

HENNESSY – VERY SPECIAL COGNAC – MAISON FONDÉE EN 1765 – 40%

HENNESSY V.S. ILLUSTRATES TO PERFECTION OVER TWO CENTURIES OF SAVOIR-FAIRE, BLENDING MORE THAN FORTY Eaux-de-vie CAREFULLY SELECTED FROM THE PREMIER GROWING AREAS OF THE COGNAC REGION IN FRANCE

Since its founding in 1765, the house of Hennessy has been driven to create the world's finest cognacs. Hennessy V.S. illustrates to perfection over two centuries of savoir-faire, blending more than forty eaux-de-vie carefully selected from the premier growing areas of the Cognac region in France. Smooth and complex, Hennessy V.S. is a bold yet harmonious blend reminiscent of robust spice and fruit flavours.

www.hennessy.com

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is light brown with caramel reflections.

At the olfactory analysis, the olfactory bouquet is composed by vanilla, banana, orange peel, honey, wax, wood, curry, yellow apple and yellow flowers. The perfumes are all clear, neat and limpid.

At the gustative analysis, the alcoholic sensation is pretty prominent even if there is nice space for the vanilla, banana and orange peel flavours.

At the retro-olfactory analysis, when the spirit gets in contact with the palate, it opens much more and it becomes very relaxed; the retro-olfactory sensations are expressed by yellow apple and yellow flowers.

MY PERSONAL OPINION: pretty digestive at the end of a meat menu; its gustative aromatic persistence is about 38 seconds.