

HENNESSY TRANSPARENCY

Socially responsible and deeply committed to its region, the Maison Hennessy aims to forge further in terms of transparency on its environmental and social impact. This platform is thus designed to reveal the behind the scenes of the various steps in its cognacs' life cycle, from sourcing raw materials to shipping the final products, including a look at the partners and suppliers who take part in their production. You will discover the specifics of the production process and its components as well as the various sites and stakeholders involved all through this value chain.

OUR RAISON D'ÊTRE

From one generation to the next, we produce exceptional cognacs, born from a unique partnership of human talent and nature, that are served throughout the world. This spirit of success leads us to continually invest in the future while cultivating the very best. Driven by an unflagging search for excellence, we are committed to:

1. Taking into account the preservation of our planet and the fight against climate change in all our decisions,
2. Innovating constantly while transmitting the essentials,
3. Rallying all talents in our collective adventure,
4. Sharing meaningful, rich tasting experiences,
5. Embracing all the world's cultures.

Please drink responsibly.

TOGETHER, LET'S CULTIVATE THE FUTURE: A DEMANDING AND AMBITIOUS SUSTAINABLE DEVELOPMENT STRATEGY

The Maison Hennessy, whose various trades are intrinsically bound to Nature, launched a challenging and ambitious initiative 30 years ago, which led to implementing an environmental management system and ISO 14001 certification as early as 1998. In 2025, Hennessy was evaluated as Ecovadis gold. This commitment and the determination to take action can be found in the 2 pillars of its responsibility approach.

MITIGATE OUR ENVIRONMENTAL IMPACTS

- **Sustainable viticulture:** Working hand in hand with our partners, we transform our viticultural processes with a view of restoring biodiversity and regenerating soils.

- **Biodiversity:** Intrinsically bound to wood through the aging of its eaux-de-vie in oak barrels, the Maison has also made a 10-year commitment to preserving and regenerating forest ecosystems. By 2030 Hennessy will have planted 1000 km of hedgerows in the Charente region and regenerated 50,000 hectares of forest throughout the world.
- **Climate:** Spurred by innovation, the Maison is working on reducing the weight of its bottles, limiting packaging and lowering its energy consumption. Hennessy is investing in decarbonizing its activities and transports, as well as to eco-design its buildings and products. Because of its low CO₂ impact, maritime shipping accounts for 90% of our overseas exports. To take things a step further, we will soon be testing sail-powered cargo shipping for exports to the United States.

PROTECT AND EMPOWER PEOPLE

- **Caring for others:** The Maison pays particular attention to the quality of life at work of its employees, to their health and safety and to the promotion of responsible consumption.
- **Social inclusion:** The Maison's commitment to the most diverse world populations is rooted in its history, resolutely focused on international markets from the very beginning. La Maison promotes diversity and social inclusion.
- **Supporting cultures:** Like the Cognac region, committed from the outset with outstanding support for local associations, the Maison also invests in various communities in the regions it operates throughout the world, in order to support culture and preserve heritage. In 2021, Hennessy published its first sustainability report to present the Maison's ambition and foster sustainable growth, stemming from its commitment to the environment and society.

[Read Hennessy's 2025 Sustainable Development Indicators here.](#)

A VALUE CHAIN WITH ALL PARTNERS

A history stretching back over 250 years and a permanent focus on the future have forged the culture of the Maison as well as its constant search for excellence. For more than thirty years, the Hennessy teams, winegrowing partners and suppliers have worked tirelessly together to mitigate the environmental and societal impact of all steps in the Hennessy cognac life cycle. This collective and committed continuous improvement approach is a key link in a sustainable value chain. To ensure quality and certify authenticity, the Maison remains especially vigilant and committed in the fight against counterfeiting. Innovative techniques are employed from bottling to marketing to guarantee that consumers enjoy a true Hennessy cognac.

HENNESSY COGNAC TRACEABILITY

Ingredients

Ingredients: Wine distillate, water, sugar, color: plain caramel. Hennessy cognacs are GMO-free and allergen-free, contain no gluten, and are suitable for vegetarians. 30ml is the average amount used for a Hennessy-based cocktail.

Ingredients and Nutritional Information

Ultra-pure water from a Hennessy site is added to reduce the alcohol content to 40%. A small amount of cane sugar syrup is added to round off the final flavor. Where necessary, caramel coloring (plain caramel) made from pure cane sugar may be added in very small quantities to make the color uniform (shades may differ, in particular due to the different woods used for the barrels). Both the syrup and the coloring caramel are made exclusively in Charente from cane sugar and water treated by reverse osmosis, with no added catalysts.

To find out more about [a tasting rich in meaning](#)

Vineyards & Winemaking



Hennessy cognac comes from a terroir in an AOC (Controlled Designation of Origin) region covering approximately 80,000 hectares. In accordance with the Cognac specifications, it is produced locally from grapes grown exclusively in the heart of the Cognac AOC region. Hennessy is supplied by 1,600 winegrowers, based primarily in four of six crus, selected for

the quality of their soil, subsoil and sun exposure: Grande Champagne, Petite Champagne, Borderies, Fins Bois and some Bons Bois plots. Following the harvest, the grapes, picked primarily by machine, are pressed to obtain a must, which is then vinified. Although the vinification process uses no sugar or sulfites, yeast may be employed to control the alcoholic fermentation. White wines from the Charentes region can be stored naturally due to their high acidity.

