MAISON A.E. DOR COGNAC V.S. «SÉLECTION»



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 Riviere'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: Charente **Appellation:** Cognac

Owner: Pierre-Antoine Rivère

Established: 1858 Farming Practices: Sustainable

Soil: Sand, clay and limestone

Vineyard: Blend of Borderies and Fins Bois

Grape Varieties: 100% Ugni Blanc

Age of Spirits: 5 years (legal minimum for VS is 4.5 years)

Distillation and Aging: After traditional double distillation in a charentais pot still, the young spirit is put into casks of Limousin and Troncais 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 ageing necessary and the blending of spirits from different sectors of the Cognac region to attain the style and quality desired. The minimum age refers to the youngest spirit in the blend. A.E. Dor VS "Sélection" is a blend of Fins Bois and Borderies aged for 5 years.

Tasting Notes: A delicate, fruity Cognac with hints of flowers and leafy fern; shows its youth and freshness in a smooth, mellow style. Intensely fragrant without being aggressive, it offers the sweet elegant character of Cognac with no rough edges, only soft, gently warming flavors.

