

DELAMAIN L'Oiseau Rare

TERROIR: Grande Champagne

AGE: Hors d'âge

ABV: 42% | Volume: 70 cl



AN INVITATION TO DISCOVER THE GREAT AGEING PROMISES OF GRANDE CHAMPAGNE COGNAC.

- An *Hors d'Age* cognac offering an exquisite tasting experience
- A timeless masterpiece created by Dominique Touteau, Delamain's Cellar Master during its 40-year career.
- A blend of old, delicate and elegant *eaux-de-vie* from Grande Champagne, considered as "Oiseau Rare", incorporated throughout
- A blend matured over the course of several decades in 40-hectolitre wooden vat, specially built and placed in Delamain's emblematic cellar, the "Grand Chai" with the ideal natural conditions combining humidity seasonal variations and men's dedicated attention.

AN EXCEPTIONAL DECANTER

- A bottle with sleek and chiseled lines, topped with a cap made of glass, metal, and natural cork.
- Presented in a wooden case with marquetry made of various wood species, symbolizing the flight of a bird.

TASTING NOTES

[AROMAS] Delicate notes of flowers and a hint of spice, followed by perfectly ripe summer fruits, such as apricot, peach, and pear. The pinnacle of this olfactory experience is reached with the scent of roasted almonds and other nuts.

[FLAVORS] flavors of orange zest, complemented by a refreshing note of cardamom. The fruit flavors intermingle seamlessly: red fruits, Kirsch cherries, Muscat grapes.

[STYLE] persistence, length, and elegance that stay true to the spirit of Delamain and the old *eaux-de-vie* from Grande Champagne.

BEHIND THE NAME L'OISEAU RARE

A "Rare Bird" symbolized on the decanter through a gold kestrel amongst other birds. The kestrel is the only raptors that abstains from preying on other avian species.

A tribute to Jacques Delamain and his passion for ornithology. Not only he liked to observe the birds in their natural environment, but he elegantly and precisely described them in his numerous books, including "Portraits d'oiseaux" describing the birds represented on the decanter.

