

Created by: Debra C. Argen

Delamain Cognac



Delamain
COGNAC

[Delamain Cognac](#), one of the oldest names in the Cognac region, is where 200 years of history meets elegance.

There is something about Cognac that has always appealed to me, and fits me like the perfect little black dress. I love the heady, rich aromas that waft as I swirl my snifter glass, and the warm, lingering finish on my palate. Having recently tried the family of Delamain Cognacs, I must say that Delamain Cognac is pure luxury exquisitely poured in a bottle.

The story of the Delamain family is every bit as complex and interesting as their Cognacs, beginning in 1759 when James Delamain joined his father-in-law, Jean-Issac Ranson in the Cognac trade. Since then, when few businesses remain family-owned, the House of Delamain holds the distinction of still being run by direct descendents of its founder. The name Delamain is widely respected, and Robert Delamain's 1935 book, "The History of Cognac" remains a sought-after guide for knowledge on Cognac.



Tasting the Delamain Family of Cognacs

So, what distinguishes Delamain from other Cognacs? Delamain begins with careful and continual control from the very beginning of the process by purchasing only the best eaux-de-vie from micro-terroirs to ensure that the quality is met. Everything is tasted, and only eaux-de-vie that meet their exacting standards make the grade. The process continues with aging in old, 350-litre French oak barrels. Their cellars have ideal conditions, and after aging, special care is taken with the blending process that only blends similarly aged Cognacs. The Cognac then rests for another two years in wood, to reach its potential. Great effort is taken during the reduction process, after which the Cognac is filtered, and the bottles are rinsed with Cognac, filled, and then inspected for quality.



Delamain "Pale & Dry" X.O. Très Belle Grande Champagne Cognac, 40% alcohol by volume, the mainstay of the Delamain collection of Cognacs, pale gold in color, and blended from a range of Cognacs averaging 25 years of age, invites with floral, vanilla, and hazelnut aromas, with licorice and fruit on the

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palate, that when sipped at the end of a day is like a pat on the back for a job well done.



Delamain Vesper Grande Champagne Cognac, 40% alcohol by volume, engages with its deep amber color, is blended from a range of Cognacs averaging 35 years, and has woody, oak, and vanilla notes, with wood and licorice on the lasting finish.



Delamain Très Vénérable Grande Champagne Cognac, 40% alcohol by volume, entices with its topaz color, is blended from a range of Cognacs averaging 45-50 years, and has toast, honey, cedar, woody aromas with licorice and dried fruits on the palate with a lasting finish.



Delamain Extra de Grande Champagne, 40% alcohol by volume, tempts with its topaz-gold color, is older than the "Pale & Dry" X.O. and the Vesper, and it displays a rich maturity with aromas of cigar box and toffee, with a velvety finish.

Some things are not meant to be shared and until recently the **Delamain Réserve de la Famille Grande Champagne Cognac** was kept only for the family

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and their very fortunate friends. Providentially, you no longer need to be a member of the Delamain family to enjoy Delamain Réserve de la Famille Grande Champagne Cognac, however you should still consider yourself fortunate, to enjoy this rare, unblended, single-cask Cognac. Delamain Réserve de la Famille Grande Champagne Cognac, 43% alcohol by volume is a temptress aged 15 years by the grower and spends another 40 years in the Delamain cellars, with dark chocolate, toffee, spicy, licorice, and toast aromas, and dried prunes and layers of flavors on the palate with a full-mouth roundness that comes across in this finely crafted well balanced Cognac that is aged and mellowed to perfection. Released infrequently and in limited quantities, it is no wonder that they used to keep this exceptional Cognac for themselves.

Although I usually create cocktail recipes from spirits, I could not bring myself to create a single cocktail from this excellent line of Cognacs, since what could I possibly add to something that is perfect as it is? However, even though some would say that I am being very decadent, and perhaps a bit extravagant using very high-end Cognac for culinary recipes, I had no qualms using Delamain Pale & Dry X.O. to create recipes for Luxury Experience's Delamain Millionaire Menu, because I firmly believe in cooking with the very best. If I would not drink it, I do not want to use it in a recipe either.

Luxury Experience created a three-course menu that brings out the nuances and flavors of the Delamain "Pale & Dry" X.O. Très Belle Grande Champagne Cognac, that is perfect for a celebratory evening.

Luxury Experience's Delamain Millionaire Menu

Delamain Laced Onion Soup in an Onion Bowl with Miniature Onion Rings

Filet Mignon marinated with Delamain served with a Pale & Dry X.O. Reduction Sauce

Millionaire Purses with Delamain kissed French Chocolate Mousse with Spun Gold

Recipes for 4 Persons



Delamain Laced Onion Soup in an Onion Bowl with Miniature Onion Rings

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Onion Bowl Ingredients:

4

(1.25 lbs/600 grams)

Onions

Method: Carefully slice the bottom off onions so that they will sit on their own. Hollow-out the onions using a melon-baller or small knife, maintaining at least a 2-ring thickness of the onion walls; dice the inside of the onions for the soup. Reserve the onion bowls until ready to serve the soup.

