



Caribbean Rum

SAISON RUM

The house of Tessendier has been distilling eaux-de-vie for over 130 years using Charentais stills in traditional Cognac methods. They now apply their expertise in blending and ageing techniques to a different world of spirits: rum. The Tessendier brothers have created a unique blended rum in accordance with the traditional French method of cognac production -- carefully choosing distillates from different regional terroirs to blend. The four key steps defined by the Cellar Master, from the search for ideal terroirs to the final touches, naturally suggest the name of the rum: *Saison*, the French word for season.

No sugar or caramel color is added to any Saison Rum.

Pale Rum 40% ABV

Origins: Barbados (45%), Trinidad (35%) and Jamaica (20%)

Distillation: Unaged rums are selected from both traditional refinement methods, as the ultimate goal is a blend that has the richness and intensity from the distillation of molasses in pot still combined with the delicacy and lightness from sugarcane distillation in columns.

Blending: By Cognac Master Jerome Tessendier using the same methods as for cognac, blending the different terroirs with their diverse floral, fruity and spicy aromatic profiles.

Finishing: The blend rests in mature French oak barrels on the banks of the Charente River for three months. This last step gives a hint of roundness and elegance to this fresh, fruity and floral blend.

Tasting notes: A fruity rum with nuanced notes of vanilla and banana flambé followed by a honeyed finish in a subtle marriage between freshness and unctuousity.

Rum 42% ABV

Origins: Barbados (20%), Trinidad (60%) and Jamaica (20%)

Ageing: Aged at origin primarily up to 5 years in American white oak casks

Blending: By Cognac Master Jerome Tessendier using the same methods as for cognac, blending the different terroirs with their diverse floral, fruity and spicy aromatic profiles.

Finishing: Rested in mature French oak barrels on the banks of the Charente River for 9 months. This finishing will ensure stability and balance while bringing a note of rancio, characteristic of old cognacs.

Tasting notes: A beautifully elegant style of rum with sophisticated flavors of white flowers, baked pineapple, and molasses cake. The palate is lush and harmonic, filling the whole mouth with its decadent golden flavors & slowly fading into a finish of vanilla & melon.

Sherry Cask Rum 42% ABV

Origins: Barbados (40%), Trinidad (60%)

Ageing: Aged at origin primarily up to 5 years in American white oak casks

Blending: By Cognac Master Jerome Tessendier using the same methods as for cognac, blending the different terroirs with their diverse floral, fruity and spicy aromatic profiles.

Finishing: Rested for 12 months in medium grain French oak (Limousine), and then an additional 3 months in barrels that previously housed Xeres-Pedro Ximénez sherry.

Tasting notes: Nose of red fruit fragrances with a hint of wood; palate of stewed red fruits, morello cherries, zesty spices, finishing with sweet candied fruits

Reserve Rum 43.5% ABV

Origins: Barbados (30%), Trinidad (65%) and Jamaica (5%)

Ageing: Aged at origin primarily up to 8 years in American white oak casks

Blending: Finished, separately, for 12 months in more than 50 mature French oak barrels on the banks of the Charente River. Each barrel will confer their singular characteristics to the rum according to their age, size and which cognacs they previously contained.

Finishing: Because of the barrel by barrel finishing process, the Cellar Master is able to draw from a complex and diverse aromatic palette of over 50 casks to create a harmonious blend, resulting in a powerful, fruity and unctuous rum.

Tasting notes: A powerful, epicurean rum with a fruity and spicy alliance. Once aerated, we can nose a collection of aromas such as candied fruits, prunes, vanilla and lychee as well as spicy notes like ginger and mixed peppercorns. On the palate it appears velvety yet fresh, with a well balanced and long, graceful finish.

Triple Cask

Single origin casks sent to Tessendier for blending, followed by 24 months of finishing ageing in France, first in mature, medium grain, French oak barrels to extract slightly roasted and spicy aromas; and finally, and most subtly, the rum is finished in fine grain French oak barrels to create a delicious and harmonious finale.

Barbados 5 Year: Aged at origin primarily up to 3 years in ex-bourbon American white oak casks, 46% abv

Trinidad 7 Year: Aged at origin primarily up to 5 years in ex-bourbon American white oak casks, 48% abv