

# Renaissance

FRANCE  
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MARTINIQUE



70 · 52°

## Distillery A1710

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### TECHNICAL INFORMATION

- White rum agricole
  - 100% pure cane juice
  - Long fermentation: five to seven days
  - Distillation in a single-column hybridized Charentais still
  - Aged a few days in oak barrels
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### TASTING NOTES

NOSE | Complex - Fresh sugar cane, orange blossom, meringue

PALATE | Silky - Sugarcane, flower, vanilla

FINISH | Gourmand - Toasted

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### 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°