

DELAMAIN FOLIO NATURA (70 cl)

AROMATIC PROFILE: Fruity, generous & vibrant

GRAPES : rare blend of Ugni Blanc, Colombard & Folle Blanche

TERROIR : Cognac's Premier cru, Grande Champagne

AGE : 7 years minimum

STRENGTH : 40% vol.



A MODERN COGNAC, ROOTED IN THE HOUSE'S DNA

- **FRUITY, GENEROUS AND VIBRANT**, destined for the curious minds seeking a contemporary and accessible expression of the Delamain style.
- **INSPIRED BY THE PIONEERING NATURALIST APPROACH** of nine generations of the Delamain family and their commitment to sharing the beauty of the natural world and their discoveries.
- **INSPIRED FROM THE « LIVRES DE NATURE »:** the first naturalist book collection for the general public, created in 1930 by Jacques Delamain, with the Stock publishing house.

CAPTURING THE RICHNESS AND DIVERSITY OF COGNAC'S MOST PRESTIGIOUS TERROIR

- **A RARE BLEND OF 3 COMPLEMENTARY GRAPES VARIETIES:**
 - Ugni Blanc : Cognac's dominant grape variety, structuring the blend
 - Folle Blanche: bringing freshness and finesse.
 - Colombard: offering generosity and vibrant fruit character.
- **EAUX-DE-VIE SOURCED PRIMARILY FROM LA RAMBAUDIE**, Delamain's 21 hectare single-plot micro-terroir since 2019, unfolding across rolling hills and three valleys with chalky limestone soils.
- **GRANDE CHAMPAGNE – COGNAC'S PREMIER CRU:** the most prestigious terroir, renown for its elegant eaux-de-vie and their exceptional aging potential
- **A DOUBLE DISTILLATION ON FINE LEES** in Charentais copper pot-stills to enhance fruit character, enrich texture and add aromatic depth
- **AGING IN 350L SEASONED FRENCH OAK CASKS** to limit the tannins' influence and preserve the fruit and terroir's expression

TASTING NOTES

NOSE : White flowers and vine blossoms (the Folle Blanche signature) followed by juicy orchard fruits : vine peach, pear and crisp grape (from the Colombard). Subtle citrus notes of bergamot and lemon zest.

PALATE : Fresh and precise attack, marked by verbena and linden. Structured body (from Ugni Blanc), with notes of pear, ginger and marzipan. Long, precise and persistent finish.

STYLE: A harmonious and fruity Cognac, balancing floral finesse, fruity freshness and a well-balanced structure.

A MULTIFACETED EXPERIENCE

- **NEAT :** to fully appreciate its richness and fruitiness
- **IN COCKTAILS :** for its structure, freshness, the perfect base for elegant and contemporary serves.

A VISUALLY DISTINCTIVE DESIGN

- **EXPRESSING DELAMAIN'S SINGULARITY** through a distinctive and recognizable design.
- **HONOURING THE MANY PASSIONS OF THE DELAMAIN GENERATIONS:** for instance, Jean's orchid, Jacques's blue tit, Philippe's fossil, Henri's insects

