

Media Contacts:
Tori Katz, Wagstaff Worldwide
tkatz@wagstaffworldwide.com, 212.227.7575

Liz Brusca, Anchor Distilling Company
lbrusca@anchorsf.com, 415.863.8350

FOR IMMEDIATE RELEASE

HINE VINTAGE COGNACS INTRODUCE DOMAINES HINE BONNEUIL 2005

First in new collection of Single Estate & Single Harvest cognacs

**Made exclusively from HINE's own estate, Domaines HINE **

** Limited to 18 casks **



(SAN FRANCISCO, November 3, 2014) –This November, HINE Vintage Cognacs and US importer Anchor Distilling Company will introduce a limited edition Grande Champagne cognac, **Domaines HINE Bonneuil 2005**. Bonneuil 2005 will be the first expression in a new collection of single grand cru, single harvest cognacs, originating exclusively from HINE's own 297 acre estate, Domaines HINE. Each year, if the quality is up to HINE's standards, a careful selection will be made to create a new addition to the collection. Only 18 casks (8,100 bottles) of Bonneuil 2005 were selected for bottling. It will be available in the United States at a suggested retail price of \$139.99.

The Domaines HINE Bonneuil 2005 consists solely of Ugni Blanc grapes, a late-maturing varietal that produces a dry, delicate white wine. One of the few houses in the Cognac region to have its own vineyard, the quality of the grapes harvested at Domaines HINE contributes to the finesse, floral bouquet and elegance found in HINE cognacs. The aromatic richness comes from the exceptional quality of the soil, careful tending of the vines and precise timing for harvesting, which are further enhanced by distillation and aging in French oak barrels. The winter of 2004 was sunny with a few light frosts. The flowering season progressed well until early July. Temperatures soared to 35°C, creating dry conditions typical of hot years and triggering the onset of ripening a week earlier than usual. The grape harvest took place on 30th September, a hundred days after flowering, in fine sunshine.

“When the weather conditions have been just right to produce a wine of flawless quality, we are subsequently able to create an outstanding eau-de-vie,” says HINE Cellar Master Eric Forget. “The limited selection I choose expresses the personality and characteristics of its year of harvest. A few years of aging in oak barrels with the most delicate tannins will result in a fine, fruity and rich cognac, exalting the HINE style.”

DOMAINES HINE BONNEUIL 2005

With its delightful pale golden color, Domaines HINE Bonneuil 2005 offers a remarkable nose, developing elegant and subtle fragrances of ripe grapes. It reveals aromas of gingerbread, licorice, combined with light tangy notes supported by peppery spices, lending an oriental touch. On the palate, Domaines HINE Bonneuil 2005 charms with a generous texture, delightfully fruity and jammy. The lively and candid aromas are enriched with honey and pineapple notes and a hint of clove. The very pleasing and lingering finish rounds off the appreciation of the great qualities of this 2005 harvest.

Strength: 43% ABV, 750ml, Suggested Retail Price \$139.99

For more information on HINE or distribution, visit AnchorDistilling.com or email info@anchorsf.com.

###

About Anchor Distilling Company

Named the 2015 Icons of Whisky Importer of the Year by Whisky Magazine, Anchor Distilling Company aims to provide the bridge between discerning buyers and world's finest spirits. A privately owned distiller and importer, Anchor boasts an artisanal portfolio with over 400 specialty products from nearly 26 countries. Our products are from multigenerational family-owned companies, and are sought by connoisseurs for their superior handcrafted artisanal qualities. From a distilling perspective, Anchor Distilling is dedicated to creating very small batches of traditionally distilled spirits. www.AnchorDistilling.com.