To find out more about:

- [Hennessy vineyards](#)
- [Outstanding achievements in viticulture](#)

Distillation



Hennessy works with distillers and grower-distillers in Charente, experts in the double distillation of eaux-de-vie in copper stills. The distilleries work day and night from October right up to March 31st. The artisans fill, monitor and lovingly tend to the traditional Charente copper stills. The process of transforming wine into eau-de-vie harnesses the liquid's volatile components. A long, gentle distillation locks in the wine's aromas. For more information on the art of distilling, visit: <https://www.hennessy.com/en-int/maison/from-grape-to-bottle>

To find out more about:

- [Hennessy distilleries](#)
- [Hennessy's exclusive distilleries](#)
- [Grower-distillers](#)

Ageing & Blending



The eaux-de-vie of Hennessy cognacs are aged in barrels exclusively sourced from French oak forests, for varying lengths of time depending on each expression: a minimum of 2 years for **V.S**, 4 years for **V.S.O.P** and **James Hennessy**, 10 years for **X.O**, and 14 years for **X.X.O**. For the most exceptional cuvées, **Paradis** and **Richard Hennessy**, the eaux-de-vie are personally selected by the Master Blender after ageing for several decades — or even over a century in some cases — having been identified as particularly elegant from the very first tastings. Throughout this maturation period, the eaux-de-vie may be rotated between barrels and cellars, every three to five years for the most prestigious expressions. After ageing, the Master Blender — a true conductor of aromas — ensures that each eau-de-vie contributes its own individual attributes to the blend, so that all qualities are present in perfect harmony, without one overpowering the others. This meticulous craft guarantees the aromatic consistency and excellence of every Hennessy cognac, year after year. To learn more about ageing and the art of blending, visit: <https://www.hennessy.com/en-int/maison/from-grape-to-bottle>

To find out more about:

- [Oak barrels](#)
- [Ageing cellars](#)
- [Hennessy blending](#)
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Packaging



Hennessy's product packaging consists of the bottle, labels or cover, the cork stopper and its head, the metal cap or sleeve, the case or gift box and the transport box. Since 2011, as part of sharing best practices within the LVMH Group and to encourage innovation, all of Hennessy's packaging is assessed on the basis of the Environmental Performance Index (EPI) validated by the ADEME based on 4 criteria: weight, volume, ability to separate the components and number of layers. The Group introduced new criteria in 2016 - plastics, local sourcing, the impact of transport - and implemented a bonus-malus system. To consolidate and further this approach, Hennessy created an Eco-Design Committee, which brings together all the relevant departments: Marketing, Development, Environment and Purchasing. 2022 saw the creation of a dedicated eco-design post, reinforcing the House's sustainability ambitions. In 2023, Hennessy brought a simplified life cycle assessment tool in house to support teams in making the most eco-friendly decisions possible. A new version of the IPE, common to all Moët Hennessy Maisons, will also be introduced in 2023. Responding to the regulatory challenges and commitments of the LVMH Group, this tool integrates the notions of weight, volume, recyclability and choice of materials.

To find out more about:

- [Glassware](#)
- [Corking](#)
- [Secondary packaging](#)
- [Bottling](#)
- [Recycling](#)

Shipping



With sites in over 160 countries, the Maison Hennessy ships 99% of its production throughout the world. To limit the footprint of its shipping, Hennessy has focused on eco-friendly transport systems for years. For example, 90% of shipments are by boat and 4% by rail (road freight accounts for 5% and air freight is less than 0.5%). The Maison began working with Neoline in December 2020 to expand transatlantic shipping from Saint Nazaire to Baltimore using sailing cargo ships. The launch of a pilot line was completed in 2025. Aside from shipping, the main warehouse in Cognac is HQE-certified and the main warehouse for Asia in Singapore is LEED-certified.

To find out more about [French logistics platforms](#)

Distribution

Once bottled, Hennessy cognac is packed in crates and pallets at the right height for loading a container in order to reduce the environmental footprint. In addition, the company ensures that it uses PEFC-certified pallets (more than 50% by 2025, with a final target of 100%) and repairs more than 4,000 pallets per year. One-third of the airbags used to protect pallets during transport are reused.

To find out more about [Export countries](#)

Outstanding achievements and suppliers to the House, in detail

Hennessy Vineyards



Hennessy has 180 hectares of vineyard that produce 0.5% of the Maison's grape supply but are primarily intended to provide its winegrowing partners with a place to experiment and share expertise. These vineyards, like the rest of the Hennessy sites, hold four key certifications: ISO 14001, ISO 22000, ISO 45001 and ISO 50001, and have also been awarded CEC (Cognac Environmental Certification) and HVE (High Environmental Value) certification in sustainable viticulture. In 2011, part of the vineyard joined the network of pilot farms in the Ecophyto I plan, initiated by the Grenelle Environment Forum, to reduce the use of plant protection products. Since 2021, Hennessy vineyards no longer use herbicides.

Domaine de La Bataille 📍 Saint-Preuil, France

La Bataille, a Hennessy vineyard and production site, is located in the heart of the Grande Champagne region. The site has been a reference farm for the Ecophyto plan since 2011. La Bataille was HVE-certified in 2016 and served as a pilot for the CEC certification (Cognac Environmental Certification) in 2018. This experimental vineyard, working closely with researchers and new technologies, welcomes winegrowers for discussions on best practices and solutions for transitioning to more eco-friendly growing methods. Since 2021, La Bataille has embarked on an agroforestry project. To date, the equivalent of 12 kilometers of hedges have been planted (hedges, isolated shrubs, copses, etc.). This initiative is part of the 1000 Palisses program launched by La Maison in 2022, which aims to plant 1000 kilometers of hedges by 2030. The aim of this program is to recreate ecological corridors in the Cognac AOC area.

