, it is Le Très Vénéré whose character is most etched by the gifts of time. This blend of extremely old Grande Champagne cognacs has benefitted from maximum barrel ageing. It expresses all the nobility of the truly great eaux-de-vie when they reach the peak of their development. Le Très Vénéré is a creation at the peak of its potential and is the fullest expression of the art of cog-nac.

AGEING

The 21 hectare vineyard cultivated by Delamain, a single plot located in the village of Malaville. A long and slow distillation approach, in a small pot still, to drive out the fabulous rich fruity aromas which characterise this cognac. Aged in well-seasoned oak cask, in one of our smallest cellars "Maison du Prieur"

TASTING NOTES

Cherry pit and reine claudé plums mixed with the perfumes of muscat, fig, cedar and lilac on the nose. Bouquet a sensation of roundness around the aromas of fresh pear, quince and liquorice, punctuated with gently spices, revealing unexpected natural sweetness. Style a singular cognac with spiced vivacity.

