

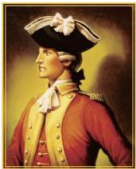
Hennessy



CRAFTING THE FUTURE OF COGNAC SINCE 1765



Short Stories



The Hennessy brand is older than the USA and was founded before the French revolution. Since 1765, Hennessy has pioneered innovation in Cognac. Hennessy established the official cognac marques of V.S.O.P and X.O.

HIGH QUALITY

Hennessy cognac is the gold standard in its category. It is recognized as the benchmark for quality against which all others are judged.



THE HOUSE OF HENNESSY'S COAT OF ARMS

The Latin under it says, "Vi Vivo Et Armis" which means, "Live by strength of arms" and is personified by a wild boar, an animal that stops at nothing. Never Stop. Never Settle.

MATURITY OF EAUX-DE-VIE & WINES

Some wines are made to be enjoyed young, while they are fresh and vibrant, like young eaux-de-vie, destined for Hennessy Very Special for example. On the other hand, you would probably not drink a Château Cheval Blanc of the latest vintage right away. It requires multiple years and a lot of patience before you open the bottle. The same happens with exceptional eaux-de-vie. They require time to reach what we call "the point of elegance", i.e. their full potential.



CONCENTRATION AND INTENSITY OF OLD EAU-DE-VIE

Did you know that the oldest eaux-de-vie used in Hennessy rare cognac blends are present in very little quantity because they are like essence of perfume.

So concentrated and intense. Not for all palates as such. For bartenders, it would be like using dashes of bitter... For chefs, it would be like using fine spices... Very old eaux-de vie are like enhancers when composing the blend.



IDENTIFYING AND MONITORING THEIR EVOLUTION

The Tasting Committee explains : "At Hennessy, we do not age our eaux-de-vie, we raise them like kids". The Hennessy Tasting Committee has an objective: identify the potential of every eaux-de-vie after each harvest and accompany them during their lifetime with the right "education". This means placing them in the right type of barrels for the right length of time and monitoring them as they grow in order to one day become part of a given Hennessy blend.

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Masters of Potential

11 a.m. - Rue de la Richonne, Cognac. The Hennessy Master Blender and his Tasting Committee gather every day behind closed doors to evaluate, select and blend eaux-de-vie to create Hennessy cognacs. The Tasting Committee has a unique "savoir faire" in the world of spirits.

HENNESSY MASTER BLENDER

Eighth generation of the Fillioux family to work at Hennessy Renaud Fillioux de Gironde is the "guardian of the temple", responsible for ensuring continuity in terms of creativity and excellence.

HENNESSY TASTING COMMITTEE

Every year, the Hennessy Tasting Committee samples over 10,000 eaux-de-vie in order to evaluate their future potential, survey their maturation and bring them up to their fullest potential, to finally compose the final assemblages.

A CENTURY OLD TRADITION

The Hennessy Tasting Committee consists of experts from different generations, and it takes ten years to acquire the required skills to become a member. The committee has passed on its secrets and savoir-faire to following generations for the past 100 years.

Living Soils, Living Together

REGENERATING SOILS

- Hennessy vineyards: 180 hectares of pilot sites, labelled High Environmental Value (HVE), Cognac Environmental Certification (CEC), herbicide-free, and 100% confined spraying. Objective: to get the 1,600 winegrower partners to join Hennessy in being CEC certified by 2025.
- Forest regeneration: 10-year partnership with Reforest'Action NGO to plant or preserve 80 million trees in Kenya, South Africa, China and the United States.

MITIGATING OUR CLIMATE IMPACTS

- Since 1971, all distillation residues of Hennessy are recycled to produce biogas.
- 1st Wines & Spirits Maison in the world to be ISO 14001 certified in 1998.
- Since 2020, the 3 Hennessy distilleries run on locally-produced renewable biogas.
- 98% of the waste generated by Hennessy in Cognac is recycled.

