## MAISON A.E. DOR COGNAC RESERVE FOR CIGAR



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 Rivère

**Established:** 1858 **Farming Practices:** Sustainable

**Soil:** Sand, clay and limestone

Vineyard: Blend of Grande Champagne, Petite Champagne and Fins Bois

**Grape Varieties:** Mainly Ugni Blanc

**Age of Spirits:** 20 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 aging necessary and the blending of spirits from different sectors of the Cognac region to attain the style and quality desired.

**Tasting Notes:** Cognac for Cigar is a special reserve blended especially to be enjoyed with cigars. Aged in 100% new oak in the dry cellar to create a strong, dark spirit that can stand up to the aromatics of Cigars, while still being mellow and smooth.

