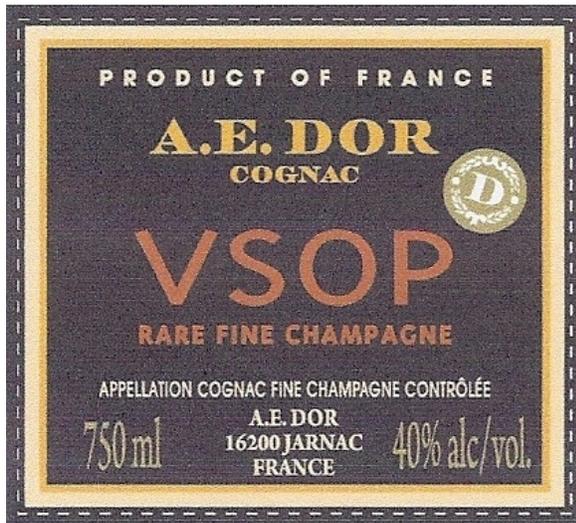


MAISON A.E. DOR

COGNAC VSOP RARE FINE CHAMPAGNE



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 ageing 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 Rivière
Established:	1858
Farming Practices:	Sustainable
Soil:	Sand, clay and limestone
Vineyard:	Blend of Grande Champagne and Petite Champagne Cognacs
Grape Varieties:	100% Ugni Blanc
Age of Spirits:	8 years (legal minimum for VSOP is 6.5 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. The minimum age refers to the youngest spirit in the blend. A.E. Dor VSOP a Fine Champagne, a blend from Grande Champagne and Petite Champagne sectors, aged for 8 years.

Tasting Notes: This Cognac has a generous and more intense bouquet of floral tones which develops immediately in the glass. Finesse and fine length result from the marriage of the two best Cognac growths: Grande Champagne and Petite Champagne. Extended barrel age gives added complexity and lends viscosity, its smooth, round character accentuated by aging in a humid cellar.

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