



HENNESSY VERY SPECIAL REVEALS CUSTOM SEASONAL COCKTAILS BY FAITH XLVII



To celebrate the 2020 Hennessy Very Special Limited Edition by Faith XLVII, the House reveals two cocktail creations co-created by the artist.

In keeping with her artistic philosophy, the South African-born, Los Angeles-based artist worked with Hennessy mixologists on new cocktail creations that would capture her longstanding commitment to creating art that honors the natural world and the cycles of the seasons, and incorporates those elements into the urban environment in unexpected ways.

"You could say Hennessy Very Special and I share a kind of alchemy: in a way, we both take basic elements and use them to craft something extraordinary."

Faith XLVII

HENNESSY IMPRINT

Her signature cocktail, **Hennessy Imprint**, is composed in the spirit of a mandala to encompass multiple facets of this collaboration with Hennessy Very Special. A fresh, inspired blend, it features Hennessy Very Special accentuated by eucalyptus syrup, lime juice and a splash of aromatic, soothing jasmine tea. This uncommon combination of ingredients brings together the bittersweet taste of eucalyptus with the acidic brightness of lime and the faintly bitter floral aspect of jasmine tea – three distinct expressions of taste that, like a mandala, are interconnected aspects of a whole.

1.5 oz (4cl) Hennessy VS
3/4 oz (2cl) eucalyptus syrup
3/4 oz (2cl) fresh lime juice
1 oz (3cl) jasmine tea

Shake all ingredients with ice. Strain into a Collins glass filled with fresh ice and top with tonic water. Garnish with eucalyptus and edible flowers if desired.

HENNESSY SEASONS

Composed especially for cooler weather, the cocktail **Hennessy Seasons** brings out deeper, warming flavors including spring-blossoming cardamom, autumn-blooming Thai lime leaves and the earthy, woody accents the gentian root in Peychaud's Bitters.

Hennessy Very Special has a unique, timeless style. Characteristically warm-hearted and full-bodied, it features a blend of carefully selected, expressive eaux-de-vie whose aromas make this cognac a reference in the art of blending.

2 oz (5cl) Hennessy VS
.25 oz (1cl) simple syrup
3 dash peychaud™ bitters
1 dash cardamom bitters (scrappy's)
3 Thai lime leaves

Press two leaves in a mixing glass and add other ingredients with ice. Stir to chill. Strain into a rocks glass with large cube. Garnish with Thai lime leaf (slap before placing on the ice)



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 is present in more than 160 countries. Based in the heart of the Charente region, Hennessy is also a steadfast pillar of the regional economy. The House's success and longevity are rooted in the excellence of its cognacs, each of which is born of a unique process of transmission of know-how from generation to generation. The first spirits house to be certified ISO 14001, Hennessy unites its capacity for innovation and the support of all of its partners to protect this exceptional area. As a crown jewel of the LVMH Group, Hennessy is a major contributor to French international trade, with 99% of production sold in export, and a worldwide ambassador for the French art de vivre.

PRESS CONTACTS

Pauline Merabet, International Influence Manager

pmerabet@moethennessy.com

Andrea Borrman, DM Media

andrea@dmmediapr.com

Clément Déculty, DM Media

clement@dmmediapr.com

+33 1 40 26 55 55