

# MAISON A.E. DOR

## PINEAU DES CHARENTES ROUGE

**A.E. DOR**



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.

<b>Region:</b>	Charente
<b>Appellation:</b>	Pineau des Charentes
<b>Owner:</b>	Pierre-Antoine Rivère
<b>Established:</b>	1858
<b>Farming Practices:</b>	Sustainable
<b>Grape Varieties:</b>	Cabernet Sauvignon & Merlot
<b>Age of Spirits:</b>	5 years (minimum requirement is 1 year aging)

**Distillation and Aging:** Pineau des Charentes is in the Vin de Liquor category of French aperitifs and after dinner drinks. It is made by combining unfermented grape juice with finished Cognac, for a spirit that is just under 20% alcohol with a touch of fruitiness. Pineau des Charentes has a minimum aging requirement of one year; A.E. Dor ages their for 5 years.

**Tasting Notes:** Notes of fresh cherries and raspberries as well as Cognac are combined with a lovely cassis-like quality from the 5 years of aging. Pineau Rouge can be enjoyed on ice with an orange peel or used in cocktails calling for sweet vermouth.

IMPORTED BY