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Outstanding Achievements in viticulture



Hennessy works closely with about 1,600 winegrowers, winemakers or eau-de-vie suppliers who have a distillery. These are genuine partners, some of whom have been working with the Maison for generations. As the very first wines and spirits Maison to be awarded ISO 14001 certification in 1998, Hennessy is aware of its responsibility and has committed to a sustainable winegrowing approach for both its vineyard and its partners. By 2025, more than 90% of the House's partner winegrowers will be CEC (Cognac Environmental Certification), HVE, Organic, or SRDE certified or supported, with a goal of 100% of partner winegrowers certified by 2028.

Some examples of outstanding actions:

Waste valorization

Following the harvest, grape skins, stalks and other plant waste are collected from the press and treated at regional recycling plants. The waste is sorted and processed to produce ethanol, which is used as a biofuel among other things, as well as grapeseed oil.

Confined spraying

Confined spraying is an inexpensive and eco-friendly technique as it prevents the product from ending up in the air or on the ground: only the amount applied to the vines is used. There is no waste and it respects both the environment and the local population. It may seem like a large initial outlay but you

save money on the amount of product you use in the long-term. In addition, you can start off with second-hand equipment, like I did. Julien Masse, winegrower in Rouillac

Plant cover and green manure

I work with ground cover, a blend of oats and field beans, to reduce soil erosion and avoid having bare soil. This helps trap minerals that are essential to the vine and prevents having them washed away. It also maintains the structure and fertility of the soil, which becomes easier to work, and controls weeds: I don't have to weed between the vineyard rows anymore. It saves me time and protects the environment too. Given the benefits of ground cover, we've planted it all over the vineyard. Laurent Ripoché, winegrower in Courbillac

Agroforestry and hedge planting

We started planting hedgerows 15 years ago with the support of the Prom'Haies association. Our aim was to encourage biodiversity by providing shelters for microfauna and auxiliaries to return to. Since microfauna attack vine pests, we can use less herbicides. And, let's not forget the project's visual impact: it breaks up the monoculture of vines and enhances the landscape. But most importantly, it's vital, given climate change, for protecting crops from wind and for increasing shaded areas. Fabien Paquet, winegrower in Triac-Lautrait

Wastewater management

The hardest thing in wastewater management is taking the plunge. Once you start, you realize it's not that complicated. It really saves time and gives you peace of mind. I built a case for installing an area to wash equipment. I also work with Revico, a company that comes on-site once a week to collect my distillery's waste. The advantages are threefold: it saves me time because I don't have to bother collecting wastewater or spreading the decontaminated and recycled waste, plus it maintains the quality of the social life in and around the village. Kylian Dixneuf, winegrower in Vaux Rouillac

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Hennessy's Exclusive Distilleries



Hennessy works with 18 exclusive professional distillers or bouilleurs in the Charente area. These professionals are specialists who distil wine from selected winegrowers using the Hennessy method; some have done so for generations. They are an essential and vital link between the Maison Hennessy and those winegrowers who do not own a still. They have been working with Hennessy for over 20 years to reduce their energy use and to treat their distillation waste.

 **Suppliers :** Distillerie Bonneau, Distillerie Guindant, Distillerie Bouchereau, Distillerie de l'Abeille, Distillerie du Camp Romain, Distillerie Yvon, Distillerie Mitterrand, Distillerie Izambard, Distillerie Le Grand Fief, Distillerie La Fontronde, Distillerie Chevalier, Distillerie de Bois Roche, Distillerie Tournat, Distillerie Renaud, Distillerie de Gironde, Distillerie de la Boulonnerie, Distillerie Descubes, Distillerie de l'Antenne

Some examples of outstanding actions:

Support for CEC certification

Personalized support for the distillery's 80 wine-growing partners has always been a priority for us. It had primarily focused on improving wine quality, which is key to producing quality eau-de-vie. With this in mind, it felt natural to follow Hennessy's lead and run a CEC Group (Cognac Environmental Certification) with a view to simplifying the certification procedures and creating a bond between

winegrowers. As well as one-on-one support, the groups will help encourage communication amongst winegrowers since we need to come together to move forward. Aude DROUNAU – Distillerie DE GIRONDE

Energy savings

We've been working for several years to reduce our gas, water and electricity use. Our 12 stills are now fitted with a new generation of forced draught boilers; in addition to noted gas savings of 10%, this represents a huge step forward in terms of working comfort. It's also safer since there's no direct contact with the flame and there's more flexibility with regard to adjusting the settings. We've also cut in half our consumption of cooling water by reducing water hardness with a softener. Emilie & Pierre DESCUBES - Distillerie DESCUBES

Wastewater valorization

We focus heavily on the quality of our environment, so we've always used a natural loop for our cooling water. The water is taken from a lake and doesn't undergo any treatment so it can be discharged back into the environment after inspection. Its constant temperature also means we use less electricity in our cooling systems. We're going even further this year and working with REVICO to trial a bioreactor that will reduce the amount of solids in distillation wastewater. By processing some of the wastewater on site, we will be able to reduce transport to outside recycling plants. Paul CHEVALIER – Distillerie CHEVALIER

Waste valorization

One of the by-products of the distillation process, which helps concentrate alcohol and aromas to create eaux-de-vie, is organic waste, known as vinasse. Because of its fertilizing properties, vinasse can be recycled into organic fertilizer or, in partnership with REVICO, it can be treated with a methanization process to be used as an energy source. Several cognac Maisons, including Hennessy, joined forces in the 1970s to found REVICO, a processing plant that uses methanization to treat distillation waste to produce biogas, among other things. Some of this green energy is actually used to heat greenhouses in the town of Cognac. The Revico plant has decontaminated over 98% of distillation waste in more than 50 years.