ENGAGING SOCIETY

- Locally: a partnership of over 30 years with "l'Arche", a social inclusion association that exclusively provides employment to people with disabilities.
- Internationally: in 2020, creation of "Unfinished Business", a program providing support for minority small business owners in the USA through 3 associations: "One Hundred Black Men of America", the "Asian American Business Development Center" and the "Hispanic Federation". 17,000 business owners supported.

EMPOWERING OUR PEOPLE

- 1st private company in the territory officially recognized as a social and inclusive business in July 2020.
- 100% of Hennessy employees benefit from general environmental awareness training and the Maison's 10 internal trainers have all completed a course on the transmission of good environmental practices to be implemented in the field.

A LEGACY PASSED FROM GENERATION TO GENERATION

▶ 1765

Irishman, Richard Hennessy founded a trading house that his descendants have continued to shape, over eight generations.

▶ 1794

Less than 30 years after the creation of the company, Hennessy makes its first sale in the USA. The start of a long and close relationship with America.

▶ 1800

Eldest son of the founder, James Hennessy takes the reins of the Maison. Jean Fillioux joins him, marking the beginning of an eight-generations partnership between the two families

▶ 1817

Future King of England, George IV, orders an "excellente eaux-de-vie vieille de couleur pâle"* later to become V.S.O.P (Very Superior Old Pale Cognac).

▶ 1865

Maurice Hennessy devises a quality classification system. One, two and three stars. He was inspired by the handle of the window in his office in Cognac.

▶ 1870

A blend perfected - initially for their friends - by Maurice Hennessy and Emile Fillioux. The original X.O Hennessy is the first to coin this term for Extra Old

▶ 1947

In 1947, Gérald de Geoffre (1920-), great-grandson of Maurice Hennessy (1835-1905), creates a distinctive carafe for Hennessy X.O. The shape of the bottle is inspired an upturned cluster of grapes.

▶ 1979

Hennessy Paradis was crafted in 1979 by Maurice Fillioux (6th generation Master blender) and was the first amongst the Rare Cognac Collection of the Maison.

▶ 2015

Hennessy celebrated its 250 year anniversary in 2015 by embarking on a worldwide tour and celebrating with those who make Hennessy what it is today.

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HENNESSY V.S

Never Stop. Never Settle.

BLEND

Hennessy Very Special is a blend of eaux-de-vie selected to precisely balance multiple vibrant qualities: some more toasty, marked by their time spent in new barrels; others more fruity and floral, expressing their regional origins.

BEST SERVED

Neat, on ice or with a mixer.

THE PALATE

Powerful flavors suggest grilled almonds, supported by lively notes reminiscent of fresh grapes.

ANECDOTE

Brut Classic consistently expresses our signature flavor profile of apple, pear and citrus flavors and The world's most popular Cognac, Hennessy Very Special is the modern-day equivalent of the original Hennessy Three Star, a designation created to indicate exceptional quality and savoir-faire.



HENNESSY BLACK

Distinctively Smooth. Hennessy Black allows more ways to enjoy Hennessy and tastes great on its own or mixed. It is a versatile blend of eaux-de-vie that are carefully selected and subtly matured in old oak barrels, delivering a remarkable duality between smoothness and intense freshness.

BLEND

Hennessy Black is a cognac of intriguing contrasts. Subtly matured in old oak barrels, the Hennessy Black eaux-de-vie play across the palate, revealing a remarkable duality between smoothness and intense freshness.

BEST SERVED

Neat or in classic cocktail.

THE PALATE

Smooth from its first notes. Intense through its taste. Its rounded character makes it extremely mixable as a key ingredient in a variety of long drinks.

ANECDOTE

Launched in 2010, Hennessy Black was the Maison's first major launch in nearly 5 decades, in response to a growing consumer desire for an even more versatile cognac offering.



HENNESSY V.S.O.P PRIVILÈGE

The Most Harmonious Blend. Hennessy V.S.O.P Privilege is inspired by a cognac created in 1817 in response to a request from the future King of England, George IV, calling for a "Very Superior Old Pale cognac". Today Hennessy V.S.O.P Privilege Cognac has established itself as the world's favorite V.S.O.P Cognac, and is recognized for its harmonious and well-structured blend.

