

MAISON A.E. DOR

COGNAC #11



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.

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| Region: | Charentes |
| Appellation: | Cognac |
| Owner: | Pierre-Antoine Rivère |
| Established: | 1858 |
| Farming Practices: | Sustainable |
| Soil: | Sand, clay and limestone |
| Vineyard: | 100% Grande Champagne |
| Grape Varieties: | Mainly Ugni Blanc |
| Age of Spirits: | Blended from 1893 and 1910, 107-135 years of aging |

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 #11 is one of a series of numbered Cognacs from very old stores within both the dry and humid cellars. These are incredibly rare and truly a tremendous pleasure and experience.

Tasting Notes: The fruit for #11 came from both the 1893 & 1910 harvests, from the sector of Grande Champagne. The 125+ years of aging took place in both dry, then humid cellars, and was elaborated entirely by Odile Rivière, yielding an incredibly smooth and ultra-aged spirit. This very special Cognac is supple with notes of licorice, mahogany, leather and toffee notes.

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