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Hennessy Distilleries



Hennessy has three distilleries within a few kilometers of Cognac — Le Peu, la Groie and Bagnolet — which provide 7% of the total eau-de-vie supply. Specific methodology and expertise are used and shared with the Maison's distilling partners. In line with the AOC specifications, the distillation season runs from October through March every year. The decision in 2020 to switch over to biogas produced in Nouvelle Aquitaine (Charente-Maritime department) represents a further step towards carbon neutrality.

Our distilleries:

The La Groie Distillery 📍 16100 Cognac, France

Built in the 1970s, the La Groie Distillery has sixteen stills distilling up to 10,500hl of pure alcohol per season, from October to March every year. It is owned by the Maison Hennessy and works hand in hand with wine-growing partners based in Petite Champagne and Fins Bois. What's unique about this site is the presence of natural water in the subsoil, which is demineralized to produce 2400 hl/24h. This purified water is used at the end of the cuts, during blending, to reduce the alcohol content to 40%.

The Le Peu Distillery 📍 16130 Juillac-le-coq, France

Located in the heart of Grande Champagne and owned by the Maison Hennessy since 1947, the Le Peu Distillery is one of the most important distilleries in the region. It has fourteen traditional copper stills that distil 100% of the grapes from the Hennessy vineyards as well as the production by winegrowing partners based in Petite and Grande Champagne. It is also a site for experimenting and teaching the Hennessy distillation method to trainee distillers.

The Bagnolet Distillery 📍 16100 Cognac, France

The Bagnolet Distillery was built in 1971 and then expanded a few years later. It is located near the Bagnolet ageing cellars and the Haut-Bagnolet blending site. Equipped with fifteen stills, it distils wine from winegrowing partners located in Borderies and Fins Bois. An average of 7500 hectoliters of pure alcohol is distilled there each season.

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Grower-Distillers

Grower-distillers distil their own production on their own site. Hennessy works with more than 800 of these within the Cognac designated region.

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Oak Barrels



The world's largest collection of cognac eaux-de-vie can be found in the 630,000 oak barrels in the Hennessy ageing cellars. Holding on average about 350 liters, each barrel is made by a French cooper using French Limousin oak from sustainably-managed PEFC-certified forests.

 **Suppliers :** Tonnellerie Anjems, Tonnellerie Loureiro, Tonnellerie Hennessy, Tonnellerie Doreau, Bois de la Celle (Hennessy) & other forests, Tonnellerie Vicard, Tonnellerie Taransaud, L'Arche (La Merci)

Some information about them:

Tonnellerie Loureiro 📍 17520 St-Eugène, France

The Loureiro Cooperage stands out for its craftsmanship and its highly qualified workforce. The cooperage's unique heating system produces authentic, traditional barrels. The wood used for Hennessy comes exclusively from French forests. The company decided on ISO 9001:2000 as a quality standard and applies it to all steps in the production of new barrels at the Saint Eugène site. A food safety management procedure (HACCP) is also applied throughout the production process.

Tonnellerie Hennessy 📍 Cognac, France

Established in 1802 by the first Master Blender, a cooper master from the Fillioux family, the Hennessy tonnellerie – or barrel-making workshop – enabled the House to understand the ageing process in its early stages. Thanks to this workshop, the House acquired and has continued to acquire increasingly in-depth knowledge over the years. The in-house mastery of this expertise has allowed for increased understanding of the exchanges that occur between the eaux-de-vie and the barrel. In 2020, the tonnellerie returned to its place of origin. The cooper masters craft the barrels by hand, thus preserving traditional ancestral techniques. This manual work goes hand in hand with industrial techniques, which have become indispensable in their own right to reduce the amount of physically strenuous work. The wood used for the Hennessy tonnellerie is 100% French and predominantly originates from the Charente region.

Tonnellerie Doreau 📍 16112 Cognac, France

Devoted to its terroir and wine-growing roots, Doreau Cooperage has carried on the artisan heritage of barrel-making since 1989 while coordinating its expertise with that of winemakers. The customer-focused company strives to achieve excellence in its commitment to sustainable development. The PEFC-certified Doreau Cooperage advocates for purchasing raw materials from short supply chains. It has also made sustainability part of its working methods such as sorting waste as well as using recycled products and renewable energy.

Tonnellerie Vicard 📍 16100 Cognac, France

Located in the heart of the Cognac vineyards, Vicard has remained an independent family business since its foundation in 1925. For more than 6 generations, the cooperage has been making barrels in French oak for Hennessy to age its eaux-de-vie. Committed to sustainable production, it recycles all its raw material waste and makes its own pellets. Verified by a third-party guarantor, it has implemented a precise traceability system covering everything from the forest to the production of the barrels, including storage and drying the staves in the open air. The group's various units have been PEFC® - certified since 2009.

Tonnellerie Taransaud 📍 16111 Cognac, France

Founded in 1672, the Taransaud cooperage combines its expertise in the interactions of wood and eau-de-vie with its cooperage skills to craft barrels and tuns intended especially for spirits. This long-standing partner of the Maison Hennessy became its subsidiary in 1972 before being taken over by the Pracomtal family from Cognac in 1997. The company is PEFC-certified, complies with HACCP food safety principles and is committed to sustainable development in three areas: protection and regeneration of the French forests, a sustainable reduction in its carbon emission and optimizing the use of wood from staving to the end product through supply management and strict monitoring.

