



HOUSE of HEMERY

Established 1787



HEMERY COGNAC

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100 percent Petite Champagne

Hemery is a prestigious cognac brand, property of the Dobbe family house representing the seventh generation of winegrowers and distillers in the Petite Champagne Cognac area. The first piece of vineyard was planted in 1787 and extends to over 35 hectares.

Only the grapes from three approved wines — Colombard, Folle Blanche, 98% Ugni Blanc— are used in the production of **Hemery** and coming from exclusively from PETITE CHAMPAGNE Cognac area. After they are selected, these grapes are pressed in a traditional large-bore press. This ensures that the grape skins are not bruised or abused. After the grapes are pressed, they are left to ferment five to seven days. The resulting wine is kept on its lees (sediment) until distillation. This process gives the Cognac more body, more power and longer-lasting flavour.

True to tradition, **Hemery** used the double distillation technique. Distillation involves a subtle contact between liquid and copper. This contact selects the finest characteristics of the wine and allows the aromas to develop. The smaller the still, the more evenly the heat is distributed and the better the contact. This is why **Hemery** never uses stills larger than 25 hectoliters.

To truly reveal the aromatic heart of the blended cognac, our Cellar Master ages them in Limousin oak barrels to reveal a greater aromatic breadth and intensity. The aging process is monitored constantly by our Cellar Master. After two years, the Cognac is rated 2 and is ready to be marketed as a Three Star or VS. After four years it can claim V.S.O.P. status. And after six years, it attains the status of a Napoleon or XO. At which point, the cognac has met all legal obligations; however **Hemery** chooses to age the cognac for a longer period of time than the minimum time required by law.

Hemery Cognac Tasting Profiles:

House of Hemery - VS

- Color:** Very attractive with a rich and golden hue
- Nose:** Pleasant vanilla oak aroma, fruity, dried figs, tea aroma
- Body:** A naturalness of taste that awakens the senses, well developed characters, flowery and nutty, warm and intense taste
- Finish:** Long and pleasant

House of Hemery - VSOP

- Color:** Golden yellow, amber
- Nose:** Vanilla, oak, violet, rose, apricot jam, more intense floral
- Body:** Smooth, well balanced, pleasant harmony, warm feeling
- Finish:** Very smooth

House of Hemery - XO

- Color:** Golden Amber
- Nose:** More richness of flavors, unique velvety texture
- Body:** Delicate jasmine, candied orange and juicy prune, freshly grated cinnamon and over-baked Brioche
- Finish:** The true pleasure of a superior aromatic richness. The taste of excellence lasts for up to 15 minutes on the palate