

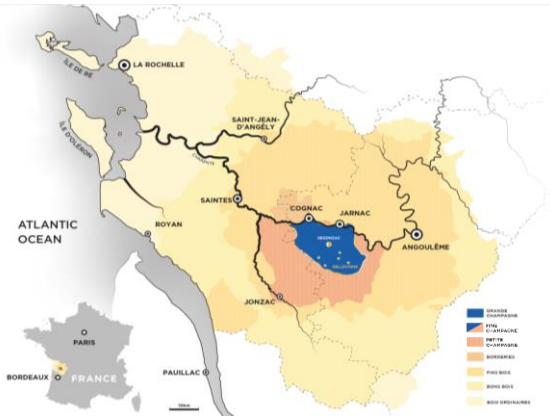


CRAFTING OLD COGNACS SINCE 1824

- ESTABLISHED IN 1824: nearly 200 years of Delamain history and 9 generations of Delamain family stewardship
- XO EXPERT: the only cognac house to produce only XO (and above) cognacs
- CONNOISSEUR'S CHOICE: distributed in over 60 countries and selected by numerous 5-star hotels, fines restaurants (Ritz London, Prince de Galles Paris, Peninsula Hong Kong) and specialized retails shops (Selfridges London, Lafayette Gourmet Paris)

EXCLUSIVELY SOURCED FROM GRANDE CHAMPAGNE

- PREMIER CRU: classified FIRST and FINEST Cognac sub-region (above Fine Champagne, Petite Champagne or Borderies)
- THE HEART of the cognac vineyard region, that represents only 15 % of the cognac vineyard
- UNIQUE MICROCLIMATE due to its location: midway between the Atlantic ocean and the foothills of the Massif Central mountain
- SINGULAR AREA with deep chalky soil and undulating landscape, testing the vines severely
- BELLEVIGNE VINEYARD (20 ha) cultivated by Delamain, perfectly exposed rolling area, surrounded by woods, rich in biodiversity
- EXCEPTIONALLY ELEGANT COGNACS incomparable for their delicacy and rich, subtle, clean bouquet, with an incredible ageing potential in cask.



ANCESTRAL KNOW-HOW

- ONLY OLD FRENCH OAK CASKS to limit the influx of tannins, preserving the fruity flavors
- A LONGER AGEING PROCESS to allow the delicate fruity and flowery flavours characteristic from the terroir to reveal into the cognac
- ANCIENT CELLARS near the river with thick, rough-hewn walls of local limestone, contributing to ideal levels of moisture and temperature
- LONG MARRIAGE of the blend to marry the exquisitely matured cognacs in perfect harmony
- CONSISTENCY in quality and authenticity for a cognac of remarkable elegance and finesse



HORS D'AGE COGNAC
 GRANDE CHAMPAGNE



THE ULTIMATE XXO COGNAC FROM GRANDE CHAMPAGNE

THE OLDEST OFFICIAL RATING a Cognac can hold, defined by the Cognac appellation
 GRANDE CHAMPAGNE: the FIRST and FINEST Cognac sub-region, above Petite and Fine
 Champagne
 AGED IN THE GRAND CHAI, Delamain's most emblematic cellar, dating back to the French
 Revolution with thick wall, made of local limestone, contributing to the ideal aging conditions.
 ON THE UPPER FLOOR, with opened windows and dry conditions, allowing the cognac to
 live with the daily climate variations.
 PACKED IN A LUXURY PACKAGING offering a refined reveal for a valuable perception and
 high giftability ability

TASTING NOTES

NOSE: Deep autumnal fruity aromas, such as fig, but also a hint of ripe litchi. Nuts,
 especially almonds, cardamon and cloves adding just a touch of spice.
 TASTE : constantly evolving with notes of cedarwood, soft leather and cigar box
 STYLE: smooth, aromatic and rich, a cognac that keeps seducing you back to the glass.

AN EXQUISITE AFTER-DINNER TASTING EXPERIENCE

Served neat in a classic tulip glass, Delamain XXO is the best after-dinner drink.
 The continuous evolution of the aromas make this cognac a long-lasting tasting experience
 and requires time and patience, just like how it was made, to discover and savour its
 complexity and richness.
 Delamain XXO can be perfectly paired with a cigar.

CHARACTERISTICS

TERROIR : Grande Champagne
 AGE : XXO
 DISTILLATION: on the lees
 CASK: 350L, well-seasoned
 FILTRATION: low pressure
 REDUCTION: progressive
 STRENGTH : 40% vol.

FLAVOUR PROFILE