Bois de la Celle (Hennessy) & other forests 📍 18200 La Celle, France

Owner of 456 hectares of forest in the Berry area, Hennessy has proven to be a pioneer in sustainable forest management in France, leading to PEFC certification. To obtain this certification, operators must implement a system to ensure the forest's potential for renewal while protecting all local flora and fauna. Hennessy runs traceability audits to verify that all its partners are also committed to using French wood from sustainably managed sources.

L'Arche (La Merci) 📍 16200 Courbillac, France

The L'Arche La Merci residential care establishment has provided accommodation and support to 80 people with mental disorders for 50 years. Barrel caps, known as bungs, are made of cork covered with cotton wool coated in paraffin wax to keep them watertight. The cork comes from Spain and Portugal, while the cotton is woven in Spain from crops grown in Spain, the Ivory Coast and Kazakhstan. L'Arche La Merci is in charge of both making the bungs and then recycling them. The wax-covered cotton wool is removed from the cork so that each material is sent to the appropriate centre for recycling. For example, the paraffin is recovered to produce candles.

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Ageing Cellars



All eaux-de-vie are located in various types of cellars, at different levels of humidity. They may be rotated between barrels and cellars during the ageing process. The Master Blender and Tasting Committee taste them at least once a year to monitor the ageing process.

V.S: All the eaux-de-vie blended to make Hennessy V.S are exclusively aged in oak barrels, for a minimum of **2 years**.

V.S.O.P: All the eaux-de-vie blended to make Hennessy V.S.O.P are exclusively aged in oak barrels, for a minimum of **4 years**.

James Hennessy: All the eaux-de-vie blended to make James Hennessy are exclusively aged in oak barrels, for a minimum of **4 years**.

X.O: All the eaux-de-vie blended to make Hennessy X.O are exclusively aged in oak barrels, for a minimum of **10 years**.

X.X.O: All the eaux-de-vie blended to make Hennessy X.X.O are exclusively aged in oak barrels, for a minimum of **14 years**.

Paradis: All the eaux-de-vie blended to make Hennessy Paradis are exclusively aged in oak barrels, for a minimum of **14 years** and even over a century in some cases.

Richard Hennessy: All the eaux-de-vie blended to make Richard Hennessy are exclusively aged in oak barrels, for a minimum of **14 years** and even over a century in some cases.

Our cellars sites:

Chais de Bas-Parc 📍 16100 Cognac, France

The Bas-Parc site has 2 cellars built in 1930 on the banks of the Charente River.

Chais de Bagnolet 📍 16370 Cherves Richemont, France

Built in 1973, the Bagnolet storage site was gradually expanded to become one of the Maison's main ageing sites. Bagnolet has over forty cellars.

Chais de Bas-Bagnolet 📍 16370 Cherves Richemont, France

Bas Bagnolet is composed of third-generation barrel cellars. Built in 2017, they provide better storage and working conditions. Barrels are handled automatically with much less manual work: they are positioned bung on top by an automatic turner, transported by tri-directional forklifts and placed on racks by a self-driving shuttle.

Chais de Faïencerie 📍 16100 Cognac, France

The Faïencerie is the name of two traditional cellars: the Faïencerie and Célérrier sites. It comprises 8 cellars on the banks of the Charente River, including the Founder's Cellar, where some of the Maison's oldest eaux-de-vie are stored. The Maison's former blending site and current tours can be found here too.

Chais de Haut-Bagnolet 📍 16370 Cherves Richemont, France

Haut-Bagnolet site houses storage facilities as well as the Hennessy blending plant. Surrounded by woodland, the site houses 17 cellars and takes delivery of all the eaux-de-vie that go into Hennessy cognacs.

Chais de la Touche 📍 16200 Jarnac, France

La Touche, in the town of Jarnac, covers 4 cellars. The first cellars were built in 1973. Truffle (or English) oaks were planted in 1993 to enhance the bare land nearby. Truffles appear on the menu at the Hennessy-owned Château de Bagnolet which hosts VIPs from all over the world.

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Hennessy Blending



Upon reaching peak maturity, the eaux-de-vie are selected by the Master Blender and blended to create Hennessy cognacs. The Committee then samples these blends in a series of cuts, using patterns. Ageing is not the sole determining factor in the quality of a cognac. Only a meticulous selection of fine eaux-de-vie will produce an extraordinary premium cognac. The Hennessy cognacs are produced from eaux-de-vie of different crus and years. Their various notes should be complementary, not simply co-exist. The Master Blender oversees the entire operation, much like the conductor of an orchestra. Year after year, these distinct steps make it possible to obtain the consistent aromas and flavors for which Hennessy cognacs are known.

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Glassware



V.S: Almost a third of Hennessy VS bottles, all formats combined, are made of white glass containing recycled glass. Most of the bottles are produced in France.



Suppliers V.S: Owens Illinois (Bottles), Verallia (Bottles)

V.S.O.P: Hennessy V.S.O.P carafes are made from extra white glass, produced in France.



Suppliers V.S.O.P: Verallia (Bottles), Saverglass (Bottles)

James Hennessy: James Hennessy carafes are made from extra white glass, produced in France.



Suppliers James Hennessy: Saverglass (Bottles)

X.O: Hennessy X.O carafes are made from extra white glass, produced in France.



Suppliers X.O: Verallia (Bottles), Saverglass (Bottles)

X.X.O: Hennessy X.X.O carafes are made from extra white glass, produced in Europe.



Suppliers X.X.O: Saverglass (Bottles), Bormioli Luigi

Paradis: Hennessy Paradis carafes are made from extra white glass, produced in Europe.



