

Venezuela, 2010

PLANTATION VENEZUELA 2010

"This full-bodied cask strength rum is matured for 8 years in Bourbon casks in Venezuela and finished for 4 years 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 Delicate and versatile on the nose, fruity, notes of honey, notes of vanilla and nuts. The scent is reminiscent of tangerines, coconut, nutmeg, coffee and light flowers

TASTE Powerful, full-bodied and oaky. Dry, but fruity. Notes of tropical fruits, pineapple, peppery spiciness, hints of crème brûlée. Long and dry aftertaste, with notes of nuts and leather, in its fruitiness, you can distinguish mango and orange.

TIPS FOR USE Enjoy on its own in good company

WINE TYPE	Rums
MANUFACTURER	Plantation Rum
ALCOHOL CONTENT	52%

PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Plastic closure
BOTTLE SIZE	0,7 l
PRODUCT NUMBER	125050