BLEND

Full-bodied and extremely flavorsome, its broad spectrum of aromatic complexity creates a smooth, rounded and finely balanced cognac.

BEST SERVED

Neat, on the rocks, with a dash of water or in refined cocktails.

THE PALATE

The natural balance of strength and smoothness creates a harmonious blend in which maturity combines with vigor. The structure is softened by a suggestion of fresh grape character.

ANECDOTE

Hennessy V.S.O.P takes its origins in an order placed in 1817 for a "Very Superior Old Pale" cognac by the future king of England, George IV.



HENNESSY X.O

Don't Wait To Experience Greatness. Created in 1870 by Maurice Hennessy, Hennessy X.O was originally reserved for the private use of the Hennessy family and their closest friends. X.O stands for "extra old" referring to the eaux-de-vie that have been carefully selected and aged, resulting in a cognac that is powerful, rich and undeniably rare.

BLEND

Smooth yet complex, delicate but strong, bold yet subtle. Each drop of Hennessy X.O opens a new door to hidden facets of intensity and sophistication. With eaux-de-vie carefully selected and aged for a long time, the result is a cognac that is bold, rich and undeniably rare.

BEST SERVED

Neat or on the rocks.

THE PALATE

A harmony of candied fruit and light spice notes. A smooth, full sensation gives a simultaneously powerful and soft tonality with a hint of cocoa. A warm fruity presence and tremendous length on the palate.

ANECDOTE

In 1947, Gérald de Geoffre designed the first Hennessy X.O decanter, whose distinctive form is still familiar to us today. Its iconic silhouette is a tribute to the pyramid-like forms of the grape bunches that give birth to the cognac eaux-de-vie.

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HENNESSY PARADIS



- **THE HENNESSY STORY** -- Since 1765, Maison Hennessy has always maintained a forward-thinking view to ensure future generations can experience the majesty of our rare cognacs. This results in an UNPARALLELED RESERVE OF EAUX-DE-VIE, totaling over 500,000 barrels (in 2022) and 3,000 demijohns in and around the town of Cognac.
- **THE BRAS ARMÉ: HENNESSY VALUES** -- The Bras Armé (armed arm) is on all Hennessy bottles and is taken from the HENNESSY FAMILY COAT OF ARMS. It stands for STRENGTH and enduring tenacity, which fortifies our long-term vision
- **FILLIOUX MASTER BLENDERS** -- Since 1806, our Master Blenders have been the guardians of one of the world's largest collections of Eaux-de-Vie. They have masterfully harnessed EIGHT GENERATIONS OF SAVOIR FAIRE -- the 'know how' -- that has been passed down through the Fillioux family for more than two centuries. Becoming a Hennessy Master Blender is not a birthright, and it takes a long time to learn all the secrets from the previous generation. Our seventh Master Blender, Yann Fillioux, TRAINED FOR 26 YEARS with his uncle Maurice before taking over the position, and our eighth Master Blender, Renaud Fillioux de Gironde, trained for 16 years with his uncle Yann
- **THE NAME AND BIRTHPLACE OF HENNESSY PARADIS** -- There is a simple reason why Maison Hennessy named this cognac 'Paradis': many of our oldest, rarest, and most precious eaux-de-vie are housed in our APPROPRIATELY NAMED PARADIS CELLARS IN COGNAC. Some make the jump and call these cellars "paradise on earth" -- the epitome of cellars in the world of spirits. Similarly, Hennessy Paradis was designed to be the ideal of what cognac can and should be
- **RARITY: SELECTION/ANGEL'S SHARE**-- Hennessy Paradis is a rare cognac for two key reasons. First, very few Eaux-de-Vie are selected from amongst thousands for a very long maturation. They are then subjected to a natural evaporation of alcohol through microscopic pores in the oak barrels in which they rest, called the "ANGELS' SHARE". Each year, we lose approximately 2-3% of each barrel's contents -- which would amount to a 90% LOSS OVER 50 YEARS
- The presentation of Hennessy Paradis reflects its **ELEGANCE AND GRACE**. The decanter has a SENSUAL AND SOPHISTICATED SHAPE, and the angel wings complement the iconic Hennessy shape, which frames the rich copper color of the cognac. The oak wooden box is molded and shaped to echo to the carafe with a soft and delicate fabric inside. It cleverly transforms into a presentation pedestal to showcase the beautiful decanter.

