

Delamain Cognac X.O, Aged Over 25 Years, 20cl



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The Pale & Dry X.O., a blend produced exclusively from Grande Champagne, the first Cognac growth, and aged for many long years, comes draped in extremely bright, light amber robes, clear and shot through with flashes of gold, that subsequently reveal its remarkably delicate elegance and distinction.

Rating: Not Rated Yet

Price

24,50 €

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Producer [Delamain](#)

Description

Delamain Pale & Dry X.O.

Grande Champagne Cognac

Growth: 100% Grande Champagne.

Origin: Selection from local growers distillers.

Blend: Blend of various old Grande Champagne cognacs.

Ageing: Each cognacs are aged separately during many long years owing to their origin and then the blend itself, made at the end of the ageing period, is aged for two years more

(marriage).

Cask: Matured in well-seasoned Limousin oak casks (350L).

Cellar: Old cellars near the river, more humid than dry.

Faibles: The blend at natural strength (around 50% vol.) is very slowly broken down at 40% with weak old Grande Champagne at 15% which enrich the blend.

Style: Delicacy, length, fruitiness and mellowness.

Bouquet: Power of the perfumes, length of the fragrance. Floral scents, lingering aftertaste of vanilla (rancio).

Savour: Mellowness, roundness, age. Intense fruitiness.

Colour: Extremely clear and bright, brilliant and velvety gold.

Strength: 40% vol.

Name: Pale & Dry, "Pale" because it is much paler than other cognacs of this age due to the natural pale colour of the cognacs used in the blend which are all matured in old casks and "Dry" because it has only its natural sweetness.