



## Rhum Agricole (Cane juice rum)

**Origin : Ile de la Guadeloupe**

**Age : 2009 - 46 °**

**Distillery : Reimonenq**

### Guadeloupe and its rum :

The rum of Guadeloupe is made from pure cane juice, called vesou, as ground very quickly after harvesting. The vesou, carefully filtered, is placed in fermentation tanks for 36 to 48 hours. This gives a wine called «cluster» which has about 5 to 6 degrees of alcohol. The rest of the process is the classic work of the cellar master. One ton of sugar cane produces an average of 100 liters of agricultural rum at 55 ° C.

### Reimonenq distillery:

The REIMONENQ family created the distillery in 1916 in the commune of Saint-Rose.

The main production of the Museum Distillery is Agricultural Rum, distilled from pure sugar cane juice. After a fire destroyed the distillery in 1970, it was rebuilt and modernised. This is when the quality of the rums produced was first recognised by a gold medal on their white rums.

### A special kind of distillation:

The Reimonenq distillery is one of a kind. The alembic has a double column, invented by Leopold Reimonenq. It is, according to the owner, «unique in the West Indies».

The fermented juice is indirectly heated by means of an exchanger coil to separate the alcohol from the wine (pure fermented cane juice). This exchanger makes it possible to control the temperatures during the distillation and to eliminate any unpleasant ethereal taste.

## **Tasting Notes**

An intense, amber color with golden tints.

The nose presents a beautiful aromatic balance in which vanilla, candied fruits, fresh toffee and cream cake (Basque cake) aromas mingle. The second nose reveals heavier licorice aromas, grilled coffee and underwood.

On the palate, the balance is remarkable even if the rum is warmer at the end of the mouth. We find these pastry cream flavors at the end of the mouth, along with notes of white pepper and this particular quality of ageing that's to be found in hot and humid conditions.



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## **Tasting Notes**

An intense mahogany color, with reddish tints.

The nose is of surprising aromatic complexity combining aromas of red fruit jams; Cigar box, sandalwood, balsamic vinegar, undergrowth, beeswax and fine spices (cinnamon, licorice). An aromatic festival ...

On the palate, the attack is supple, almost sweet. Then, an aromatic explosion reveals spices, stewed fruit, honeyed notes. The end of the mouth is enveloping, rich and very persistent. A rum of great character.



## Traditional Rum - (Molasses Rhum)

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**Origin :** Guatemala

**Age :** 5 years old - 46,5°

**Distillery :** Darsa

### Darsa History:

The Darsa distillery is the main producer of Guatemalan rums and supplies several independent bottlers throughout the world. The sugarcane used to produce their rum is exclusively from Guatemala. The quality of the rum from this distillery varies, depending on the bottler and the ageing method.

The range of rums on offer from the Darsa distillery is a simple one, with few different ages.

### 'Traditional' rums:

In Guatemala, the two main rums are Botran and Zacapa. These rums, often aged at high altitude, are, like their French and Venezuelan counterparts, subject to an AOC appellation.

### Bapt & Clems - Darsa 5 years old:

This rum is made from molasses, not from the fermented and distilled sugarcane 'honey' so often used in Guatemala.

The 14 months spent in our cellar in French oak barrels (in which Sauternes wines were aged previously) finished its tailored ageing.

## **Tasting Notes**

Shiny golden color

The nose is subtle, with notes of lime tree and fresh grass with just a hint of aniseed. Aromas of dried fruit and subtle woody notes are also present. Complex on the palate with flavors of dried apricot, fresh sugarcane, honey and spices. The tannins are rounded and the rum well balanced. Long on the palate.



## Traditional Rum (Molasses Rum)

**Origin :** Australia

**Age :** 6 years old - 48°

**Distillery:** Beenleigh

### The Region:

Beenleigh is a small town of less than 10 000 inhabitants in the state of Queensland. It is located near the confluence of rivers Logan and Albert, 35 km from the city center of Brisbane, and less than 50 km away from the Ocean. The region is well known for its production of meat and sugarcane.

