

VINTAGE 1983 EARLY LANDED GRANDE CHAMPAGNE

A Particularly Rich Vintage

A vintage cognac is quite simply defined. It consists of cognacs from a single year's ground. In the case of HINE vintages, the cognac is taken only from the Grande Champagne region, at the heart of the finest vineyards. Since the 19th century, HINE has always shipped a small proportion of their distilled vintage cognacs to Bristol (England) in cask. There, they acquire very different aromas we call these "Early Landed" cognacs.

For any given vintage, the annual climate and the storage conditions influence the taste and ageing process off the cognac, making each vintage unique...

This round and balanced cognac has developed its richness from the humid ageing conditions in Bristol. On the nose, hints of fig, crystallised fruit, gingerbread and honey. This is confirmed on the palate with a long velvety finish.



*In 1983...
Australia
won the
America's
cup for the
first time
in its history,
the US
having won
for the last
132 years.*

PRECIPITATION	AVERAGE TEMPERATURE	Ageing CONDITIONS
65,8 (mm/month)	from May to October	Humidity rate in Bristol
		Humidity rate: 95% Range : 8° in winter to 12°C in summer

Tasting notes

First impression	Fruit
Main character	Richness
Characteristics	Fig, crystallised fruit, gingerbread, honey

HINE make little, but the best