



CLÉMENT CANNE BLEUE

RHUM BLANC AGRICOLE

Crafted from the intensely aromatic juice of one varietal sugarcane, Canne Bleue is an exceptional white rum produced from only blue sugarcane. Clément Canne Bleue rests in a stainless steel vat and is slowly reduced over time with distilled volcanic spring water creating a remarkable well-integrated full-bodied white Rhum Agricole, loaded with character and flavor unlike any other rum in the world.

Tasting Note

Fresh pressed cane and dusty marshmallow meet zippy lime zest on the nose. Spring pea shoots, asparagus, watercress, and subtle hints of anise and clove provide a complex palate, with a spicy profound finish.

TI PUNCH

In a Ti Punch glass filled with ice, add:

- ✦ 2 pieces of lime squeezed and dropped into the glass
- ✦ 2 bar spoons of Clément Sirop de Canne
- ✦ 2 oz. Clément Canne Bleue Rhum Agricole

Swizzle for 5 to 10 seconds and add ice as desired





COCKTAILS



Agricole Daiquiri

2 oz. Clément Canne Bleue
 ¾ oz. Clément Sirop de Canne
 ¾ oz. fresh lime juice
 Garnish: lime wheel

Shake with ice and strain into a chilled cocktail glass



Hemingway

2 oz. Clément Canne Bleue
 ¾ oz. fresh grapefruit juice
 ½ oz. fresh lime juice
 ¼ oz. maraschino liqueur
 Garnish: lime wheel or cherry

Shake with ice and strain into a chilled cocktail coupe



Mary Pickford

1 ½ oz. Clément Canne Bleue
 ¾ oz. pineapple juice
 ¼ oz. maraschino liqueur
 A drop of homemade or quality grenadine

Shake with ice and strain into a chilled cocktail glass



'Ti Punch

1 ½ oz. Clément Canne Bleue
 1 bar spoon Sirop de Canne
 1 lime disc (*silver dollar-size twist cut off the edge of a lime to capture a little pulp and zest*)

Squeeze the lime to extract as much lime oil and juice as possible. Add the Sirop de Canne and Première Canne. Add ice, or don't add ice... as you like in tradition of our Martinique ritual. Swizzle with a bois lélé or a bar spoon



El Presidente

1 ½ oz. Clément Canne Bleue
 ½ oz. Clément Créole Shrubb
 ¾ oz. dry vermouth
 1 dash of Angostura bitters
 Garnish: large orange zest

Stir all of the ingredients in a mixing glass with ice to chill and strain into a chilled cocktail coupe



Madame Clément

2 oz. Clément Canne Bleue
 ¾ oz. Clément Créole Shrubb
 ¼ oz. Clément Sirop de Canne
 ¾ oz. fresh lemon juice
 1 egg white

Add all of the ingredients to a Boston shaker and dry shake. Add ice, shake again and strain into a chilled cocktail glass. Garnish with cinnamon sugar rim