

MAISON A.E. DOR

COGNAC XO FINE 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 Selection 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:	Charente
Appellation:	Cognac
Established:	1858
Farming Practices:	Sustainable
Soil:	Sand, clay and limestone
Vineyard:	Blend of Grande Champagne and Petite Champagne Cognacs
Grape Varieties:	100% Ugni Blanc
Age of Spirits:	25 years (legal minimum for XO is 10 years)

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. The minimum age refers to the youngest spirit in the blend. A.E. Dor XO Fine Champagne is a blend of Grand Champagne and Petite Champagne Cognacs, 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 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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