Suppliers Paradis: Verrerie Brosse, Bormioli Luigi

Richard Hennessy: Richard Hennessy carafes are made of French crystal. Maison Hennessy now offers customers the possibility to reuse their carafe and gift box through its carafe refill service, Ressource.

 Suppliers Richard Hennessy: Baccarat**Some information about our glass suppliers:****Owens Illinois (Bottles)** 📍 42340 Veauche, France

Owens Illinois (O-I) is an American glass container company founded in 1903. The company has over 80 factories worldwide and its French subsidiaries provide clear glass bottles for Hennessy V.S cognac. The group is aiming to cut its CO₂ emissions by 25% by 2030 and increase the global average of recycled glass in its products by 50% by 2025. O-I is also working to reduce its total workplace accidents by 35% by 2025 and encourage diversity, inclusivity and professional development in its teams. In addition, the company also works regularly with clients, NGOs, suppliers and local communities on glass collection initiatives.

Verallia (Bottles) 📍 16100 Châteaubernard, France

A long-standing partner to Hennessy, Verallia is the leader in Europe and the world's third largest producer of glass containers for the food and drinks sector. Producing 17 billion products a year, the circular economy is at the core of the company's strategy. Its CSR activities focus primarily on making glass containers more recyclable, reducing its CO₂ emissions and providing a safe and inclusive working environment for its staff. In 2022, the company announced plans to construct the world's first 100% electric oven at its Cognac site in 2024, which will enable the production of white/extra white bottles in order to reduce its CO₂ emissions by 50 to 60%. Furthermore, the company was awarded the Ecovadis Platinum Medal in 2022, ranking it among the top 1% of all companies rated.

Saverglass (Bottles) 📍 60960 Feuquières, France

Founded in 1897, the glassmaker manufactures and decorates high-end glass bottles for the wine and spirits' sector. Renowned for its expertise, the quality of its products and its innovative designs, the Saverglass Group provides the Maison Hennessy with standard extra-clear bottles for the V.S., V.S.O.P, James, X.O and X.X.O categories. Saverglass is a leading world player and the first French glassmaker to be ISO 9001-certified (quality). It has been committed to maintaining a CSR policy for years that focuses primarily on protecting the environment and developing its human capital.

Bormioli Luigi 📍 Abbiategrosso (MI), Italy

Founded in 1946, Bormioli Luigi is a family-owned company specialized in offering high quality containers for perfumery, spirits and tableware. Certified ISO 9001 (Quality), ISO 14001 (Environment) and ISO 50001 (Energy), the company continues to update and improve, pursuing a policy of sustainable development through the adoption of more appropriate technologies to minimize environmental impact. Bormioli as a company is certified Ecovadis (the largest and most reliable supplier in the world of corporate sustainability assessments).

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Corking

V.S: The agglomerated corks of Hennessy V.S. cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers V.S:** Amorim (Stoppers), Asserquali (Stoppers), Diam Bouchage (Stoppers)

V.S.O.P: The agglomerated corks of Hennessy V.S.O.P cognacs are sourced from sustainably managed forests in Portugal and Spain. The heads of the corks are made of beech from Europe.

 **Suppliers V.S.O.P:** Amorim (Stoppers), Delage (Stoppers), Meiyume (Hong Kong)

James Hennessy: The agglomerated corks of James Hennessy cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers James Hennessy:** Amorim (Stoppers), Delage (Stoppers)

X.O: The agglomerated corks of X.O cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers X.O:** Meiyume (Hong Kong), Meiyume (Netherlands)

X.X.O: The natural corks of Hennessy X.X.O cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers X.X.O:** Amorim (Stoppers), Delage (Stoppers), Meiyume (Hong Kong)

Paradis: The natural corks of Hennessy Paradis cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers Paradis:** Amorim (Stoppers), Delage (Stoppers), Meiyume (Hong Kong)

Richard Hennessy: The natural corks of Richard Hennessy cognacs are sourced from sustainably managed forests in Portugal and Spain.

 **Suppliers Richard Hennessy:** Amorim (Stoppers), Delage (Stoppers), Meiyume (Hong Kong)

Some information about our cork suppliers:

Amorim (Stoppers) 📍 16100 Merpins, France

A Hennessy partner of longstanding, Amorim is the largest cork processing group in the world. Since its foundation, the company has designed resource-efficient products, produced with the environment in mind from cork, a sustainable raw material. Firmly committed to a CSR policy for the past 15 years, Amorin verifies the origin of 90% of its cork and cork products. It uses over 60% renewable energy (biomass) and recycles approximately 90% of its waste. Last but not least, over 80% of the materials it uses come from renewable sources.

Asserquali (Stoppers) 📍 16130 Genté, France

An SME founded in 2008, Asserquali specializes in producing stoppers for bottles and carafes in the spirits sector. Renowned for its expertise and the mastery of its procedures, Asserquali produces cork stoppers for Hennessy. The company focuses on recycling its waste, developing new eco-friendly solutions and adhering to ethical legislation and standards. In terms of social initiatives, Asserquali works with local businesses and products, is involved in local associations and provides a safe, secure and transparent workplace.

Diam Bouchage (Stoppers) 📍 66400 Céret, France

Diam Bouchage designs, manufactures and markets technological cork closures for still wines, sparkling wines and spirits. The cork is the last oenological act of the winegrower. It must enable the wine to fully develop in the bottle throughout the ageing period while maintaining the desired aromatic profile. The teams at Diam Bouchage work each and every day to ensure the quality of the company's products in terms of mechanical performance, sensorial neutrality and oxygen control. Diam Bouchage has acted for many years as a responsible company in reducing its environmental impact as part of a process of preventing industrial risks, recycling waste and reducing energy consumption. Today, faced with environmental and societal challenges, Diam Bouchage wishes to take a step further. Well-being at work, civic actions, R&D on bio-based products, preservation of cork-oak forests, recycling ... are all actions to which Diam Bouchage is committed. On the environmental side, the company aims to reduce its direct greenhouse gas emissions by more than half by 2025, by reducing its consumption at source and by developing means of producing renewable energy on site.