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RICHARD HENNESSY

A JOURNEY THAT STARTED OVER 250 YEARS AGO WITH A MAN NAMED RICHARD HENNESSY

By 1765, Richard Hennessy, an Irish gentleman, had spent much of his adult life in the French army. Amid the 18th century, Richard settled in Cognac, the heart of the Charente region and founded his own Maison making and trading cognac at 17 Rue de la Richonne.



AN EAUX-DE-VIE TRANSLATES INTO "WATER OF LIFE" IN ENGLISH. THE DISTILLED SPIRIT IS WINE MADE FROM GRAPES OF THE COGNAC REGION.

- Richard's heritage lives on: The Vision, the drive and the values of Richard were transmitted to the next generations, starting with his son James Hennessy. James, focusing on the reputation of the House, made "excellence" a guiding principle. The name Hennessy started becoming famous and renowned for the quality of its cognacs across the globe. The following generations remained loyal to these founding principles. Through entrepreneurship, innovation and creativity, they helped foster the name and develop the business on a global scale and make Hennessy what it is today.
- The tale of two families: Since 1806, the Hennessy family has placed their trust in the expert hands of master blenders from the Filleux family to craft Hennessy cognacs. For eight generations, the Master blenders gradually built a Maison savoir-faire, as well as unparalleled reserves of exceptional Eaux-de-Vie, transmitted over the years. Thanks to this heritage, Hennessy has successfully created a collection of rare cognacs, owing a great deal to the Founder and the following generations of Hennessy and Filleux.
- For more than two centuries, Master Blenders have harnessed the extraordinary eaux-de-vie to become part of unrivalled blends. Their main charges are to create remarkable cognacs, to gift their craftsmanship to the future master blenders and to nurture the collection of Eaux-de-Vie in our cellars for generations to come. These guiding principles, set forth by Richard and James, are the raison d'être of Hennessy Rare Cognacs.
- Crafted with rare Eaux-de-Vie from our reserves, one of the world's largest collections of Eaux-de-Vie, Richard Hennessy cognac is the masterpiece of Hennessy Rare Cognacs. Some Eaux-de-Vie in this blend come from the Founder's Cellar, established in 1774, which is home to exceptional Eaux-de-Vie. Only very few Eaux-de-Vie can pass the test of time, which is why no more than 12 barrels (called "tierçons") per year of Richard Hennessy cognac are bottled.
- In honor of the founder, this cognac is strong in character, long-lasting, and unapologetically intense. Its perfect construction is rich yet controlled, and unfathomably complex. In tribute, the name recalls our founder's Irish origins and the family's saga to success. World-renowned architect Daniel Libeskind designed the packaging: the decanter is made from clear Baccarat crystal and features bold architectural lines while still being light and aesthetically brilliant. Richard Hennessy cognac is a living testimony to our founder's vision and the history of the Maison.



THE CHAMPAGNE OF SUCCESS AND GLAMOUR SINCE 1743



Short Stories

Every second, somewhere in the world, a bottle of Moët & Chandon pops, reinforcing the fact that Moët and Chandon is the World's Most Beloved Champagne



The Moët & Chandon style distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity. The Moët & Chandon Champagnes are matured an average of twice as long as the legal minimum allowing complexity and depth. Stopping the process at the right moment is essential to preserve an appealing fruitiness. Patience is required for time to do its work.

Moët & Chandon is the largest landowner in Champagne and is also the leading buyer of champagne grapes. In the northern climate of Champagne, the quality, size and diversity of the vineyards and grape supplies is essential for the consistency of the non vintage wines and the originality of the vintages. Moët & Chandon has the luxury of choice and the luxury of choosing the best.



