

Moët Hennessy: The French Connection

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"Champagne is the only wine that leaves a woman beautiful after drinking," proclaimed the Marquise de Pompadour in 1745. Easily one of the best publicity lines ever said, it spring-boarded the entry of champagne house Moët & Chandon onto the world stage.

Claude Moët first shipped wine to Paris in 1743, but it was during the reign of Louis XV, and the aforementioned influence of the Marquise, when the popularity of champagne rose. In 1750, Moët & Chandon began shipping to England and less than 100 years after its founding, they created their first vintage.

Hennessy, on the other hand, was founded not by a Frenchman,

but instead an Irishman. Richard Hennessy, who, after falling in love with the Cognac region of France in 1765, set up Jas Hennessy and Co, which later boomed under son James's influence.

The Cognac region of France, situated north of Bordeaux along the Charente River, produces bountiful fruit of the Ugni Blanc variety. Double distillation reduces nine litres of wine into one litre of *eau-de-vie*, which evolves into the golden glow of cognac after a long and natural maturation. A great Hennessy blend is the result of *eaux-de-vie* of different origins, ages and varying characteristics being assembled by Hennessy's master blender.

Richard Hennessy cognac is unsurpassed, blended from more

than one hundred of the most exceptional *eau-de-vie* that have been aged for up to two hundred years. If your palate or wallet doesn't permit such an indulgence, Hennessy XO, blended from one hundred *eaux-de-vie* might be more to your liking.

"The French Connection", recently staged by Norman Stein of Bogart's, showcased the best of France: Moët & Chandon Champagne, elegant cuisine prepared by George's Mediterranean Bar and Grill and Hennessy XO. Brand Manager for Moët Hennessy Australia, Charles Edouard Delelis-Fanien, presented Hennessy XO to guests, describing it as "a refined cognac, with craftsmanship at the heart of the creation process. The 8th

generation of a family of master blenders ensures this craftsmanship continues." When asked about cognac and cuisine combinations, Charles Edouard responded: "Cognac goes particularly well with seafood, as the smoothness of the cognac bounces back on the structure. Dark chocolate is another excellent match."

Hundreds of years of tradition in winemaking have allowed both Moët & Chandon and Hennessy to become world renowned for their attention to detail and their mastery of producing quality products that represent a small taste of France. Combining the celebratory aspect of champagne with the craftsmanship of cognac and fine dining can only mean one thing: a glorious French connection!



Ageing gracefully...Moët Hennessy, hundreds of years of tradition.