Barbados

PLANTERAY CUT & DRY

”A richly flavored rum made from genuine Barbadian coconuts.”



Story Owned by Maison Ferrand, the West Indies Distillery in Barbados produces exceptional flavored rum. The product name, Cut & Dry, is also the manufacturing instruction. Mature coconuts are harvested, their shells are opened, and the coconuts are allowed to dry naturally. The chipped coconut pieces release their richest aroma in the rum infusion. Afterward, the fruity infusion is blended with 3-year-old Barbadian rum. The perfect ratio of fruit to rum is achieved by combining one coconut with one liter of rum. From the beginning of 2024, the product is available for international distribution, but still limited in availability.

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 Coconut-fruity, vanilla-like, spicy.

TASTE creamy, warm, arrack-like, coconut milky, vanilla-like, tropically fruity, and balanced herbal.

TIPS FOR USE Perfect to enjoy as is, but also for cocktails and desserts. Imagination is the limit.

WINE TYPE	Rums	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	40%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125059