

# H BY HINE

JARNAC, FRANCE

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## PRODUCT INFORMATION

- A high-quality VSOP designed to stun and delight in cocktails and punches
- Harmonious blend of 20 cognacs, all aged a minimum of 4 years, from grapes grown in cognac's premier regions, Grande Champagne and Petite Champagne
- Created by HINE's celebrated Cellar Master, Eric Forget, in collaboration with the French Bartenders Association
- Spring-like and refreshing, this cognac includes an intense nose of flowers, jasmine and mild spices with lively notes of fresh ripe apricot and yellow fruits
- 40% ABV

## AWARDS & PRESS

★★★ RECOMMENDED | F. Paul Pacult, The Spirit Journal

## BRAND INFORMATION

- Internationally acclaimed for its blends, vintage and extra old cognacs, the 250-year-old cognac house takes pride in its unequalled collection of exceptional cognacs dating back to the 1800s.
- The fine and delicate style is garnered by the careful growing of grapes in cognac's most desired areas and the use of wood to enhance, not mask, the eaux-de-vie's flavors.
- HINE's artisan philosophy has led to innovations including a VSOP for mixing; single estate, single vintage cognacs; and vintages aged outside of France.
- Awarded the Royal Warrant in 1962, HINE continues to be the official cognac supplier to HRH Queen Elizabeth II of England.

## BRAND STORY

In the 18th century, an English merchant sent his son Thomas Hine to France to learn the art of making cognac. There Thomas fell in love with the daughter of a famous cognac négociant. Following their marriage, Thomas joined his father-in-law's company and expanded what was to become the traditional business of HINE: making bespoke cognacs. In 1817, the company became Thomas Hine & Co. and now, more than 250 years later, the extraordinary story of the Hine family and HINE cognac continues. Known for its a sophisticated range of fine & delicate cognacs, HINE was appointed the official cognac supplier to HRH Queen Elizabeth II of England in 1962. The Royal Warrant is granted for five years and every five years HINE has been honored to have the Warrant renewed.



   @HINECOGNAC

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For additional information, cocktail recipes, photos, and videos, please visit: [www.hotalingandco.com](http://www.hotalingandco.com)

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# H BY HINE, THE COGNAC THAT DARES TO BE IN YOUR COCKTAIL

There's only one rule: drink outside the box

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## HORSE'S NECK

- 2 oz. H by HINE
- 4-6 oz. ginger ale
- 1 lemon

**PREPARATION |** Add the H by HINE to a Collins glass filled with ice. Fill with ginger ale and garnish with a long strip of lemon peel.



## THE IMPROVED SAZERAC

- 1½ oz. H by HINE
- ¼ oz. Luxardo Maraschino Liqueur
- ½ tsp. simple syrup (1:1)
- 3 dash Peychaud's Bitters
- 1 dash Angostura Bitters
- rinse Vieux Pontarlier Absinthe Francaise Superieure

**PREPARATION:** Put ingredients in mixing glass. Stir. Strain into glass that has absinthe rinse. Add lemon zest.



## JAMMIE DODGER FIZZ

- 2 oz. H by HINE
- ½ oz. Tempus Fugit Crème de Noyaux
- ½ oz. orgeat
- ¾ oz. lemon juice
- ¾ oz. lime juice
- 1 oz. heavy whipping cream

**PREPARATION:** Combine all ingredients and shake thoroughly without ice for several minutes. Add ice, shake, and strain into a tall Collins glass. Top with soda and garnish with an orange wheel.

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