

Plantation, a true Caribbean discovery

The Plantation rum collection is a rare, unique Caribbean treasure offering 6 separate rums. Each one expresses distinctive flavors to the traditions of the Caribbean. Available in limited quantities, these rare rums are offered based on their vintage.

Two types of distillation may be used, depending on the plantation and country of origin: "Pot stills" for soft, aromatic rums and "distillation columns" which produce light, elegant rums.

Freshly-cut sugar cane from the plantation is pressed and crushed to extract the juice, which will be gently heated to become molasses, or just simply fermented to turn into "vesou". Then these ingredients are placed in the traditional distillation apparatus.

After distillation, the Plantation rum is transferred to small barrels, often oak, previously used for Bourbon, Cognac, or Sherry. This process gives rums their special character.

Plantation, a unique collection of superb rums

Nicaragua 1998 : Barrel-aged for 6 years New product !

Complete and in constant evolution, this rum will develop a wonderful range of aromatic notes thanks to ageing techniques very typical of Nicaragua.

It has round and powerful aromas of vanilla and oak, well complemented by vegetal notes.

Taste : great variety of flavour flavours..

Trinidad 1993: barrel-aged for 11 years

This outstanding rum with great finesse is produced with the best sugar cane in the world and admirably represents its country of origin.

A long, very subtle aftertaste. Rich, exotic, complex flavours of coconut and citrus fruits

Gold medals at the Concours Mondial de Bruxelles in 2004 and at the Beverage Testing Institute in 2003

Jamaica 8 year-old: barrel-aged for 8 years

This extraordinarily rich rum is produced by traditional methods and aged in small oak barrels.

A broad palette of tropical aromas consisting of roasted bananas, coconut, and sweets. A generous, gourmet rum

Silver Medal at the Beverage Testing Institute of Chicago in 2002

Barbados 1995: barrel-aged for 9 years - New product !

This rum is made following traditional methods and aged in Bourbon casks. Like all the Barbados rums, it is rich and full of aroma without losing any of its subtlety and elegance.

It has delicate aromas of sugar cane mingled with vanilla. A pleasant, mellow, long taste, with lasting flavours.

Guyana 1990: barrel-aged for 13 years

Its bouquet is reminiscent of flambéed bananas, dried figs, and raisins.

It is beautifully-balanced on the palate with a long aftertaste.

Gold medal and 93 points at the Beverage Testing Institute of Chicago in 2004.

Grande Réserve: new product!

A Barbados rum, barrel-aged for 5 years, Grande Réserve is smooth and bursting with vanilla, flambéed banana, coconut, and dried fruit flavors. This is one of the best mixing rums available.

Silver medal at the Beverage Testing Institute in 2003.