Barbados

PLANTERAY BLACK CASK

”Annual limited-edition release, the 2026 edition is a carefully selected blend of rums from Barbados and Fiji.”



Story The blend brings together rums from two distilleries: Rum Co. of Fiji and Stade’s West Indies Rum Distillery in Barbados. Stade’s West Indies Rum Distillery is located on Brighton Beach, Barbados, and was founded by George Stade in 1893. In 1997, Alexandre Gabriel, owner and Master Blender of Maison Ferrand, acquired the distillery. Rum Co. of Fiji was established in 1980 and is the only rum distillery in Fiji. The molasses used in its production is sourced entirely from locally grown sugar cane. The cane is cultivated in volcanic soil, which contributes to the rum’s rich, full-bodied character. Due to Fiji’s mountainous terrain, as much as 95% of the sugar cane is harvested by hand, helping to preserve the quality of the raw material and maintain traditional harvesting practices.

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 Amber yellow

AROMA Softly vanilla- and honeyed, with ripe fruit flavours, notes of banana, coconut and almond.

TASTE Silky caramel tones, gentle herbal nuances, toasted nuttiness and oak character.

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	125065