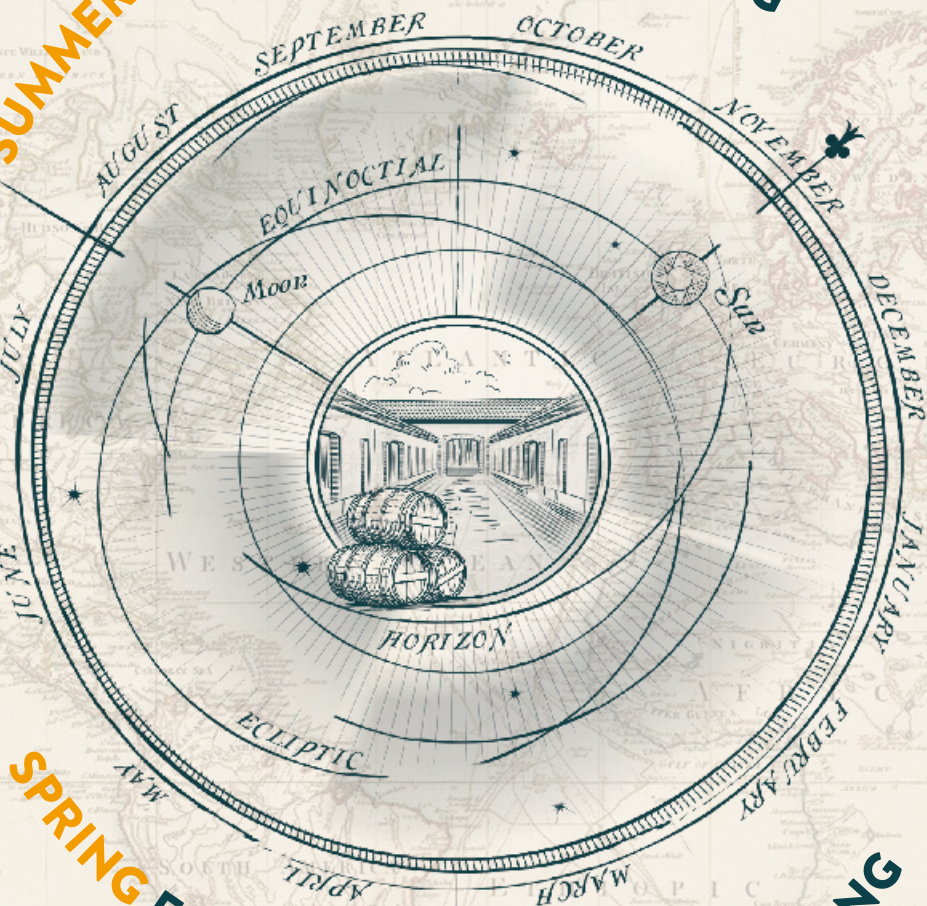


**SUMMER ORIGINS**

**AUTUMN AGEING**



**SPRING FINISHING**

**WINTER BLENDING**



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# SAISON

“ Time is an absolute must for the creation of high quality spirits.

The 4 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.

Jérôme Tessendier ”

## 4 KEY STEPS

### ORIGINS

A meticulous selection is made of distillates from 3 distinct terroirs in the Caribbean Islands of Barbados, Trinidad and Jamaica.

The intention of the Master Blender is to showcase the typicity of these terroirs in a perfect balance, thanks to the richness and intensity from the distillation of molasses in pot stills combined with the delicacy and lightness from the sugarcane distillation in columns.

### AGEING

The selected rums primarily age for up to 8 years in American white oak casks.

This ageing takes place in their terroirs of origin, taking advantage of the heat and specific hygrometry of the Caribbean Islands which give a unique oxidation to the future rum, accelerating maturity and concentrating flavors.

### FINISHING

The aged rums now voyage across the ocean to France to be finished separately for 12 months, in more than 50 mature French oak barrels, on the banks of the Charente river, which will each confer their singular characteristics according to their age, size and which cognacs they previously contained.

### BLENDING

This finishing, barrel by barrel, gives to the cellar master a complex and aromatic palette to create a harmonious blend, giving birth to a powerful, fruity and unctuous rum.

The Saison rum Reserve is then gradually reduced to 43,5%; no sugar is added.

## TASTING NOTES

A powerful and gourmet rum with spicy and fruity alliance. Once aerated, we can note a collection of different flavor as candied fruits, prunes, vanilla, lychee as well as some spicy notes. In the mouth, it appears round, fresh and sweet. Well balanced and harmonious with a good length.