

HENNESSY PARADIS X YANG YONGLIANG: A TRUE ARTPIECE



CRAFTED WITH EXTREME PRECISION

- **French manufacture Bernardaud** created this unique handcrafted decanter in porcelain in **485 numbered units**
- Magnified in an oak giftbox with a **handwritten authenticity Card**
- A leaflet inside the giftbox showcases the storytelling & the artwork



A POWERFUL ARTWORK DESIGNED FOR THE FIRST TIME BY A DIGITAL ARTIST

To welcome the Year of the Dragon, Hennessy invited the Chinese artist **Yang Yongliang** to capture and portray the **dragon's** surging power and the continuity of its glorious legacy. In a never-seen-before animated artwork.

SHOWCASING TRADITIONAL EXPERTISE

Like the cognac it contains, the decanter was made in France, by a family-run factory whose master craftsmen have been using age-old traditions to create beautiful products for generations. Working with porcelain requires patience and skill: the decanter is carefully crafted by more than 10 artisans, each contributing his expertise at different stages of its creation. From the firing at 1400°C, which gives the piece its famous and unique brightness, to the hand-applied gold decoration that enhances the decanter, more than 15 steps are required to create this exceptional piece.

OFFERS DETAILS

FORMAT	1L exclusive format
CHANNELS	MH Private & Top Retail only
MAD MARKET	November 1 st 2024
RSP	8 800€

THE MOST HARMONIOUS COGNAC

- Hennessy Paradis is a cognac created in 1979 by Maurice Fillioux, 6th generation of master blender, as an ode to musical harmony.
- It is a rare blend composed of precious eaux-de-vie. Only a tiny proportion of eaux-de-vie are selected for long ageing, and a substantial portion of the latter evaporates during barrel ageing, further reducing their volume and increasing their rarity: this is the angels' share.
- It is defined by its graceful character and immediately delights with its rich copper colour. It is a perfectly balanced blend, both voluptuous and round, and combines smoothness and strength with a silky texture. Naturally, it has a flavourful and deep, persistent finish.

