

# MAISON A.E. DOR

## COGNAC X.O. 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 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.

<b>Region:</b>	Charentes
<b>Appellation:</b>	Cognac
<b>Owner:</b>	Pierre-Antoine Rivère
<b>Established:</b>	1858
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Sand, clay and limestone
<b>Vineyard:</b>	Blend of Grande Champagne and Petite Champagne Cognacs
<b>Grape Varieties:</b>	100% Ugni Blanc
<b>Age of Spirits:</b>	25 years (legal minimum for XO 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 X.O. Fine Champagne is a blend from Grande Champagne and Petite Champagne sectors, aged for 25 years.

**Tasting Notes:** This mellow Fine Champagne Cognac (60% Grande Champagne 40% Petite Champagne) reveals flowery tones as honey, vanilla and cinnamon emerge as the extended wood aging begins to assert itself. With its deep, multi-faceted aromas and its well-rounded maturity, this is a Cognac to savor long into the night. The mellowness is accentuated by aging in a humid cellar, where the evaporation takes place more gently and slowly, resulting in a generous, less aggressive spirit.

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