

ESTD 1824

Delamain
COGNAC

PLÉIADE



COLLECTION PLÉNITUDE

VINTAGE 1991

ORIGIN

This vintage cognac defied and exceeded expectations from the outset of a remarkable journey. Escaping the wrath of a severe frost that destroyed more than two thirds of the 1991 harvest, the cask evolved in two stages spending its youth in a dry cellar in the small commune of Verrières before being transferred to our vintage cellar in Jarnac. The combination of aging cellars producing a cognac of stunning complexity.

CASKS

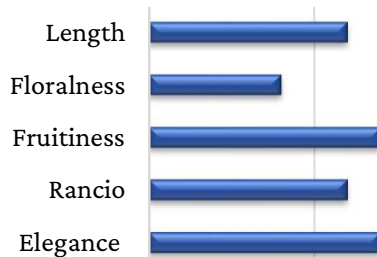
This vintage 1991 was aged in a well-seasoned, 350L French oak cask from the Tronçais forest. The use of old, seasoned oak reduces the influence of tannins, and allows the flavour of the vines and the terroir to pass into the cognac, resulting in a cognac of remarkable authenticity and elegance.

CELLAR

Initially aged in a dry cellar in Verrières, the cask was then transferred in 2014 to Delamain's dedicated vintage cellar close to the banks of the Charente, where near perfect levels of moisture and humidity provided ideal ageing conditions for it to continue its gradual 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

FLAVOUR PROFILE



DOMINIQUE TOUTEAU'S TASTING NOTES

AROMAS: complex aromas of almond, soft leather and pepper, a hint of mango and intensifying vanilla notes.

TASTE: cashew nuts, along with ripe pear and marzipan

STYLE: elegant and assured.

PLÉIADE

TERROIR: Grande Champagne

VINTAGE: 1991

AGE: 30 years old

CELLAR	SINGLE CASK	BOTTLE N°
Vintage	N°250-2	001 / 355

DISTILLATION: on fine lees

CELLAR: dry

CASK: oak, 350L, well-seasoned

FILTRATION: low pressure

REDUCTION: gradual

SUGAR/CARAMEL: none

STRENGTH: 46% vol.

BOTTLING: February 2021

COLLECTION PLÉNITUDE

Certain encounters in life will always remain memorable and coming across the 1991 was one such encounter. I'm thrilled to be sharing this cognac with you, with its aromas of almond, pear, and vanilla as if wafting from a patisserie

D. TOUTEAU

DOMINIQUE TOUTEAU, MAÎTRE DE CHAI

