



DAIQUIRI CRÉOLE

40ML RHUM J.M. ÉPICES CRÉOLES
1 PITTED LITCHI
½ PASSION FRUIT
10ML J.M. SUGARCANE SYRUP
20ML LIME JUICE
1 DASH BITTERS J.M. PIMENT BONDAMANJAK

METHOD : IN A SHAKER, MUDDLE A LYCHEE AND THE FLESH OF HALF A PASSION FRUIT. POUR THE REST OF THE INGREDIENTS. FILL WITH ICE CUBES. SHAKE VIGOROUSLY. DOUBLE STRAIN TO RETAIN THE FRUIT PULPS AND ICE CUBES. GARNISH WITH A THIN SLICE OF LIME.

JOSEPH'S TIP : ADJUST THE BITTER DOSAGE ACCORDING TO YOUR TASTE FOR A MORE OR LESS SPICY COCKTAIL.

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 Epices 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**.

ÉPICES CRÉOLES

LE PLUS BRÛLANT DES RHUMS VIEUX AGRICOLE
DES ANTILLES FRANÇAISES

★ SPECIFICITY ★

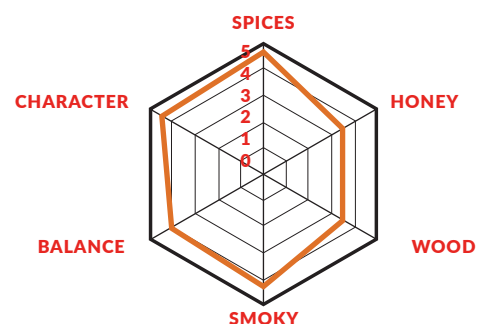
- RHUM AGRICOLE AGED A MINIMUM OF 3 YEARS IN FRENCH AND AMERICAN OAK BARRELS WITH DIFFERENT CAPACITIES AND HEATS
- THE EXCLUSIVE AND METICULOUS PROCESS OF TOASTING THE BARRELS DEVELOPED ITS INTENSE SPICINESS

★ TASTING NOTES ★

NOSE : DELICATE ON THE VANILLA POD, HONEY AND WARM WOODY NOTES. AFTER AGITATION, SUBTLE NOTES OF GINGERBREAD WITH CINNAMON, NUTMEG, VANILLA AND GINGER APPEAR. POWERFUL AND HARMONIOUS, THE NOSE SUGGESTS A MOUTH WITH A BOLD CHARACTER.

MOUTH : THE ATTACK ON THE PALATE IS POWERFUL ON SPICY NOTES: CINNAMON, VANILLA, NUTMEG, PEPPER, ALMOST HOT PEPPER ... THIS SPICY HEAT GRADUALLY THE MOUTH AND GIVES WAY TO TOASTED, ROASTED, AND ALMOST SMOKY NOTES OF OAK WOOD.

FINISH : CAPTIVATING ON THE SMOKY NOTES WITH A PERSISTENT SPICY FEEL LEFT ON THE UPPER LIPS.



49%VOL / 70CL

CODE EAN : 3 32906 000235 7

CODE CARTON : 3 32906 000236 4

CODE PALETTE : 3 32906 000237 1