PLANTERAY MAURITIUS VINTAGE 2014

”This 12-year-old vintage rum from Mauritius was aged for eight years in the tropics before spending a further four years in cognac casks in France.”



Story

Planteray Vintage rums are carefully selected by Master Blender Alexandre Gabriel. These collections showcase rare rums, with only a handful of specially chosen casks representing a particular vintage and highlighting the distinctive fermentation and distillation methods characteristic of their region of origin. Each bottle is a tribute to the unique conditions and characteristics of its homeland, expressing the true identity of the terroir where the rum was born. Bottled at approximately 50% ABV, these rums deliver an authentic and nuanced tasting experience that rum enthusiasts can enjoy and appreciate sip by sip.

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-gold

AROMA Caramel, vanilla and tropical fruit aromas.

TASTE Full-bodied, with notes of dried fruit, tropical flowers, black tea and caramelised orange peel.

WINE TYPE	Rums	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	50%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125081