Bigger is Better. Moët & Chandon is the leading buyer of Champagne grapes and has the most prestigious estate: 50% grand cru, 25% premier cru. 800 base wines are created every year for the blends, by far Champagne's biggest selection!

The tallest drinking glass pyramid ever recorded by the Guinness World Records was achieved by Moët & Chandon in 2017: 7.26m high (23 ft 9 in). 50,116 glasses were stacked on 66 levels to make it happen.



Living Soils, Living Together

Nature is the very source of Moët & Chandon's activities. The maison practices sustainable viticulture in estate and is embarking partners. The maison is conscious of the importance of biodiversity and strive to extend the contribution beyond vineyards.

❖ REGENERATING SOILS

- Moët & Chandon received its ISO-14001 certification for Environmental Management in 2007, and Sustainable Viticulture in Champagne and High Environmental Value certifications in 2014.
- Vineyards are herbicide-free and 95% of parasite treatments are naturally occurring.
- Vines are maintained by innovative electric tractors that do not disrupt the ecosystem within the soil

❖ MITIGATING OUR CLIMATE IMPACTS

- Moët & Chandon received its ISO-50001 certification for energy efficiency in 2016
- The Maison uses 98% renewable energy
- 100% of winemaking waste is recycled

❖ ENGAGING SOCIETY

- Moët & Chandon's "Toast for a Cause" invites celebrities on the red carpet to support various charities since 2006. 600.000 € have been donated in the last 2 years and a half.
- The Maison has partnerships with local organizations to support professional reinsertion, as well as with two NGOs promoting inclusion.

❖ EMPOWERING OUR PEOPLE

- As part of Moët Hennessy Enterprise Adaptée (MHEA), created in 2011 to promote equal opportunities and support the professional integration of the disabled, ten people have been hired.
- The Maison created a network of 12 employees designated "disability correspondents" to keep this commitment alive.

SHARING THE MAGIC OF MOËT & CHANDON WITH THE WORLD

▶ 1743

Maison Moët was created in Epernay by Claude Moët and became the supplier of the French royal court as early as 1748

▶ 1761

Claude's son Claude-Louis-Nicolas Moët pursued the dream of his father and the expansion of the house

▶ 1792

Jean-Rémy Moët enlarged the cellars and built exceptional properties.

▶ 1833

Victor Moët and his brother-in-law Pierre-Gabriel Chandon succeeded to Jean-Rémy Moët and took the control of the company in 1833. Maison Moët became Moët & Chandon.

▶ 1930

Robert Jean de Vogüé became the president of Moët & Chandon in 1930, ushering in a new era with the acquisitions of Mercier, Ruinart and Parfums Christian Dior in the 1960's.

▶ 1971

Creation of the Moët-Hennessy group (from the merge with the Hennessy Cognacs)

▶ 1987

Moët-Hennessy merged with Louis Vuitton to form LVMH, the absolute worldwide luxury leader.



THE CHAMPAGNE OF SUCCESS AND GLAMOUR SINCE 1743



MOËT & CHANDON IMPÉRIAL BRUT

Vibrant, Generous, Alluring
The World's Most Love Champagne

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

BLEND

Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varieties 30-40% Pinot Noir, 30-40% Meunier, 20-30% Chardonnay, 20-30% Reserve wines

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. 100 different base wines are necessary to produce Moët Impérial.

MATURATION

24 months maturation in the cellars with 3 months minimum in bottle after disgorgement.

PALATE

Generosity & subtlety: the delicious generosity of white fruits: pear, peach, apple. The alluring caress of fine bubbles. The soft vivacity of citrus fruit and gooseberry nuances.



MOËT & CHANDON ICE IMPÉRIAL

Intense, Fruity, Fresh
The first refreshing Champagne specially created to be enjoyed on ice.

A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

BLEND

40-50% Pinot Noir, 30-40% Meunier, 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A generous palate combining roundness and freshness with the bright acidity of grapefruit, balanced with ginger and fleshy fruit notes.