Ingredients for Onion Soup:

4

(1.25 lbs/600 grams)

Onions, very small dice

4

Ounces (56 grams)

Unsalted butter

2

Tablespoons

Sugar

4

Cups (1 liter)

Chicken Stock

3

Ounces (1 dl)

Delamain Pale & Dry X.O.

Method: Melt butter in a saucepan; add onions, cover, and sweat onions until all of the liquid evaporates. Add sugar and caramelize onions. When onions turn golden, add chicken stock.

Cover, and let the soup simmer for 1 hour to intensify the flavors and reduce the soup. Uncover, and continue simmering to further reduce the soup to 3.25 cups (800 ml). Just before serving, add Delamain Pale & Dry X.O.

Ingredients for Onion Rings:

1

Small onion, thinly sliced

1

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Tablespoon

Flour

2

Tablespoons

Water

Salt and pepper, to taste

Method: Make a thin batter of flour and water, and add salt and pepper to taste. Dip sliced onions in the batter and lightly deep-fry in vegetable oil. Set aside for garnish.

Presentation: Place onion bowls on a plate or bowl of coarse sea or kosher salt. Fill onions with soup, garnish with the miniature onion rings and serve.



Delamain marinated Filet Mignon served with a Pale & Dry X.O. Reduction Sauce

4

Filet Mignons

8

Ounces (237 ml)

Delamain Pale & Dry X.O.

Salt and pepper

Method: Season the filet mignons with salt and pepper, and marinate in the Delamain Pale & Dry X.O. for several hours or overnight in the refrigerator.

Reserve the marinade. Broil the filets reserving the juices. Remove filets from the oven, cover lightly with foil, while you make a reduction sauce of the dripping and cognac marinade.

Presentation: Serve the filets with a pool of the reduced sauce, Roquefort Dauphinoise potatoes, and Sautéed Snow Peas.

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Millionaire Purses with Delamain kissed French Chocolate Mousse with Spun Gold

French Chocolate Mousse Ingredients:

2

Ounces (59 ml)

Whipping cream

6

Ounces (177 ml)

Whole milk

2

Egg yolks

2

Ounces (57 grams)

Sugar

Few grains of sea salt

2

Ounces (57 grams)

70% Dark Chocolate

Method: Beat the egg yolks and the sugar until light, and let rest. In a heavy saucepan, scald 2 ounces whipping cream and whole milk, add chocolate and melt while stirring. Add a few grains of sea salt for flavor. Add a small amount of the chocolate cream to the egg yolks, and beat vigorously so that the eggs do not curdle. Gradually add the balance of the eggs and sugar mixture into the chocolate cream, and cook for 7 minutes over medium-low heat stirring continually to thicken. Remove from heat and let cool in the refrigerator until thoroughly chilled.

6

Ounces (177 ml)

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Whipping cream

1

Ounces (30 ml)

Delamain Pale & Dry X.O.

Method: Whip the cream with Delamain Pale & Dry X.O. and then gently fold into the chilled chocolate custard. Return to the refrigerator and let set for a few hours before serving.

Millionaire Purses Ingredients:

1

Package

Phyllo pastry

Melted Butter

Method: Lay a sheet of Phyllo pastry on a piece of parchment paper and brush with melted butter, and top with another sheet Phyllo brushed with the melted, and sprinkle lightly with sugar. Make a 2-inch loose ball of aluminum foil. Set the aluminum ball in the center of the Phyllo sheets and gather the Phyllo ends to create a purse, leaving a small hole in the center. Set the purse in large muffin tin or metal cup to hold the shape, and trim edges if needed. Continue the process to create a total of 4 purses. Bake at 325° F (163° C) until golden. Remove the purses from the oven and let cool. Using small tongs, crush the aluminum foil ball and remove from the purse. Fill the purse with the French Chocolate Mousse.

Spun Gold Ingredients:

3

Tablespoons

Sugar

Method: Melt the sugar over very low heat and continue cooking until the sugar reaches the thread stage (230° F, 110° C). Remove from the stove. Set in an ice water bath for just a few seconds. Remove from the pan from the bath. Quickly work the melted sugar back and forth with a fork repeatedly until threads form and pull straight up to form long threads of the "spun gold." Gently pull the threads off the fork and decorate the Millionaire purses with the spun gold. Remember to be generous with the spun gold; this is a millionaire's purse!

Presentation: Melt a small amount of chocolate over a double boiler and pour in a pool on four plates. Set the Millionaire Purses with the Spun Gold on the chocolate and pair with snifters of Delamain Pale & Dry X.O.

Having experienced and tasted the Delamain family of Cognacs, when autumn comes and the temperature drops I will definitely be sitting next to my fireplace cozying up with a snifter glass of Delamain Cognac. Why not join me?

Delamain Cognac is imported by [Kobrand Corporation](#).

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