

La Délivrande

FRANCE

MARTINIQUE



70 · 48.8°

Distillery A1710

TECHNICAL INFORMATION

- Old agricultural rum
- 100% pure cane juice
- Long fermentation: 5 to 7 days
- Distillation in a single-column hybridized Charentais still
- Aged 5 to 6 years in a combination of American and French oak barrels

TASTING NOTES

NOSE | Complex - Black fruits, macadamia nuts, mint, leather

PALATE | Intense - Smoky wood, tobacco, fruit jam

FINISH | Long - Chocolate, burnt beans

BRAND'S OTHER PRODUCTS



RUMS
BÊTE À FEU

70 / 50.9°



RUMS
LA PERLE

70 / 54.5°



RUMS
LA PERLE FINE

70 / 67.5°



RUMS
LA PERLE RARE
CANNE ROSEAU (BIO)

70 / 54.1°