

RHUM AGRICOLE

Clément

MARTINIQUE

— R H U M —

RHUM CLÉMENT WHITE

40% vol / 50% vol / 55% vol

RHUM AGRICOLE APPELLATION MARTINIQUE CONTRÔLÉE

Showcased in a brand new engraved and premiumised bottle, this white rum agricole is elaborated at Habitation Clément in the respect of Martinique's traditions.

PRODUCT ORIGIN

This white rum agricole, produced from the distillation of pure fresh sugarcane juice, benefits from an "Appellation d' Origine Contrôlée" (designation of origin).

PROCESS

During the harvest period between February and June, the freshly cut sugarcane is crushed to extract its juice called «vesou». This juice is then fermented for 24 to 36 hours in open-air vats at the distillery. The wine or «grappe», obtained by fermentation of the pure sugarcane juice, is distilled at 75° maximum (according to the AOC rules) in order to preserve most of the sugarcane natural aromas.

TASTING NOTES

This results in a fresh, floral (white flowers), citrusy and herbal flavor profile coming from the different varieties of sugarcanes used during production.

BEST SERVE

Thanks to its great versatility, Clément white rum agricole can be commonly enjoyed in a traditional Martinique ti' punch or mixed in a wide range of short and long drinks.

LOGISTIC INFORMATION

Ref.	Vol.	Format	Gencode
Blanc	40°	70cl	3107463306247
Blanc	40°	100cl	3107460001404
Blanc	50°	70cl	3107463003108
Blanc	50°	100cl	3107463006109
Blanc	55°	100cl	3107463040103



PLEASE ENJOY RESPONSIBLY