

Manufacturing process

The sugar cane harvest starts in June, every year. Covering over 16,000 hectares, only the finest cane of the finest plots of the Domaine is selected in the concoction of our traditional rum. The very first harvest, known for its high concentration in flavour, will launch the milling.

The refined sugar producing fresh molasses rich in sugar crystals will be stored in vatsfor 36 hours of fermentation. Distillation then starts. Natural flavours are collected from the 52 distillation column tray.

A first draft of rum comes out but the degree of alcohol is significant: 94%. Following Pierre Charles Harel's method, the flavours resulting from the distillation and the rum are blended. The white rums are put to rest for 10 to 18 months. For aged rums, oak barrels from the Limousin, France, will then do their work, slowly, letting New Grove to age patiently. According to our cellar master, it will take not less than 2 years for the aging of rums and 5 to 25 years for the old-tradition-rums



Breathing and soaking the tannins from the barrels, this unhurried process will give to the rum all its flavour, its softness, and its distinctive amber tan. Only New Grove Rums can give this unique traditional taste, naturally created.





La Solera, a very special technique, inspired by the making of Xeres wines. This unique aging process uses various types of barrels placed on different levels.

A blend of various rums, as old as 25 years of age, is placed in barrels on the highest level. Year after year, the barrel drops down, level by level, according to the evaporation and its fruition, scrutinised by our cellar. The old rum nurtures the young one while the latter stimulates the old rum.

Solera 25 years of age is the perfect illustration to New Grove's stylish and unique "savoir-faire", mastering the process with art and passion. An expressive nose, intense and strong, with touches of spices, oak and tobacco leaf from Virginia. After aeration, cherry flavours marry the notes of cocoa and spice cake. The palate isdense and sweet, the aromatic intensity is simply exceptional, with notes of spice cake, candied fruits, pink berries and black pepper. A fruit-filled finish which combines the spicy flavours and stunning fresh note to mentholated accents. A seductive vision of elegance completely successful and consistent; perfection of the structure, perfect sweetness and great range of aromas. An absolute success

A Rum Mauritius can be proud of.

Original recipe from

Jene Charles Harel

1806-1857





Old rum aged in oak

Definitely seducing, it can be all at once tender, sweet, rich, powerful and aromatic.

We can sense the whole potential of the New Grove's terroir in this charming and stylish rum, precisely combining power and subtleness. New Grove Old-Tradition 8 Y.O immediately shows its character with its deep copper colour. The nose is poked with aromas of dried fruits, jam and vanilla. The palate is subtle, rich and tonic, perfectly demonstrating the potential of Mauritius finest rums. Voluptuous and flavourful, the finish is intense and generous.

A Rum Mauritius can be proud of.



40% Vol. - Available in 50ml, 330ml, 700ml, 750ml.









Old rum aged in oak barrel

This full-bodied 5 years old rum, made from an almost 200-year old first distillery recipe, truly characterizes the spirit of Mauritius – authentic, warm and welcoming.

Its strong and attractive personality comes from an original ageing process which associates French oak barrels from Limousin and Porto barrels. Showing remarkable finesse and aromatic complexity, it can be savoured as a sipping rum with your favourite mixer or as a topper to exotic rum drinks.

A Rum Mauritius can be proud of.



40% Vol. - Available in 50ml, 330ml, 700ml, 750ml.









Amber Rum aged in oak barrel

A cultured, Oak-aged, full-bodied and delightfully aromatic premium dry rum from the island almost 200-year old first distillery recipe.

Smooth and sensual it is best savored neat, as a digestif, or with ice, for full enjoyment of its complex, exotic aromas. Truly an experience as enchanting and heart-warming as Mauritius itself.





