



MAISON HARDY
142 rue Basse de Crouin - 16100 COGNAC
www.hardycognac.fr



HARDY
MAISON FONDÉE EN 1863

UNINHIBITED
COGNAC
SINCE 1863

V.S



Hardy VS is a harmonious combination of cognac crus. It reflects the smoothness and finesse of the Hardy blends.

ABV: 40%

GRAPE VARIETIES

Ugni blanc / Folle blanche / Colombard

PRODUCTION

Approximately a hundred eaux-de-vie selected to achieve the Hardy style.

AGING

Eaux-de-vie 3 to 5 years old, reduced in four stages and aged in lightly toasted Limousin oak barrels.

NOTES FROM THE CELLAR MASTER

Nose: Floral notes

Palate: Invigorating

Finish: Subtil balance between freshness and smoothness

For the PRINTEMPS blend, our Cellar Master has selected some exceptional eaux-de-vie to create a vibrant cognac with delightful floral notes, first stage in the aromatic development of these remarkable Grande Champagne cognacs.

ABV: 41%

GRAPE VARIETIES

Ugni blanc / Folle blanche / Colombard

PRODUCTION

Six Grande Champagne eaux-de-vie selected by Armand Hardy. A true perfume bottle created by LALIQUE for the house of Hardy, with a sculpted stopper in a hint of almond green.

AGING

Eaux-de-vie collected between the two world wars for their exceptional finesse. Among the rarest in our Paradis (cellar holding our oldest eaux-de-vie).

NOTES FROM THE CELLAR MASTER

Nose: Floral and charming, iris, hawthorn

Palate: Prune, crystallized orange

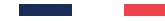
Finish: Rancio



LE PRINTEMPS BY LALIQUE



V.S.O.P



Hardy VSOP is a subtle and elegant Fine Champagne.

ABV: 40%

GRAPE VARIETIES
Ugni blanc / Folle blanche / Colombard

PRODUCTION
Fine Champagne, blend of two of the best terroirs in the Cognac region.

AGING
Eaux-de-vie up to 8 years old, reduced in four stages and aged in lightly toasted Limousin oak barrels.

NOTES FROM THE CELLAR MASTER
Nose: Fresh pear and vanilla
Palate: Walnut and cinnamon notes
Finish: Velvety, mouthwatering

ORGANIC V.S.O.P



Hardy Organic VSOP was born from a close relationship with our winegrowers, with the goal to respect the environment at every step in the production process.

ABV: 40%

GRAPE VARIETIES

Ugni blanc / Folle blanche / Colombard

PRODUCTION

A blend of 10 organic eaux-de-vie from the Fins Bois, the Borderies and the Petite Champagne districts. ECOCERT organic certification. Box and label made from recyclable paper and cardboard.

AGING

Eaux-de-vie 6 to 7 years old, reduced in four stages and aged in lightly toasted Limousin oak barrels.

NOTES FROM THE CELLAR MASTER

Nose: Spring flowers

Palate: Vanilla, hazelnut and pear

Finish: Elegant, delicate notes of spring flowers.



X.O



Hardy XO expresses the finesse and elegance of its native terroir, Grande and Petite Champagne.

ABV: 40%

GRAPE VARIETIES

Ugni blanc / Folle blanche / Colombard

PRODUCTION

Fine Champagne, blend of two of the best crus in the Cognac region.

AGING

Eaux-de-vie 10 to 20 years old, reduced in four stages and aged in lightly toasted Limousin oak barrels.

NOTES FROM THE CELLAR MASTER

Nose: Rose petal, ripe date and cigar box

Palate: Complex with date notes

Finish: Light tobacco notes