

Guyana, 2007

PLANTATION GUYANA 2007



"A full-bodied dry rum, matured for 13 years in Bourbon casks in the tropics and finished in cognac casks in France"

Story The product is part of the Under the Sea limited availability vintage rum selection. The range will be released in the same way as Birds of Paradise, as a range of six special vintage rums. The rums are expressive and unique special rums, representing the styles, culture and conditions ("terroir") of their country-of-origin. Long aging in selected casks softens the rum, and cask finishing in France balances the end result. A stylish dry full-bodied rum long matured in Bourbon casks and finished in cognac casks – an excellent choice for rum experts. Limited availability, special product.

Producer "Alexandre Gabriel is akin to an explorer. His boundless curiosity, passion, and refined appreciation for beauty serve as his tools in the pursuit of perfection. In 1989, he discovered Maison Ferrand, a cognac house, and purchased it. His team built a network for cognac sales and delved into the intricacies of the cognac world. In the 1990s, he embarked on a quest to find the perfect rum in the Caribbean. This quest resulted in Plantation: handcrafted rums rooted in the terroir of the tropics. Fifteen years of passionate rum-making garnered recognition: in 2012, Alexandre Gabriel was honored with the titles of Master Rum Blender of the Year and Distiller of the Year by The American Distilling Institute. His significant discovery has been understanding that each Caribbean island produces rum that is distinct, representing its own region, culture, and unique production methods. All Plantation rums undergo a dual aging process. Initially, they mature in their tropical birthplace, often in traditional Bourbon casks. From these barrels, the rum gains nuances of vanilla and coconut. After aging for several years in their place of origin, the rums travel to France. There, they begin the second stage of maturation in oak barrels previously used for Ferrand cognacs."



COLOR Golden brown

AROMA An intensive combination of vanilla, brioche, coconut and lime peel

TASTE Dry, full-bodied, fruity and herbal. Notes of orange, tobacco, raisins, berries, almonds and hazelnuts. Long, almost smoky aftertaste, notes of chocolate and balsamic vinegar, liquorice and leather.

TIPS FOR USE Enjoy on its own in good company

WINE TYPE	Rums	PACKAGE SIZE	6 bottle(s)
MANUFACTURER	Plantation Rum	BOTTLE CLOSING	Natural cork
ALCOHOL CONTENT	51%	BOTTLE SIZE	0,7 l
SUGAR CONTENT	1 g/l	PRODUCT NUMBER	125047

