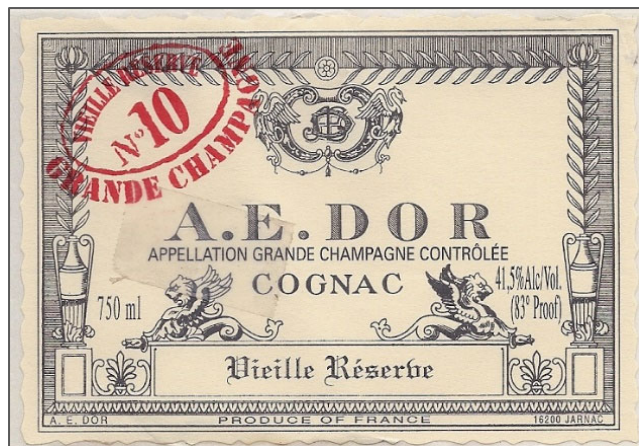


MAISON A.E. DOR

COGNAC #10 GRANDE CHAMPAGNE



Maison A.E. Dor was founded in 1858 in Jarnac as a family-run Cognac house dedicated to producing some of the world's finest distilled spirits. Over the years A.E. Dor became renowned for their large stocks of aged Cognacs housed in a unique sanctuary known in Cognac as "Le Paradis." The firm was eventually sold to the Rivière family. In 2015, it became part of Maison Ansac. Many of the current blends were created by Odile Rivière in the 1980s, a rare woman in the Cognac trade who was known for her extraordinary palate and proved to be an excellent Maître de Chai (cellar master). Her

blends are considered among the best in the world. Experience, talent, dedication and the gift of time now contribute to A.E. Dor's range of Cognacs from the smooth VS to the profoundly mellow XO Fine Champagne, to their renowned "Number Series" of sumptuous Grande Champagne Cognacs, including the more than century-old #11. At every level of quality, 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:	Charentes
Appellation:	Cognac
Established:	1858
Farming Practices:	Sustainable
Soil:	Sand, clay and limestone
Vineyard:	100% Grande Champagne
Grape Varieties:	Mainly Ugni Blanc
Age of Spirits:	Made from the 1922 harvest, 90+ years of aging

Distillation and Aging: After traditional double distillation in a Charentais pot still, the young spirit is put into Limousin and Tronçais oak casks to age and mellow. The spirit is reduced with deionized water to 80-proof before bottling. Constant tasting by the maître de chai determines 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 #10 is part 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 A.E. Dor Cognac #10 came entirely from the 1922 harvest from the Grande Champagne sector. The 90+ years of aging took place in both dry, then humid cellars, yielding an incredibly smooth and ultra-aged spirit. Layers of licorice, violet, caramel and vanilla abound. This old reserve Cognac stands out for its length, mellowness, balance and clarity.

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