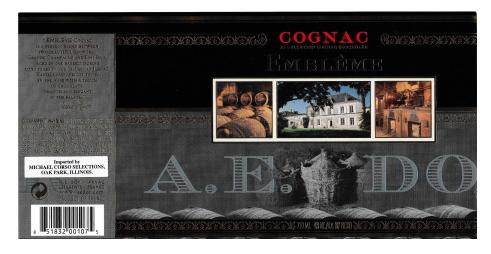
MAISON A.E. DOR COGNAC EMBLÈME



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 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 Riviére'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.

Region: Charentes **Appellation:** Cognac

Owner: Pierre-Antoine Rivère

Established: 1858 Farming Practices: Sustainable

Soil: Sand, clay and limestone

Vineyard: Blend of Grande Champagne and Fins Bois

Grape Varieties: Mainly Ugni Blanc

Age of Spirits: 14 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. The minimum age refers to the youngest spirit in the blend. A.E. Dor Emblème is a blend from Grande Champagne and Fins Bois sectors, aged for 14 years in the dry cellar.

Tasting Notes: Apricot, vanilla a hint of caramel and spice. The dry cellar gives this spirit a slightly fiery character, while the aging imparts a smooth and mellow elegance.