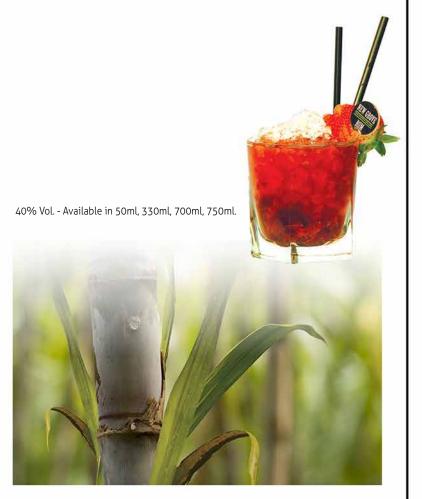




White Rum

It takes a level of skill that few distillers possess, to retain from the cane the sum of natural flavors that is the hallmark of this pure, light-bodied, dry yet smooth premium white rum made from the island, almost 200-year old first distillery recipe.

Enjoy it neat or with ice to make the most of its subtle aromas, or with your favorite rum-mixers.







White Rum

New Grove Silver is a pure cane product that gets to the point. Its accurate aromatic dimension seduces with its aromas and flavours.

Rich, with a subtle and pleasing nose, combining aromas of cane sugar and delicate flowery distinctions. The soft and aerial palate unveils a curious complexity, with a full-bodied and seductive finish. The New Grove Silver, lavish and lively, is a well-aged sipping rum that will also work wonders in crafty cocktails.

A Rum Mauritius can be proud of.

37.5% Vol. - Available in 50ml, 330ml, 700ml, 750ml.



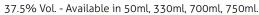




Spiced Rum

Creative and seducing, New Grove Spiced is a beautifully rich and golden ambered, supple, open and full-bodied rum.

The nose is appealing, combining spicy, honey and orange aromas for a flavourful soft and generous palate. Finishes with an unusual hint of spices, with a good depth. New Grove Spiced will suit all palates; would it be sipped dry, on the rocks or in cocktails.





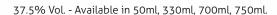




Dark Rum

Taste the spirit of Mauritius Island in this amazingly rich, incredibly smooth dark rum.

With hints of spices, caramelized sugar and a tinge of molasses overtone, it was first developed many generations ago according to an old family recipe. New Grove Dark rum make almost any tropical concoction complete and is the perfect topping rum.

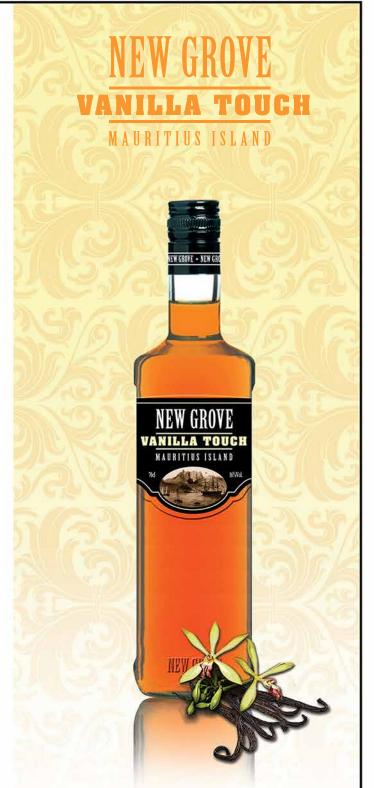






Lime DelightA carefully crafted liqueur that

A carefully crafted liqueur that promises all the fresh essence of citrus and a teasing note of Island spices infused with New grove Rum. To be enjoyed as an aperitif, or as a mix with your favorite soda.



Vanilla Touch

A carefully crafted liqueur that promises all the velvetiness of vanilla and a teasing note of spices infused with New Grove Rum. To be enjoyed as an aperitif in a cocktail or simply as a mix with your favorite soda.

16% Vol. - Available in 50ml, 330ml, 700ml, 750ml.



Also available: Special 'Discovery' Gift Box







Click here to visualize a video about Mauritius

Produced and bottled by Grays Inc. Ltd.

Beau Plan, Pamplemousses, Mauritius, Indian Ocean.

Tel: (230) 209 3000 / Fax: (230) 243 3664 or (230) 243 5701

Email: grays@grays.mu

www.newgrove.mu

www.grays.mu