Delage (Stoppers) 📍 16130 Gensac-la-Pallue, France

The family-run Les Bouchages Delage business was founded in 1941 and produces stoppers for the spirits industry. Certified ISO 14001 (environment) and FSSC 22000 (food safety) and long-standing partner of Hennessy, the company has created a tool to calculate the impact of Hennessy products. Constantly striving to improve and innovate, Les Bouchages Delage was awarded the *Entreprise du Patrimoine Vivant* (Living Heritage Company) label, which acknowledges companies embodying French industrial or craftsmanship excellence.

Meiyume 📍 Netherlands & Hong-Kong

Based in Hong Kong and part of the Fung Group, Meiyume is an orchestrator of turnkey solutions for the Beauty and Wines & Spirits industries in the luxury sector. The company offers a full range of services, from formulation to primary and secondary packaging, POSM, as well as a digital solutions service for retail. Meiyume is committed to shaping the future of the beauty industry by embedding sustainability into every aspect of our operations. To drive these integrations, Meiyume has set sustainability targets across multiple material categories falling within environmental, labor & human rights, and sustainable procurement. These targets are made with the intention of aligning them with global targets like the UN Global Compact and the Science Based Targets Initiative. The integrated actions from Meiyume have resulted in an ECOVADIS Gold Medal ranking it among the top 5% of all companies rated. Meiyume's partner here designs and manufactures innovative luxury packaging solutions for the beauty and food sectors. It leverages its deep commitment to product innovation and engineering to develop unique and highly customised products. The innovative product offering includes high-end closures and closures for beauty and fragrance.

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Secondary Packaging (Giftbox)



V.S: The new V.S giftboxes no longer use plastic lamination. Less than 10% of volumes are sold with a case.

V.S.O.P: The use of secondary packaging has been reduced on smaller formats as well as on products sold in the hospitality sector (clubs, cafés, hotels, restaurants, etc.).

James Hennessy: The James Hennessy gift box is created from FSC-certified card. Maison Hennessy is committed to reducing the number of gift boxes for products sold in the hospitality sector.

X.O: The X.O gift box is created from FSC-certified card. Maison Hennessy is committed to reducing the number of X.O gift boxes for products sold in the hospitality sector.

X.X.O: Maison Hennessy is committed to reducing the number of Hennessy X.X.O gift boxes for products sold in the hospitality sector.

Paradis: Hennessy Paradis comes in a gift box to showcase the carafe. It is produced from oak, sourced from sustainably managed and FSC-certified forests. Maison Hennessy is committed to reducing the number of gift boxes for products sold in the hospitality sector.

Richard Hennessy: Richard Hennessy comes in a gift box to showcase the carafe. It is created from Richlite, a sustainable and FSC-certified material. Maison Hennessy now offers customers the possibility to reuse their carafe and gift box through its carafe refill service.

In the interest of traceability and guarantee of origin, all newly developed cases, boxes and labels are made from FSC-certified paper, card and wood. Almost ¾ of bottles of Hennessy cognacs are currently sold without a case.

Suppliers:

- **V.S, V.S.O.P, James Hennessy, X.O:** DS Smith (Boxes), VG Angoulême (Boxes)
- **X.X.O:** Pusterla, France
- **Paradis:** Pusterla, Asia / Pusterla, France
- **Richard Hennessy:** Technew

Some information about our suppliers:

DS Smith (Boxes) 📍 87600 Rochechouart, France

DS Smith has provided boxes for Hennessy V.S, V.S.O.P, James and X.O cognac since 1983. Known as one of the world's leading providers of sustainable packaging solutions, paper and recycling services, DS Smith is committed to sustainable development. The company works closely with its clients to design recyclable or reusable packaging in line with a circular economy. It is committed to protecting natural resources by optimising each fibre, reducing its carbon footprint and keeping waste to a minimum.

VG Angoulême (Boxes) 📍 16340 L'Isle D'Espagnac, France

VG Angoulême is part of the family-owned Van Genechten Packaging (VGP) group, founded in 1834 and known as Europe's leading independent producer of solid board. Continuing the actions launched in 2017 to reduce CO₂ emissions, VG Angoulême has once again significantly improved its emission rate: -56% between 2022 and 2024 thanks to a different work organization and new investments enabling these optimizations. This approach, along with our constant search for new ideas, is an integral part of our expertise in helping our customers reduce their carbon emissions. Thanks to the sorting system we have put in place, 99% of all waste processed is sent to the right channel. In terms of certification, the site also obtained ISO 14001 certification in 2023. In addition, the VGP group complies with all the traceability chain requirements set by the FSC and PEFC™ (Sustainable Forest Management).

Pusterla, Asia

Pusterla 1880 Asia is the subsidiary of Pusterla 1880 Group that manages the network of Asian partners, supplying high value-added packaging. Since 2021, the Group has been committed to reducing its carbon footprint, with a target of a 10% reduction by 2026. Pusterla 1880 Asia is surrounded by SMETA 4P audited partners, with ISO 9001 and ISO 14001 certifications and meeting the FSC® chain of custody. The choice and separability of materials, as well as the optimization of schedules for sea shipments, are the basis of the ecodesign services offered.

