



Delamain Pale and Dry Cognac Grande Champagne XO

Country:	France
Region:	Jarnac - Segonzac
Appellation:	Cognac Grande Champagne Controlle: Premier Cru de Cognac
Producer:	Delamain
Bottling:	Distillery Bottling
Grape varieties:	Ungi Blanc (Trebbiano)
Age:	at least 25 years
Cask Type:	100% French Oak Cask
Colour:	Pale Gold
Flavour Profile:	Floral
Status:	Operational
Allergens:	Not Known
Bottle size:	70cl - abv: 40.0%



The Pale and Dry XO is on average 25 years old. Brilliant pale gold in colour, this Cognac is distinguished by its remarkable delicacy and refinement. The grape and vanillin aromas are confirmed on the palate, where intense yet elegant fruit flavours are offset by floral and liquorice notes which linger in the extended finish.

The Family History

The House of Delamain is one of the oldest names in the cognac business, with roots dating back to the early 1600s when Nicholas Delamain left France for Ireland. However, it wasn't until 1725 that descendant James Delamain moved back to France and joined forces with cognac trader Issac Ranson to create Ranson & Delamain. After James' death in 1800, the company fell apart due to inheritance laws, and it wasn't until 1924 that his grandsons reestablished the firm in the family name and it became Delamain & Co. Today, Delamain is one of the last family-run cognac houses, and has a very strict selection process when it comes to choosing their supplies. They do not have any contracts and only purchase eaux de vies after tasting. The company doesn't have any VS or VSOP cognacs, its entry level is a 25 year old XO.

The historical roots of the House of Delamain, still run to this day by the direct descendants of the founder, Patrick Peyrelongue and his cousin Charles Braastad, run deep down into the origins of cognac, such that it is today one of the oldest names of the region.

The Delamain family boasts amongst its members humanists, scientists and poets alike, such as Jacques Delamain, a writer and great ornithologist, or Robert Delamain, author of "The History of Cognac", a superb book still today considered as a work of reference by scholars and cognac-lovers. The family has remained homogenous and united in the intimacy of a House steeped in memories and traditions handed down by the previous generations.

The Region

The Cognac region is located in South Western France north of Bordeaux bordering the Atlantic Ocean in the west and stretching inland towards Angoulême. The climate is mild with a marked maritime influence. The main grape is Ugni Blanc and the majority of region's wine production is distilled to make Cognac.

The Cognac appellation was first defined in 1909 however the region's history dates back to the 13th century when spirits distilled from wine were already popular and exported around Europe. The appellation is divided into six sub regions based on work done by the geologist Henri Coquand in 1860. The six regions are Grande

Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires. The geology in each of these six regions differs and has a marked impact on the style and quality of the resulting cognacs.

The successive heads of the House of Delamain, open-minded and attentive to the due observance of things, have always master-minded all the crucial operations of the profession: purchasing the eaux-de-vie, ageing, blending, reducing, which explains the extraordinary consistency of the end product.

In accordance with the original nature of the old Houses of Cognac, Delamain selects and purchases its eaux-de-vie from owners and distillers in the region, with whom it has maintained ties of mutual confidence, often going back decades.

Delamain thus has access to the finest sources of provisioning, exclusively in the terroirs of Grande Champagne, as being the only areas capable of providing a quality matching its stringent requirements.

The House of Delamain has remained faithful to its tradition of craftsmanship.

All the preparatory operations are carried out by hand, according to the rules of the art, in compliance with the demands of total quality, in cellars imbued with the heady fragrance of the precious casks.

The Delamain objective is simple : to remain faithful to its tradition and offer cognacs of the very purest and most genuine expression.

Maturation

The cognac Pale and Dry takes its name "Pale" because it is much lighter than other cognacs of a similar age owing to the maturation in old casks, the term "Dry" refers that it has only natural sweetness

The cognac is matured in old cellars in to the Charente river which are more humid than dry.

The quality of a cognac is determined by four factors according to Alain BraastadlDelamain, each in equal parts- the distilled brandy before maturation - the humidity of the cellars in which the ageing takes place - the skill of the blender - and time (the aging of the cognac in the cask)

The Delamains do not distill, neither do they own vineyards or ferment any wine. They are negociants- purchasing spirit at 10-15 years of age, maturing, blending, and bottling. All of their stock comes from the Grande Champagne district.

No new wood is used, instead seasoned barrel of Limousin and Troncas are used. The distilled spirit is purchased "on the lees .

The cognac is matured at whatever strength it has naturally reached when it was bought. The blending is undertaken at well above the final strength. Pale and Dry is a blend with an average age of 25 years and is blended at about 50% abv.

The reduction to 40% abv , instead of just adding distilled water alone a mixture of weak cognac and distilled water of 15% alcohol is gradually over a period of 24 months.

Bottles are washed and rinsed with codnac before filling, individsually checked, hand labelled and sealed

APPEARANCE

Pale gold

NOSE

Its bouquet is characterised by the powerfulness and length of the intensely floral aromas, backed by the distinctive vanilla of its rancio.

PALATE

Its mellow roundness on the palate blossoms into a full-bodied fruitiness, with a slight, harmonious hint of liquorice.

FINISH

Complex, Very elegant round and well balanced

THE IDEAL SERVE

Enjoy after dinner