MOËT & CHANDON ROSÉ IMPÉRIAL

Spontaneous, Radiant, Enticing
An Enticing Champagne that Tempts into Seduction

Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

BLEND

Approximately 200 individual crus make up with cuvée. 0-50% Pinot Noir (10% red still wine), 30-40% Meunier (10% red still wine), 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

21 months maturation in the cellars

PALATE

You'll find juicy, persistent intensity of berries (strawberry, raspberry, red currant), the fleshiness and firmness of peach, and the freshness of a subtle note of menthol.



MOËT & CHANDON ICE IMPÉRIAL ROSÉ

Vibrant, Luscious, Refreshing
The first and only refreshing rosé champagne specially created to be enjoyed on ice.

A champagne tasting experience that brings together pleasure, freshness and the free spirit of summertime.

BLEND

45-55% Pinot Noir (10% red wine), 35-45% Meunier (10% red wine), 5-10% Chardonnay, 20-30% reserve wine

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

Light berry flavors and a harmonious balance of fruitiness and freshness. The finish is very refreshing with a deliciously bittersweet note of pink grapefruit.



THE CHAMPAGNE OF SUCCESS AND GLAMOUR SINCE 1743



MOËT & CHANDON NECTAR IMPÉRIAL

Exotic, Rich, Lively
 A luscious and lively expression of the Moët & Chandon style

BLEND

Approximately 200 individual crus make up this cuvée 50-60% Pinot Noir, 30-40% Meunier, 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A voluptuous palate combining creaminess and vibrancy with the captivating density of exotic fruits (pineapple, mango), the silky firmness of stonefruits (mirabelle plum, apricot), and the brisk freshness of grapefruit notes.



MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ

Flamboyant, Gourmand, Voluptuous
 A gourmand and voluptuous expression of the Moët & Chandon style

BLEND

40-50% Pinot Noir (10% red still wine), 30-40% Meunier (10% red still wine), 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A sensual palate combining richness and freshness with the persistent intensity of ripe berries, the sensuality of nutmeg and caramel, and the freshness of redcurrant.



MOËT & CHANDON GRAND VINTAGE

Every Grand Vintage is unique and original, the Moët and Chandon cellar master's personal, free interpretation of the singular qualities of that year's grapes.

Autumnal, Energetic and Chiseled
 Grand Vintage 2013, the House's 75th vintage and is the Cellar Master's Creation, inspired by the magic of 2013.

BLEND

38% Pinot Noir, 21% Meunier, 41% Chardonnay

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. Every Grand Vintage is unique and original, the cellar master's personal, free interpretation in service of the singular qualities of that year's grapes.

MATURATION

In the cellars 7 years

PALATE

The wine's maturity is immediately apparent, with autumnal notes of roasted chestnuts, toasted buckwheat, honey and nougat. Concentrated fruit is then revealed, like a lemon preserved in salt or a perfectly ripe nectarine. A note of dried flowers completes the aromatic bouquet. The palate is direct and energetic, supported by lively yet delicate acidity, and a finely polished structure. Pleasant hint of white grapefruit bitterness on the finish.



MOËT & CHANDON GRAND VINTAGE ROSÉ

Every Grand Vintage is unique and original, the Moët and Chandon cellar master's personal, free interpretation of the singular qualities of that year's grapes.

Generous, Spicy Fruitiness and Chiseled
 Grand Vintage Rosé 2013, the House's 44th vintage and is the Cellar Master's Creation, inspired by the magic of 2013.

BLEND

44% (of which 14% red wine) Pinot Noir, 35% Chardonnay, 21% Meunier

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. Every Grand Vintage is unique and original, the cellar master's personal, free interpretation in service of the singular qualities of that year's grapes.

MATURATION

In the cellars 7 years

PALATE

The initial notes of the bouquet are sweet, tinged with a fruit salad of red berries, it then develops a touch of acidity with blood oranges and star fruit. Scents of spices, dried flowers and fresh leather complete the bouquet. On the palate, the fleshy attack confirms the wine's voluptuous character. The chiseled structure of the Pinot Noir is accompanied by a sensation of crisp stone fruit (plums, cherries). The texture is finely powdered. A delicate astringency underscores the long finish (pink grapefruit, lime zest).