

HINE

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

— SINCE 1763 —





- **1763** | The cognac négociant business that will eventually become HINE is founded.
- **1791** | Founder Thomas Hine embarks for the Cognac region of France at the age of 16 to learn the art of making cognac from the négociant that makes his father's favorite cognac.
- **1796** | Thomas Hine falls in love and marries Elisabeth, the daughter of the négociant who has been mentoring him.
- 1800**
 - **1817** | Thomas Hine assumes control of Elisabeth's family's cognac négociant business and christens the company Thomas Hine & Co.
 - **1867** | Isaac Georges Hine registers HINE's famous trademark emblem: A stag at rest with its head turned toward England.
- 1900**
 - **1900s** | The first shipments of bottles, initially a small scale operation, deal mostly with consignments of single vintage cognacs.
 - **1962** | HINE is appointed official cognac supplier to Queen Elizabeth II. This "Royal Warrant" is granted for five years, but has been honorably renewed ever since.
- 2000**
 - **2004** | HINE acquires a 297 acre estate, which is planted with 173 acres of vines with an average age of 25 years. The entire estate is managed using environmentally-friendly techniques.
 - **2013** | HINE celebrates its 250th anniversary.

BERNARD THOMAS HINE is the current Hine family member in leadership. His renowned cognac creations include HINE Rare, HINE Mariage and HINE Talent. In keeping with the HINE values, he has pursued his passion for single vintage cognacs, which weren't officially recognized until his tenure, thus upholding and furthering the great family tradition.

"The greatest seal of approval that I could receive is to watch the expression of pleasure on a friend's face when we taste a HINE Cognac together, a cognac that I have known from its birth, which I have nurtured and personally selected to be enjoyed by all. But I admit that I am never completely at ease with myself when making a cognac. In my quest for perfection there is tension and hesitation.

Tasting and discussing with close colleagues, such as Eric Forget, reassures me that I have made the right decisions. In fact, one of the guiding principles which has been handed down in the Hine family is to 'say what you think and explain yourself. Don't say this or that just because someone said it before you.' When I make a final decision, I do so with my full conscience, sense of responsibility...and my heart, for my driving passion will always be creating the perfect cognac."

-BERNARD HINE, Honorary Chairman



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1 | H BY HINE

In response to growing demand for a cocktail-friendly cognac, Eric Forget, HINE's Cellar Master, collaborated with the French Bartenders Association to create H by HINE. It doesn't overpower the aromas and flavors of a cocktail's ingredients, thus making it a superb base spirit for cocktails. The selection is a harmonious blend of 20 cognacs from grapes grown in the Grande Champagne and Petite Champagne, all aged for a minimum of four years. 40% ABV

2 | RARE VSOP

A Fine Champagne blend of over 25 cognacs. More than 50% are from grapes grown in the Grande Champagne and the remaining are from the Petite Champagne, the two finest cognac crus. 40% ABV

3 | HOMAGE

Eric Forget, HINE's Cellar Master, created Homage to honor Thomas Hine. The selection is a unique blend of three Early Landed Grande Champagne vintage cognacs (1984, 1986, 1987) matured in oak casks in the United Kingdom together with some extra old cognacs aged in HINE's cellars in Jarnac. The cognacs used come primarily from grapes picked in Grande Champagne together with a few exceptional Petite Champagne cognacs. All aged for a minimum of 10 years. Velvety and long with hints of citrus fruit and orange peel; all characteristic of old cognacs aged in England. 40% ABV



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4 | ANTIQUE XO

In 1920, Georges Hine created Antique, a complex and stunning cognac. Ninety years later, HINE reinterprets this timeless classic, now an XO Premier Cru. Made from a blend of over 40 cognacs all aged for a minimum of 10 years, exclusively from grapes grown in Grande Champagne. 40% ABV

5 | TRIOMPHE

The Grande Champagne eaux de vie that compose Triomphe are unique. They were selected and put aside 50 to 60 years ago especially for the Triomphe blend based on their exceptional complexity, finesse and delicacy. Triomphe is an outstanding blend of over 50 selected rare cognacs, coming exclusively from the Grande Champagne district. 40% ABV

6 | MARIAGE

In 1991, to honor the marriage of his illustrious ancestor and Françoise Elisabeth, Bernard Hine created this unique Grande Champagne cognac. He designed an elegant decanter with Baccarat, one of the world's most prestigious makers of fine crystal, to dress this special cognac. He called his creation "Mariage de Thomas Hine." The HINE Mariage Cognac is a unique blend of 12 different Grande Champagne cognacs from the years 1921 to 1959. 40% ABV

7 | TALENT

Talent de Thomas Hine was created in 1991 by Bernard & Jacques Hine, the great great great great grandsons of Thomas Hine, to celebrate the bicentenary of their ancestor's arrival in France. They selected one of their most prestigious cognacs for this occasion. These precious elixirs required an equally precious presentation and so they called upon master artisans-who, like themselves, have inherited a centuries-old tradition. The result is Talent. Offered in a custom, hand-numbered Baccarat crystal decanter in a hand-crafted humidor case made from Macassar ebony from India and Honduran mahogany, along with four pure crystal tulip glasses created by Bernard Hine. 40% ABV



THE ART OF VINTAGE COGNAC

"The vines need dry, sunny weather in the days leading up to harvest time. If the weather has been fair throughout the growing season, it is likely, but by no means sure, that the resulting cognacs will become single vintages. High quality control is vital throughout the wine-making and distillation processes. The grapes are pressed gently in successive stages. Great care is taken to limit the amount of pressure so that leaves, grape pips and stalks are not crushed as they would give off flavors to the wine. After fermentation, this low strength wine remains on its lees for distillation, a tradition favored by HINE. This gives the cognac greater aromatic qualities and structure: qualities that are indispensable for the long aging period of our vintage cognacs."

-ERIC FORGET, CELLAR MASTER

FRENCH MAID

by Jim Meehan, PDT, New York City

- 1 1/2 oz. H by HINE Cognac
- 1 oz. house ginger beer
- 3/4 oz. lime juice
- 3/4 oz. simple syrup
- 1/4 oz. John D. Taylor's Velvet Falernum
- 3 cucumber wheels (plus one for garnish)
- 6-8 mint leaves (plus one sprig for garnish)

Add the cucumber, mint and simple syrup to a mixing glass and muddle. Add everything else, then shake with ice and strain into a collins glass filled with ice. Garnish with a mint sprig poking through a cucumber wheel.