

Soleil de Minuit

FRANCE

MARTINIQUE



70 · 46.4°

Distillery A1710

TECHNICAL INFORMATION

- Blended aged rums: molasses rum and agricultural rum
- Blend of rums aged between 6 and 20 years from Martinique and Guadeloupe
- Aged for several months in old cognac casks

TASTING NOTES

NOSE | Light - brown sugar, roasted coffee, candied fruit, undergrowth

PALATE | Round - Cinnamon, mocha, candied fig

FINISH | Elegant - Warm spices

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°