

Hennessy

HENNESSY INTRODUCES A MATCH MADE IN COGNAC: HENNESSY VERY SPECIAL x GINGER MAKE A DYNAMIC, URBAN PAIRING

Hennessy is proud to present an exciting pairing: Hennessy Very Special x Ginger.

As it happens, this innovative and metropolitan duo makes, in the words of the Hennessy Tasting Committee, “one of the best possible organoleptic matches”. In other words, ginger and Hennessy Very Special were meant to be. Just a hint of fragrant ginger is an ideal catalyst for Very Special because the sweet spice quite naturally offsets the cognac’s roundness and suppleness of aromas, highlighting its bold character. Hand-in-hand, they dazzle.

To celebrate a match made in Cognac, Hennessy Very Special mixologists have composed a new cocktail repertoire. Recipes span four categories, from novice and party-friendly sharing recipes to trend-forward and expert-level cocktail creations.

A selection of recipes from the Hennessy Very Special x Ginger collection includes basics such as the elegant **Hennessy Ginger Mule** signature cocktail, the sweet and crisp **Hennessy Ginger Ale and Lime** or **Ginger Beer and Lime**. The sophisticated **Hennessy Ginger Mint Punch** is a trend-driven party favorite, while expert picks include the bubbly **Homemade Ginger Lemonade**, the honey- and orange-tinged **Hennessy Ginger Old Fashioned** or the **Hennessy Ginger Manhattan**, made with vermouth and Angostura bitters.

Starting in January 2018, these and other recipes were posted on Instagram at @hennessy using the hashtag #HennessyVerySpecial.

About Hennessy

The leader in cognac, the Maison Hennessy has shined around the world with its exceptional know-how for more than 250 years. Built on founder Richard Hennessy's spirit of conquest, the brand today is present in more than 130 countries.

Based in the heart of the Charente region, the Maison Hennessy is also a steadfast pillar of the regional economy, a reflection of its commitment to and support of Cognac. The House's success and longevity are rooted in the quality of its cognacs, the result of a unique process of transmission from generation to generation.

The first wine and spirits house to be certified ISO 14001, in 1998, the Maison Hennessy mobilizes its capacity for innovation and the support of all of its partners, stakeholders in the sector, to preserve this exceptional area.

As a crown jewel of the LVMH Group, the Maison Hennessy is a major contributor to French international trade. It exports 99% of its production and participates in upholding France’s reputation for excellence worldwide.

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SIGNATURE COCKTAIL

Hennessy Ginger Mule

Ingredients:

- Hennessy V.S 50 ml
- Fresh lime juice 20 ml
- Ginger beer 100 ml



Method:

Pour Hennessy Very Special and lime juice into a copper mule. Add ice cubes and top up with ginger beer. Stir with bar spoon. Garnish and serve.

BASIC COCKTAILS

Hennessy Ginger Ale and Lime

Ingredients:

- Hennessy V.S 40 ml
- Fresh lime juice 20 ml
- Ginger ale 120 ml



Method:

Pour Hennessy Very Special and lime juice into a tumbler. Add ice cubes and top up with ginger ale. Stir with bar spoon. Garnish and serve.

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Hennessy Ginger Beer & Lime



Ingredients:

- Hennessy V.S 40 ml
- Fresh lime juice 20 ml
- Ginger beer 120 ml

Method:

Pour Hennessy Very Special and lime juice into a tumbler. Add ice cubes and top up with ginger beer. Stir with bar spoon. Garnish and serve.

Hennessy Ginger Mint Punch



Ingredients:

- Hennessy V.S 400 ml
- Cinnamon syrup 100 ml
- Sugar syrup 50 ml
- Ginger ale 600 ml
- Mint leaves 1 bunch
- Ginger 20 slices
- Cinnamon 10 sticks

Method:

Pour Hennessy Very Special, cinnamon syrup, sugar syrup into a punch bowl. Add mint leaves, cinnamon sticks and ginger ale. Add ice cubes and stir gently with bar spoon for 15 seconds.

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EXPERT COCKTAILS

Hennessy Ginger Old Fashioned



Ingredients:

- Hennessy V.S siphon infused with ginger 60 ml
- Homemade honey syrup 5 ml
- Angostura bitter 3 drops
- Dried orange 1 slice
- Ginger 1 stick

Method:

Put the ice cubes into an old fashioned, and pour in 30 ml of Hennessy Very Special, homemade honey syrup and bitter. Stir gently with bar spoon. Add ices cubes and another 30 ml of Hennessy Very Special and stir again. Garnish with dried orange and ginger, serve.

Hennessy Ginger Manhattan



Ingredients:

- Hennessy V.S vacuum infused with ginger 60 ml
- Vermouth 10 ml
- Angostura bitter 3 dashes
- Dried orange 1 piece

Method:

Pour all ingredients into a mixing glass, add ice cubes and stir gently for 10 seconds. Strain into a chilled martini glass, add garnish and serve.

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Hennessy Ginger Lemonade



Ingredients:

- Hennessy V.S 40 ml
- Ginger lemonade 120 ml

Method:

Into a soda siphon, pour 1 liter of homemade ginger lemonade. Add a CO₂ cartridge. Into a tumbler, pour 40 ml of Hennessy Very Special, add ice cubes and top up with homemade ginger lemonade.