

# 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°