

COGNAC

A. E. DOR



Since 1858, A. E. Dor has been a family-run Cognac house dedicated to producing some of the world's finest distilled spirits. From generation to generation, this has remained their life's work. Experience, talent, dedication and the gift of time now contribute to this offering of Cognacs ranging from the smooth Selection VS to the 70+ year-old No. 11. The Sélection is aged for an average of 5 years and is composed largely of grapes from the Fins Bois. The VSOP is aged for 8 years and is composed from a blend of Grande Champagne and Petite Champagne. Their exceptional Napoleon is aged for 17 years, while the XO is made from the same two sites as the VSOP and is aged for a minimum of 25 years.

The numbered series, starting with No. 6 (said to be named for M. Dor's favorite race horse), a sumptuous range of aged Grande Champagne Cognacs, is a testament to the collaboration of time, savoir-faire and the blender's art. Aged in different cellars – dry or humid – that impart their unique effects, these aged Cognacs, No. 6 through No. 11, are an extraordinary experience to savor and enjoy, a monument to skill and patience.

A. E. Dor is also renowned for its unique and extensive collection of Cognacs from the 19th century. These unblended vintage cognacs, dating as far back as the mid-1800's, were originally aged for 70 or more years in Limousin casks before being transferred to wax-sealed demi-johns for a long rest in a secret section of the cellar called "Paradise". When conditions are deemed ideal, the demijohn is unsealed and its contents (minus the angels' share) is bottled. The supply is miniscule ~ the quality is extraordinary.



IMPORTED BY



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