

Very few cognacs are made from a single year, crafted to express the unique nature of one year and terroir. Strictly monitored by the cognac authorities, these cognacs stand out for their safeguarded cellaring and provenance. No other cognacs receive this level of scrutiny, a testament to their rarity and exceptional character.

### ABOUT VINTAGES

Some eaux-de-vies that are so special in their own right, such perfect channelers of nature's gifts, that they deserve the opportunity to evolve and mature on their own, preserved from blending. This is especially true for eaux-de-vies from the Grande Champagne, cognac's finest terroir, where the limestone-rich soil imparts remarkable finesse and aging potential.

Recognizing such potential is both an art and a challenge—one that Delamain's Cellar Master embrace with patience and precision. Crafting vintage cognacs requires not only an expert eye to identify eaux-de-vie worthy of distinction but also the skill to guide them toward their fullest expression over time.

The uniqueness of vintages lies not only in how they are nurtured—it is also in how they are safeguarded. At Delamain, each cask is sealed by the BNIC, Cognac's governing body, ensuring authenticity and provenance. These precious eaux-de-vie are then housed in a dedicated vintage cellar, secured by two keys—one held by our Cellar Master, the other by the BNIC—preserving their integrity until the moment they are ready to be revealed.

### MILLESIME 1995

**TERROIR :** Grande Champagne

**ALC./VOL. :** 41% vol.

**BOTTLED IN:** January 2025

**NUMBER OF BOTTLES:** 800

NATURAL COLOUR,  
 NO ADDED SUGAR

RSP: 485€



*«The story of this cognac distilled in 1995 began with a simple wink—a silent pact between Dominique, my predecessor, and me, in a forgotten cellar where time stood still. This already remarkable eau-de-vie was then nurtured for another decade in our cellar near the Charente river, reaching new heights. Its vibrant flavor profile bursts with fresh, fruity notes, reminding me of an evening stroll in the countryside.»*

**CHARLES BRAASTAD, CELLAR MASTER**

### ORIGIN & TERROIR

The 1995 vintage comes from a vineyard in Ambleville, a hamlet located in the south of Grande Champagne, the premier cru of Cognac. Situated on a geological fault, at the highest point of the hamlet, the vineyard benefits from exceptional conditions, with especially lengthy roots extending deep into the limestone subsoil.

The sun shone brightly on the 1995 harvest, as the vines benefited from an especially warm spring. The heat persisted through summer, accompanied by just enough rainfall to nurture concentrated grapes with excellent acidity and aging potential.

### AGEING & CELLARING

Aged in well-seasoned, old oak casks which limit the influence of tannins and result in cognacs of remarkable authenticity and elegance, the vintage 1995 spent its first 20 years in a certified vintage cellar in Ambleville under lock and key and watchful eyes of the wine-grower.

After its selection in 2015, it was installed in Delamain's own vintage cellar in Jarnac, behind the double-locked iron gate. Just meters away from Charente River, it continued to evolve, benefitting from optimal levels of natural humidity and low rates of evaporation.

### TASTING NOTES

**AROMAS:** Fig, quince and delicate lime blossom, notes of chocolate and soft leather.

**TASTE:** Very ripe cherries and a slight menthol freshness, chocolate and a hint of white pepper.

**STYLE:** Rounded, exquisitely structured and elegant.



### MILLESIME 1995

BOTTLED IN	ALC./VOL.	BOTTLE N°
Feb. 2025	41%	1 / 800

ORIGIN: harvested and distilled in Ambleville  
 TERROIR: limestone from the cretaceous period  
 CASK: French oak, well-seasoned  
 CERTIFICATION: cask wax sealed by cognac authorities  
 CELLARS: first dry, then humid  
 NATURAL COLOUR, NO ADDED SUGAR

COGNAC  
 GRANDE CHAMPAGNE

