



INSPIRED BY NINE GENERATIONS OF CURIOSITY FOR THE NATURAL WORLD, DELAMAIN INTRODUCES FOLIO NATURA, A NEW CONTEMPORARY AND GENEROUSLY FRUITY EXPRESSION FROM GRANDE CHAMPAGNE

True to its enduring spirit of curiosity, passed down through generations, the House of Delamain unveils Folio Natura, a new contemporary expression crafted from a rare blend of three grape varieties, inspired by the richness, the diversity and the beauty of the living world of Grande Champagne, Cognac's Premier Cru.

Modern yet authentic, Folio Natura offers a fresh interpretation of the Delamain style. Rooted in the House's heritage, it embraces new occasions for enjoyment while providing a new gateway into Delamain's universe and exceptional savoir-faire.



A RARE BLEND OF THREE GRAPE VARIETIES FROM GRANDE CHAMPAGNE

Folio Natura offers a multifaceted expression of eaux-de-vie sourced exclusively from Grande Champagne, Cognac's Premier Cru. Although Ugni Blanc represents 98% of the Cognac appellation's vineyard plantings, Folio Natura is a distinctive blend of three complementary grape varieties, each playing a unique role in the balance of the expression: Ugni Blanc forms its structure, Colombard brings generosity and vibrant fruit, while Folle Blanche enhances the blend with freshness and finesse.

The Ugni Blanc eaux-de-vie originate from La Rambaudie vineyard, a 21-hectare single-plot estate cultivated by the House since 2019. This vineyard yields eaux-de-vie of remarkable elegance and aromatic intensity, distinguished by a fresh, vibrant fruit profile.

Aged for a minimum of six years in 350-litre well-seasoned oak casks, these eaux-de-vie mature in a cellar located near the Charente River. The natural conditions of this environment contribute to a slow and consistent maturation process, reflecting Delamain's philosophy of respecting both time and nature.

AN INTENSELY GENEROUS, FRUIT-DRIVEN COGNAC

Folio Natura is defined by its intensely fruity, generous profile, built on the aromatic precision and balance that are the signature of Grande Champagne eaux-de-vie.

The nose opens on white flowers and vine blossoms, hallmarks of Folle Blanche, bringing finesse and an elevated aromatic lift. This floral character is complemented by fresh, juicy and crisp orchard fruits (vineyard peach, pear and fresh grapes), capturing the fruit at peak ripeness. Notes of bergamot and lemon zest further enhance the aromatic tension and precision.

On the palate, the attack is fresh, clean and immediate, unfolding with notes of verbena and lime blossom. The mid-palate is structured by the Ugni Blanc, providing balance and length, while developing flavours of pear, ginger and marzipan. The finish is long, precise and persistent.

Bottled at 40% ABV, Folio Natura delivers a harmonious, approachable style in which generous fruit, floral finesse, and structural depth come together with clarity and balance.

A CELEBRATION OF DELAMAIN'S NATURALIST HERITAGE

Folio Natura takes its inspiration from the *Livres de Nature*, the first natural history book collection curated by Jacques Delamain in 1930, together with his brother Maurice, director of the Stock publishing house. For nine generations, a fascination for the living world has been woven into the Delamain family's history, carried through successive generations of writers, botanists, ornithologists and entomologists.

Today in Jarnac, Charles Braastad, Cellar Master and ninth-generation representative, continues to carry this heritage forward through a new cognac expression. Shaped by time, observation, and discovery, Folio Natura reflects a sensitive yet demanding approach to the living world, in keeping with the spirit of the House.

This universe is brought to life through the packaging, inspired by the naturalist lithographs of the 1930s. The illustrations on the label and box pay tribute to the naturalist interests of the Delamain generations: the orchid studied by Jean, the blue tit observed by Jacques, the fossils collected by Philippe, and the insects documented by Henri. This visual language reflects a continuous intellectual and heritage-driven tradition that is deeply rooted in the House's identity.



A CONTEMPORARY APPROACH TO COGNAC

With Folio Natura, Delamain offers an open and accessible interpretation of its style, guided by its founding principles: a strict selection of eaux-de-vie from Grande Champagne, ageing in well-seasoned oak casks, and carefully mastered blending.

Designed for shared and relaxed social drinking occasions, Folio Natura also lends itself to simple, classic cocktails such as the Highball or the Cognac Sour, highlighting its freshness and generous aromatic profile.

ABOUT THE HOUSE OF DELAMAIN

For over 200 years and across 9 generations, Cognac Delamain has captivated connoisseurs from around the world with its extraordinary and intriguing creations. Situated in the town of Jarnac, Cellar Master Charles Braastad perpetuates a family tradition: combining the curiosities of time and nature with his own inquisitive spirit to handcraft a Cognac as fascinating as the surrounding terroir of Grande Champagne, Premier Cru de Cognac.

Cognac Delamain, Crafting with curiosity since 1824.

Available on Delamain's e-shop and wine merchants at 65€.

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