

ESTD 1824

Delamain
COGNAC

PLÉIADE



COLLECTION PLÉNITUDE

VINTAGE 1988

ORIGINE

This cognac originates from a magnificent parcel in the hilltop hamlet of Bouteville, whose historic fortress has guarded the region for a millennia and now keeps watch over some of its very finest Grande Champagne vines. The Bouteville 1988 is a sublime expression of this heart of the heart terroir.

CASK

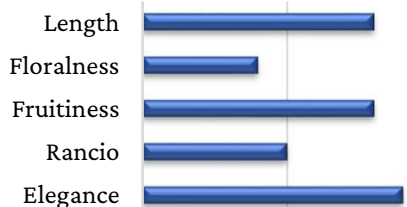
The well-seasoned cask used for ageing this cognac is made from French oak from the Tronçais forest and hold up to 350L. The use of old, seasoned oak reduces the influence of tannins, and allows the flavour of the vines and the terroir to pass into the cognac, resulting in a cognac of remarkable authenticity and elegance.

CELLAR

For 32 years this wax-sealed cask has been maturing in our dedicated vintage cellar, where near-perfect levels of humidity and moisture provided ideal ageing conditions for it to slowly evolve.

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.

FLAVOUR PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: apricot, litchi, toasted almonds, a hint of leather and vanilla.

TASTE: initial notes of apricot give way to toasted almonds and rancio. A complex, elegant and delicate cognac.

PLÉIADE

TERROIR: Grande Champagne

VILLAGE: Bouteville

VINTAGE: 1988 AGE: 32 years old

CELLAR	UNIQUE CASK	BOTTELE N°
Vintage	N°241-07	001 / 380

DISTILLATION: on fine lees

AGEING: 350 L seasoned oak cask

BLENDED: from a single cask

FILTRATION: low pressure

REDUCTION: very slow

SUGAR/CARAMEL: none

STRENGTH: 42,5% vol.

BOTTLING: November 2020



COLLECTION PLÉNITUDE

This vintage 1988 originates from the magnificent vines of Bouteville. I have had the privilege of watching over and guiding this cask to maturity over its

32 years in our vintage cellar.

Discover its elegance, rich fruit and nut aromas and the rancio resulting from more than three decades of slow ageing

D. TOUTEAU

DOMINIQUE TOUTEAU, MAÎTRE DE CHAI



MAISON DELAMAIN