### Beenleigh Distillery

Beenleigh Distillery presents itself as one of the oldest distilleries in Australia (1884). The Beenleigh Distillery is then the home of many memories for a lot of people who have worked there, as well as their ancestors before them. It is closely associated to the region's identity by the local community.

### A long finish Jurançon casks:

Rums from Beenleigh Distillery chosen for Bapt & Clem's have been aged for 4 years in Australia, followed by a long 2 years tailored finish here in our cellar in Gascony in Jurançon Casks. The sweet Jurançon contained in these casks in the past brings a round and soft touch to this cuvée.

### Bapt & Clem's – Beenleigh 6 years old:

4 casks of 220 liters were blended for this cuvée.

### **Tasting Notes**

Beautiful and shiny golden color.

Aromas of pastries (crème patissière), dried herbs, spices, and toasted bread result in a very round nose. Beautiful complexity in a fresh and elegant nose.

On the pallet, aromas of candied fruits (dates), gingerbread, crème caramel and crème brûlée create a beautiful intensity.



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## Traditional Rum (Molasses Rum)

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**Origin :** El Salvador

**Age :** 7 years old - 48°

**Distillery:** Licocera Cihuata

### 'Traditional' rum:

This distillery produces traditional rum, made by using distilled molasses. The sugarcane used in the elaboration of this rum is supplied by hundreds of small producers throughout the country.

### Licocera Cihuatan distillery:

Licocera Cihuatan is the only distillery in El Salvador and is situated in San Salvador, the capital city. Built recently (1999), the first rum produced was released in 2003.

Cihuatan means 'beside the woman', in reference to the Guazapa Mountain nearby which looks like the silhouette of a sleeping woman. For the locals, the Guazapa Mountain protects them, as well as the sugarcane fields and the rum.

### Bapt & Clems – Licocera Cihuatan 7 years old:

This rum was first aged for 6 years in El Salvador, in "solera", the traditional ageing system in South America, in which the 'oldest' rum is 6 years old.

It has been in our cellars in Gascony since July 2018, ageing in French oak barrels, previously used to age Sauternes wines.

## **Tasting Notes**

Honey color with amber tints.

On the nose, this rum is rounded and rich with notes of honey, toffee, stewed apple and marmalade. The time spent in the Sauternes barrels has brought complexity and sweetness to this rum.

This same rich smoothness is present on the palate. The sweet, suave sensation that comes from the Sauternes barrel mingles with flavors of sugarcane and vanilla, which come together to make this a wonderful rum. Very long finish.



## Cognac

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**Origin: Cognac Petite Champagne**

**Age: 7 years old - 45°6**

**Producer: Vallet family - Château Montifaud**

### Château de Montifaud:

The vineyard of the Vallet family covers 125 ha on terroirs of Grande and Petite Champagne. The limestone in the subsoils and the clay-limestone in surface area produce very fine Cognacs and allow lengthy ageing. The Vallet family has owned the vineyard since 1866 and Michel and Laurent are the fifth and sixth generations of the family at the head of the estate.

### A craft distillation and ageing process:

The traditional stills of the house distill wines that have preserved their lees, precursors of aromas and roundness in the Cognac to come. The distillation is carried out slowly over a gentle fire.

The finesse of Montifaud Cognacs can also be explained by the total control of ageing and in particular by the very moderate use of new barrels. The use of Limousin oak is preferred. The moderate toasting of the ageing barrels enables the Cognac to retain their fruity and floral character, so typical of these terroirs.

### Bapt & Clems – Montifaud 7 years old:

Love at first sight ...that's what happened when Marc Darroze tasted this unique lot of a few hundred bottles.

This Cognac is elaborated using Ugni Blanc grapes. It has been aged since the end of 2008 in a red barrel of Limousin oak.

### **Tasting notes**

Light straw colour with golden tints.

The nose is of rare elegance. The aromatic complexity (dry apricot, candied orange peel, linden, sweet spices, cedar wood, vanilla bean) is particularly delicate.

On the palate, the tannins are silky, the balance remarkable. The finish is slightly toasted (caramel, praline) and fruity aromas are continually evolving (prune, coconut, linden). A fine Cognac.