

# HINE RARE

JARNAC, FRANCE



## PRODUCT INFORMATION

- This VSOP is a harmonious blend of cognacs aged an average of 10 years
- Made from grapes grown in cognac's premier regions; with more than 50% from Grande Champagne
- Fine and delicate with a velvety mouthfeel and notes of candied apricot, ripe peaches, honey, fresh orange and roasted apples
- HINE's classic expression designed to be sipped neat or on ice
- 40% ABV

## AWARDS & PRESS

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

**FINALIST, 95 POINTS, GREAT VALUE** | Ultimate Spirits Challenge, 2016

## 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.



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

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