RARE CASK

Ancestral 25.1

Exceptional cognacs are the result of a rigorous process of selection and ageing. Only the rarest casks have the exceptional ability to age for more than half a century, carefully nurtured and preserved by generations of Cellar Masters.

Delamain Rare Casks have always been among a Cellar Master's greatest responsibilities. Foreseeing the potential of these eaux-de-vie, safeguarding them from another destiny, and allowing the cognac to reach its peak of maturity are choices made for decades and generations into the future.

These treasured legacies, gifted by our ancestors, bottled in their most natural form, bear the name "Ancestral".

AN ANNUAL SELECTION BY CHARLES BRAASTAD, DELAMAIN'S CELLAR MASTER

The expertise of the Cellar Master is based on in-depth knowledge and meticulous monitoring of each eau-de-vie, which patiently matures in cellars with diverse atmospheres. Each year, Delamain Cellar Master meticulously identifies and selects the rare casks that have reached their "apogee". These single casks are revealed in their purest and most authentic expression.

Ancestral is bottled at cask strength, with no end of ageing reduction, that having occurred naturally over more than a half century of maturation. As part of an approach embracing maximum respect and minimal intervention, a low pressure filtration is used to preserve the exceptional organoleptic characteristics of these extraordinarily rare and old cognacs.

In 2025, two exceptional casks of Ancestral (25.1 and 25.2) are ready to be unveiled, each distinguished by a unique character yet bound by a remarkable heritage. Both were marked for greatness more than a half century ago and each has since evolved with exigent patience under the watchful eyes of successive Cellar Masters Alain Braastad who joined in the early 1960's, Dominique Touteau who retired in 2024 and Charles Braastad today.

Although each has evolved on unique paths, the duo share the deep intensity, power and complexity, almost incomprehensibly matched with finesse and delicatesse, that is only possible with the finest of extra old Grande Champagne cognacs.

2025 OFFERING - ANCESTRAL 25.1

TERROIR : Grande Champagne

ALC./VOL. : 43,6% vol.

BOTTLED IN: february 2025

NUMBER OF BOTTLES: 190

NATURAL COLOUR, NO ADDED SUGAR

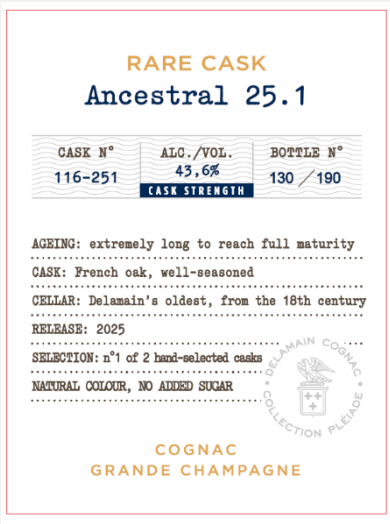
RSP: 720€

"This cognac is like an old brother to me—we have followed each other closely. It has always remained in the Grand Chai, in front of the staircase, near the window. How many times have I proudly used it as an example to illustrate the power of old Grande Champagne cognacs? This is the kind of cognac that leaves an indelible mark in one's life."

CHARLES BRAASTAD, CELLAR MASTER

This cask of Ancestral 25.1 resided in the Grand Chai, otherwise known as the "Founder's Cellar", Delamain's first cellar, which dates back to the 18th century. A living, breathing, south-exposed space, whose impactful seasonal temperature variations play an important role in the evolution of the casks quietly maturing here across decades.

Located near one of the windows and in front of the staircase leading to the underground cellar below, it benefited from a continuous draught and sunlit humidity. These conditions influenced the relative evaporation of water and alcohol, ultimately contributing to the defining intensity and complexity of its aromas.



After decades of the angel's share, where volume, color and strength are shaped solely by time, only 190 bottles of Ancestral 25.1 are crafted from this Rare Cask.

TASTING NOTES

AROMAS: Freshly-picked pear and passion fruit followed by dried fruit aromas (figs and prunes) as countered by notes of cacao and gentle spices. All finishing with a flutter of soft kid-leather and bitter orange peel.

TASTE: The fruity aromatic journey continues on the palate, now joined by subtle notes of tobacco and discrete oak and then zesty citrus flavours and walnut.

STYLE: Deeply elegant and multi-layered; a tantalizing, triumphant combination of finesse and complexity which slowly unfolds.