Technew Meyrin, China

Since its creation in 1997, Technew SA has successfully earned the trust of the leading luxury brands. Technew manufactures the packaging for exceptional objects, including cases for watches, jewellery, prestigious spirits, cosmetics and writing instruments, as well as POS and other displays. It thus shines a spotlight on its customers' most treasured items with an unceasing passion. Long-standing partner of Maison Hennessy, Technew is entrusted with creating many of its cases. By publishing its annual CSR report and making this available on its website, Technew is committed to continuously improving its CSR performance. Its CSR strategy is built on two main foundations: minimising its negative impacts on the environment and society as far as possible, and ensuring regular and transparent communication about its actions and commitments. As a result, this report will evolve and develop as new socio-environmental actions are implemented.

Pusterla, France Ouradour sur Glane, France

Pusterla 1880 France is a subsidiary of the Pusterla 1880 Group, which designs and manufactures rigid boxes. Since 2021, the Group has been committed to reducing its greenhouse gas emissions, with the aim of cutting them by 10% by 2026. Pusterla 1880 France is also committed to bringing plastic-free packaging to market, thanks to its eco-design policy and its patented wedge concept: Caleco. Between 2017 and 2022, the amount of plastic per box has been reduced by 75% (14 g/box by 2022). The subsidiary also intends to produce 100% FSC® boxes by 2025.

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Bottling



Cold filtration takes place before bottling and consists in filtering the cognac at very low temperatures to remove any natural sediment. A final visual inspection ensures the color and brilliance of our cognacs.

Sites :

- **V.S, V.S.O.P, X.X.O, Richard Hennessy:** La Vignerie, Pont Neuf
- **James Hennessy, X.O, Paradis:** La Vignerie

Some information about our production sites:

La Vignerie 📍 16100 Chateaubernard, FR

Founded in 1992, the La Vignerie site has automated, semi-automated and manual lines. The production site bottles all categories of Hennessy cognac, from V.S to the more exclusive blends.

Pont Neuf 📍 16130 Salles D'Angles, FR

Operational since 2017, the Pont Neuf site combines bottling, storage, and a logistics platform. This production and shipping unit is also a model of eco-construction thanks to its design, particularly its integration into the landscape (reuse of fill dirt, planting of flowered fallow land for biodiversity, replanted species, etc.) and its energy performance (40% less energy-intensive than a standard building thanks to optimized natural lighting and the use of 100% LEDs, geothermal energy, heat recovery, insulating materials, etc.). In addition, 92% of the construction waste generated during its construction was recycled. Finally, visual comfort inside the building was a priority, with a 200-meter-long facade opening onto the landscape and skylights, promoting quality of life at work.

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French Logistics Platforms

All shipments start from Cognac by rail or road to reach French ports (mainly Le Havre).

 **Platforms** : Hennessy (Salles d'Angles), SD Log (Le Havre)

Some information about our logistics platforms:

Hennessy  Salles d'Angles, France

The Maison's shipping facilities, located at the Pont Neuf site, is HQE-certified as exceptional. Commissioned in 2017, this cutting-edge warehouse with automatic conveyors ensures secure handling and optimised flow of crates and palettes of end products, even at high volumes.

SD Log  Le Havre, France

SD Log has been operating for 15 years and belongs to the Seafrigo group, the world food logistics leader. Based in Le Havre, it specializes in warehousing and storage under controlled temperature. Entre autres actions en matière de développement durable, le groupe Seafrigo s'est engagé de manière volontaire pour obtenir le label performances logistiques durables. L'objectif est de réduire l'impact environnemental et d'améliorer les performances énergétiques mais aussi d'anticiper l'évolution des normes en vigueur en matière de logistique durable. Il s'agit d'une démarche d'amélioration continue soutenue par l'union européenne, la préfecture et la région Haute Normandie et l'ADEME (agence de maîtrise de l'Energie Française). A noter que le futur siège social du Havre sera certifié BEPOS Effinergie.

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Export Countries

Category	Countries	Main Market
V.S	Over 140 countries	United States (sailing cargo ship Néoline launched in 2025)
V.S.O.P	Over 170 countries	China & United States
James Hennessy	Almost 60 countries	China & United States
X.O	Over 170 countries	China

Category	Countries	Main Market
X.X.O	Over 35 countries	China & Travel Retail
Paradis	Over 130 countries	China
Richard Hennessy	Almost 50 countries	China

90% of shipments are by boat for all categories. The Maison prioritizes shipping by rail and sea to reduce its environmental footprint.

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A Tasting Rich in Meaning

For the sake of everyone's health and safety, all Hennessy cognacs are to be enjoyed responsibly. The House has implemented a number of initiatives (training, awareness) amongst its employees as well as at outside events with a view to raising awareness and sharing a culture of responsible consumption and meaningful tastings. Employees are informed about the risks associated with excessive alcohol consumption, drink driving and alcohol consumption for those who are underage or pregnant. Regulations may differ according to country. For further information, visit: <https://responsibledrinking.eu/>

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Recycling

Highly involved in managing its own waste, Maison Hennessy practices selective sorting, which now allows it to recover 98% of its waste, including 85% through material recycling, 10% through energy recovery, and 5% through reuse. This sorting is made possible in particular through partnerships with local recovery companies such as Everglass. According to CITEO criteria, by 2025, more than 95% of Hennessy bottles will be recyclable. The bottle (glass), case (cardboard), and cap (metal) can all be recycled.

The carbon footprint of a 70cL Hennessy Very Special bottle is 1.65kg CO₂eq.

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