

Trinidad and Tobago

PLANTERAY TRINIDAD 2003

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."

WINE TYPE Rums
MANUFACTURER Plantation Rum
ALCOHOL CONTENT 47,8%

PACKAGE SIZE 6 bottle(s)
BOTTLE CLOSING Natural cork
BOTTLE SIZE 0,7 l
PRODUCT NUMBER 125071

