



CARIBBEAN STORM

25ML RHUM J.M FUMÉE VOLCANIQUE
25ML ITALIAN BITTER
20ML WHITE VERMOUTH
5ML BANANA LIQUEUR
3 DASHES BITTERS J.M CACAO FORASTERO

METHOD : POUR ALL THE INGREDIENTS INTO AN OLD FASHIONED GLASS. FILL WITH ICE CUBES. STIR WITH A SPOON. GARNISH WITH AN ORANGE PEEL.

JOSEPH'S TIP : EXPRESS THE ORANGE PEEL OVER THE COCKTAIL TO EXTRACT THE ESSENTIAL OILS!

L'ATELIER DES RHUMS

★ J.M ★

“L'Atelier des Rhums” is the result of an exclusive barrel work fulfilled by our cellar master, **Karine Lassalle**. While exploring the multiple possibilities offered by **different juices, heating techniques, types of wood and barrel capacities, three blends with exceptional and unique aromatic profiles** stood out to create «L'Atelier des Rhums».

Jardin Fruité, Fumée Volcanique and Épices Créoles are primarily intended for bar professionals and amateurs who wish to **explore the know-how of Rhum J.M** through new cocktail creations but can also be enjoyed neat or on the rock by any aged spirit enthusiasts.

We relied on **the expertise of Joseph Akhavan** (founder and chief barman of Mabel in Paris), to create **the signature cocktails of “L'Atelier des Rhums”** and thus highlight all **the versatility of these three rums**.

FUMÉE VOLCANIQUE

UN RHUM PUISSANT ET INTENSE
À L'IMAGE D'UNE ÉRUPTION VOLCANIQUE

★ SPECIFICITY ★

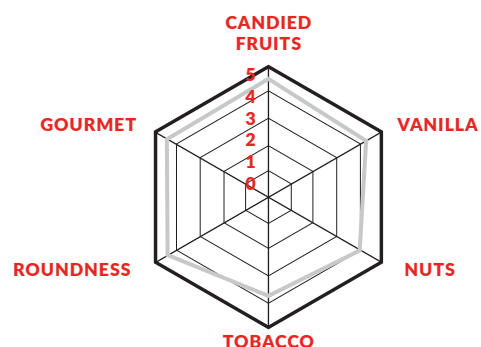
RHUM AGRICOLE AGED FOR 12 TO 14 MONTHS IN BOURBON BARRELS
EXTREME BURNING OF THE BARRELS WITHIN J.M DISTILLERY'S COOPERAGE
INTENSE AROMATIC POWER

★ TASTING NOTES ★

NOSE : SWEET AND CAPTIVATING WITH NOTES OF SALTED CARAMEL AND POWERFUL SMOKINESS. WHEN STIRRED, THE AROMATIC PROFILE OF WHITE RHUM AGRICOLE RESURFACES WITH FRESH AROMAS OF LIME, CANE FLOWER, HONEY AND STAR ANISE.

MOUTH : MARKED BY THE SMOOTHNESS AND VOLUME OF THE SMOKY NOTES. HONEY, STAR ANISE AND EMPYREUMATIC NOTES PROVIDE A NICE TEXTURE.

FINISH : LONG ON SMOKY NOTES.



49%VOL / 70CL

CODE EAN : 3 32906 000229 6

CODE CARTON : 3 32906 000230 2

CODE PALETTE : 3 32906 000231 9