

# HINE

V I N T A G E C O G N A C S



[www.hinecognac.com](http://www.hinecognac.com)

For almost 250 years the quality of Hine Cognac, refined through six generations, has been recognised the world over. Hine selects its eau-de-vie exclusively from the top Crus of Grande and Petite Champagne in the very heart of the Cognac region. The House of Hine stands on the banks of the River Charente and, it is in its dark, ancient cellars that their unrivalled collection of cognac reserves gently age in mature oak casks. Family tradition dictates that Hine cognacs are aged far longer than the minimum time required by French Law. They prefer to set their own, higher standards so that their cognacs are only released when they have reached maturity.



Eric Forget (pictured with Bernard Hine) the Hine Cellar Master, is highly skilled in creating harmonious blends of consistent style and quality. And Hine is one of the few houses to specialise in Vintage cognacs, either matured in Jarnac, or shipped to the UK at an early age and matured in cool, damp British cellars, and bottled as Early-Landed Vintages. In 1962 the exceptional quality of Hine was officially recognised when the company was awarded the Royal Warrant for the supply of cognac to Her Majesty Queen Elizabeth II, the only Cognac to have received this honour.



## H by Hine VSOP



A blend created of 20 Grande and Fine Champagne cognacs all over four years old. H is an entry level VSOP introduced by Hine in 2004, designed to be the perfect base for many cocktails both long and short.

**TASTING NOTE:** H is Hine's most floral cognac. Lively and fresh with hints of jasmine, iris and lily of the valley.

## Hine Rare VSOP



A Fine Champagne blend of more than 25 Grande and Petite Champagne cognacs, the youngest of which has been aged for six years.

**TASTING NOTE:** Rare is Hine's most delicate cognac with acacia and fruity aromas. Well-balanced, mellow and delightfully smooth on the palate.

## Hine Homage to Thomas Hine.



A stunning new member of the Hine family of cognacs created by blending choice casks of 1984, 1986 and 1987 Early-Landed vintage cognacs aged in Bristol, England, with a few exceptional parcels of Petite Champagne cognacs all over 10 years old and with an average of 20 years.

**TASTING NOTE:** Homage is Hine's most original cognac. Intensely floral on the nose combined with hints of citrus and orange peel, a velvety texture on the palate and a long finish.

## Hine Antique XO Premier Cru



Hine Antique XO was originally created in 1920 by Georges Hine, grandfather of Bernard Hine, today's Honorary Chairman. His personal nickname for the casks of mature vintage cognacs in Hine's ancient cellars was "antiques". Hine has created a new bespoke blend of over 40 cognacs exclusively from the Grande Champagne district, the finest Cru of the cognac region, to fill this new presentation. The average age of the blend is 20 years the oldest vintage cognac in the blend is 1944 and the youngest is 1997.

**TASTING NOTE:** Antique XO Premier Cru is Hine's most elegant cognac. On the nose there are aromas of spices, vanilla and liquorice, intermingled with irresistible hints of chocolate and baked apple, finishing with an aromatic, rich, mouth-filling flavour.

## Hine Triomphe



Created by Edouard Hine in 1888 to celebrate the victory of man over phylloxera, the bug which had completely destroyed French vineyards. An exceptional blend of over 50 rare cognacs from the finest vineyards of the Grande Champagne area.

**TASTING NOTE:** Hine's most complex blended cognac. Great depth and finesse on the nose with nuances of apricots, crystallised fruits and liquorice which follow through on the palate and long-lasting aftertaste.

## Hine Mariage



A unique blend of a dozen vintage Grande Champagne cognacs selected from the years between 1921 and 1959 from the Hine "Paradis", presented in a beautiful Baccarat crystal decanter.

**TASTING NOTE:** A cognac of great depth and structure with complex aromas of hazelnuts and walnuts, subtle velvety hints of vanilla on the palate with an exceptionally long finish.

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## Hine Talent

Created in 1991 by Bernard & Jacques Hine to celebrate the bicentenary of their great, great, great, great grandfather's arrival in France. Talent de Thomas Hine is presented in a unique numbered Baccarat crystal decanter to which a silversmith has added a silver band. The decanter is displayed in a hand-crafted case of Maccasar Ebony from India and Honduran Mahogany accented with inlaid tracery of violet wood, which can be converted into a cigar humidor. Four crystal tulip-shaped cognac glasses designed by Bernard Hine complete the set.



## Hine Vintages

Hine Vintages are a great rarity. Over the centuries Hine has developed an undisputed expertise and reputation for Vintage Cognacs. In certain years, when favourable climatic conditions have yielded an exceptional harvest, Hine sets aside a few casks of cognac from the Grande Champagne area to be matured as Vintages. Some of these casks will be aged in Hine's cellars beneath their offices and are destined to become Jarnac Matured Vintages. Since the early nineteenth century Hine has followed the tradition of shipping casks of Cognac to Britain to be matured as Hine Early-Landed Cognac. Shipment must be accomplished when the young Grande Champagne Cognac is between one and two and a half years old. Hine Vintages will be aged for at least twenty-five years in cask before they are mature and ready for bottling. Current Vintages are listed on the enclosed price list.

**TASTING NOTE:** Each Vintage will have its own individual character. Jarnac Matured Vintages have more power and body with fuller aromas of vanilla, leather, coffee and spices whilst the Early-Landed Vintages have a more delicate, floral and fruity character.

