

Darroze, Bapt & Clem's Collection



The Eaux de Vie Spirits

- *Domaine Drouin 6-Year Calvados, Pays d'Auge*: Two 200-liter barrels selected by Marc as an exemplary Calvados.
- *Château de Montifaud 7-Year Cognac: Ugni Blanc*: A venerable family estate. Grapes from Petit Champagne in the heart of Cognac. One 4-year-old barrel. Double distillation; 935 bottles.
- *Oxenham, 4-year Rum, Maurice Island: Molasses*: The smallest distiller on Maurice, and the youngest. Single and double distillation. Aged in 600-liter sherry casks with 6 to 8% evaporation per year, making for an early maturing distillate. 935 bottles.
- *Savanna, 12-year Rum, Réunion Island: Molasses*: Aged in warm, humid conditions in 3-5-year barrels from Cognac. Single distillation; 2073 bottles
- *Oliver & Oliver 18-year Rum, Dominican Republic: Molasses*: A blend assembled by Marc of rums made by different techniques: single distillation at 90 ABV and aged in older American bourbon barrels; single distillation at 61 ABV and aged in older American bourbon barrels; single distillation at 68 ABV and aged in a solera. 930 bottles.
- *Reimonenq Rum, Vintage 2009, Guadeloupe: sugar cane*: Single distillation and aged in older 600-liter French barrels. 1776 bottles
- *Reimonenq Rum, Vintage 1999, Guadeloupe: sugar cane*: Single distillation and aged in older 600-liter French barrels. 615 bottles
- *Foursquare 5-Year Rum, Barbados: Molasses*. A blend of spirits from pot stills and column stills. The aging was finished chez Darroze in barrels previously used to age late-harvest Juraçon wine. Great purity, excellent accessibility.
- *Alcoholes Finos Dominicanos 8-Year Rum, Dominican Republic: Sugar cane*. Brought up in bourbon casks in the Dominican Republic and finished in Gascony for ten months in decades-old Armagnac casks of 2,000 liters.