

MAISON A.E. DOR

COGNAC NAPOLÉON



Maison A.E. Dor was founded in 1858 as a family-run Cognac house dedicated to producing some of the world's finest distilled spirits. Through generations, this has remained the work of this firm, currently run by the Pierre-Antoine Rivière, who succeeded his father, Jacques, 10 years ago. Experience, talent, dedication and the gift of time now contribute to this offering of Cognacs ranging from the smooth Selection VS to the more than century-old #11. While the family vineyards are given over to the production of an amazing range of Pineau des Charentes, the Rivière's are master blenders and purchase grapes for distillation or young Cognac for aging and blending in their cellars. At every level of quality, VS, VSOP, XO, the Cognacs of A.E. Dor are aged well beyond the legal minimums, giving their Cognacs great depth of aroma and flavor and a remarkably mellow character.

Region:	Charentes
Appellation:	Cognac
Owner:	Pierre-Antoine Rivère
Established:	1858
Farming Practices:	Sustainable
Soil:	Sand, clay and limestone
Vineyard:	Blend of Grande Champagne, Petite Champagne & Borderies
Grape Varieties:	Mainly Ugni Blanc
Age of Spirits:	15 years

Distillation and Aging: After traditional double distillation in a charentais pot still, the young spirit is put into casks of Limousin and Tronçais oak to age and mellow. The spirit is reduced with deionized water to 80 proof before bottling. Constant tasting by the maître de chais will determine the type of barrel, length of aging necessary and the blending of spirits from different sectors of the Cognac region, to attain the style and quality desired. A.E. Dor Napoléon is a blend from Grande Champagne, Petite Champagne & Borderies sectors, aged for 15 years in the dry cellar.

Tasting Notes: Spicy tones with a hint of vanilla, well-rounded and smooth. The Napoléon is aged in the dry cellar, lending the spicy characteristics. The fruit from Borderies sector insures a beautiful floral nuance.

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