Barbados

PLANTERAY BARBADOS XO 1,75L

”Originally a single batch made for Maison Ferrand’s 20th anniversary, which became so popular,that its availability will be secured in the future as well.”



Story Plantation XO 20th Anniversary is a special blend of rum from Barbados (West Indies Rum Distillery). Traditionally distilled in a twin column still at Gregg’s Farm. The distillates matured for 8 to 15 years in Bourbon casks in the Tropics and for 2 to 10 years in different casks in France, i.e., ones of new white oak, Bourbon casks and Ferrand casks that were also burnt in different ways. The blend was softened with sugar (20 g/l) and has a hint of caramel, (0–0.1%). This blend of very old rums has received multiple awarded and is at its best at the end of a festive dinner.

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 Copper brown

AROMA An unparalleled, stunning, floral and fruity aroma. A great start is complemented by cocoa, vanilla and milk chocolate aromas

TASTE Chewably tasty, fruity set of flavours with cinnamon, takes the enjoyer to the warm sandy beach

TIPS FOR USE On its own, at the end of a meal, accompanied by dark chocolate.

WINE TYPE	Rums	**PACKAGE SIZE**	3 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	40%	**BOTTLE SIZE**	1,75 l
SUGAR CONTENT	19 g/l	**PRODUCT NUMBER**	125060