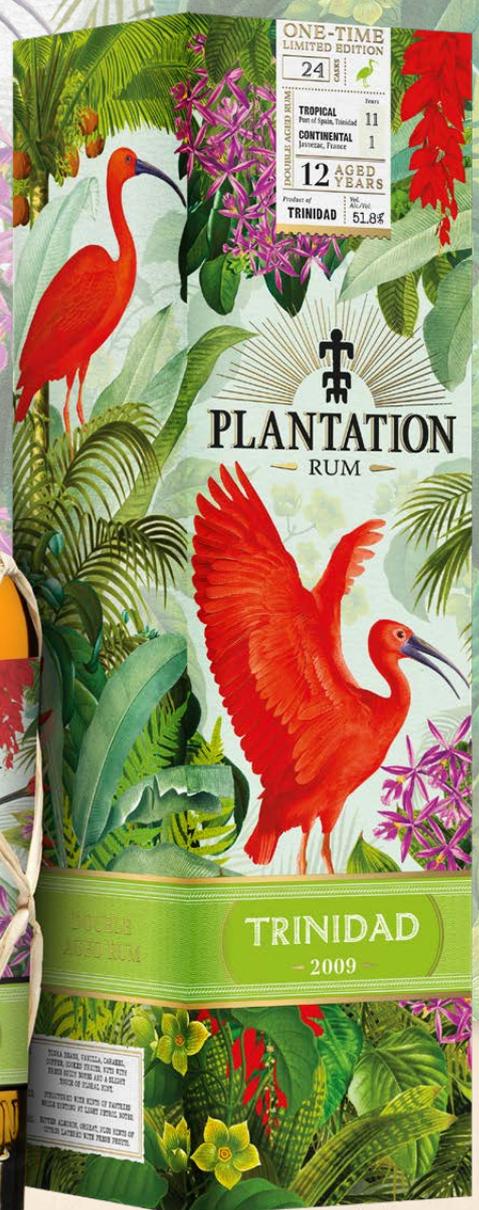





PLANTATION
 RUM



ONE-TIME LIMITED EDITION
 24 Years
 TROPICAL Port of Spain, Trinidad 11
 CONTINENTAL Javiera, France 1
12 AGED YEARS
 Product of TRINIDAD 51.8%


PLANTATION
 RUM

TRINIDAD
 — 2009 —



TRINIDAD 2009
 Press Release



PLANTATION RUM'S
NEW CARNIVAL OF FLAVORS:
TRINIDAD 2009, A RUM
OF RARE DEPTH

After Fiji, Jamaica, Barbados and Peru, Plantation Rum's superb «Birds of Paradise» collection of vintages continues its journey through the terroirs of rum with a stop in Trinidad. Limited to just 24 casks, the exclusive Trinidad 2009 expression was chosen from the cellars of Trinidad Distillers Limited by Alexandre Gabriel, Plantation Rum's Master Blender, and Andrew Hassell, General Manager and rum historian at West Indies Rum Distillery. The next destination is already very eagerly awaited.





RARE AND EXCLUSIVE RUMS: COLLABORATIVE COMPOSITIONS

For Alexandre Gabriel, the richness of rum comes from its deep history and broad diversity. Fascinated by the identity of the individual terroirs that he has been exploring for more than 30 years, the Plantation Master Blender is a passionate advocate of the heritage and particular rum-making methods of each producing country. He has forged true friendships with great master distillers and rum cellar masters who share his expertise and commitment.

Alexandre Gabriel and Andrew Hassell, General Manager of West Indies Rum Distillery, Barbados' emblematic distillery and home of Plantation Rums, share a passion for tradition and innovation. **Together they have uncovered ancestral methods and explored various rum cultures.**

On a visit to Trinidad, they discovered what would become the limited-edition Plantation Trinidad 2009, a 12-year-old rum selected from the cellars of Trinidad Distillers Limited that offers a journey through space and time.

This work "à deux" results in deep and structured rums, like the **limited-edition Plantation Trinidad 2009**, a 12-year-old rum selected from the cellars of Trinidad Distillers Limited that offers a journey through space and time.





A NEW CONNOISSEUR'S ITEM, HONED BY DOUBLE AGEING

Continuously distilled in multi-column stills, Plantation Trinidad 2009 also stands out for its maturation process. This new limited edition benefited from a signature double ageing process inspired by a 300-year-old technique updated by Alexandre Gabriel, an authority in the art of ageing. This ancestral method is inseparable from the identity of Plantation Rums.

This superb rum was first **matured for 11 years in 200-liter ex-bourbon casks in the Trinidadian distillery's cellars**, built entirely of red bricks and particularly admired by Alexandre Gabriel and Andrew Hassell. In addition to their aesthetic appeal, the bricks make it possible to maintain a cool temperature and, as a result, to exert greater control over the ageing of the cane eaux-de-vie. Plantation Trinidad 2009 was **then treated to an additional one-year ageing period in Javrezac**, in France's Charente region, in 400-liter French oak barrels from Maison Ferrand.





BIRDS OF PARADISE: A TRIBUTE TO THE TERROIR

This collection of exclusive vintage rums is guided by Alexandre Gabriel's joint efforts with the greatest actors in the rum world and pays homage to the terroir of each producing country, as demonstrated by the «Birds of Paradise» theme.

The labels of these special rums honor emblematic birds of their origin nations, such as the scarlet ibis. This superb bird, with its intense red plumage, is one of the symbols of Trinidad and Tobago.

Isle of Fiji 2005, Jamaica 2003, Barbados 2011, Peru 2006 and now **Trinidad 2009**: with Plantation Rum, rum lovers are invited on an unforgettable journey around the world thanks to this collection of rare and unique limited editions.





TASTING NOTES

PLANTATION TRINIDAD 2009

Nose: Lovely aromas of vanilla, caramel, coffee bean, Tonka bean and candied fruits. A pastry style enhanced by very elegant woody and light floral notes that add a welcome freshness.

Palate: Very dense and structured, it features the same pastry register as the nose while delivering a very pleasant petrol touch. It seduces with power, depth and complexity.

Finish: Delicately acidic and fruity, it delivers notes of bitter almond and barley. It charms with a very elegant woody touch and sublime length.

Available at retailers, in limited edition April 2021
Plantation Rum Trinidad 2009 (70 cl, 51.8%)
Recommended retail price 78€





PLANTATION RUM

Plantation rums and their iconic raffia-wrapped bottles are found at the world's most prestigious tables and bars of the world creating each expression showcasing the flavors of a specific heritage and terroir whose double-ageing technique has become a trademark. As per centuries old tradition, first aged in the tropics, then further aged in French Oak casks in Cognac, France.

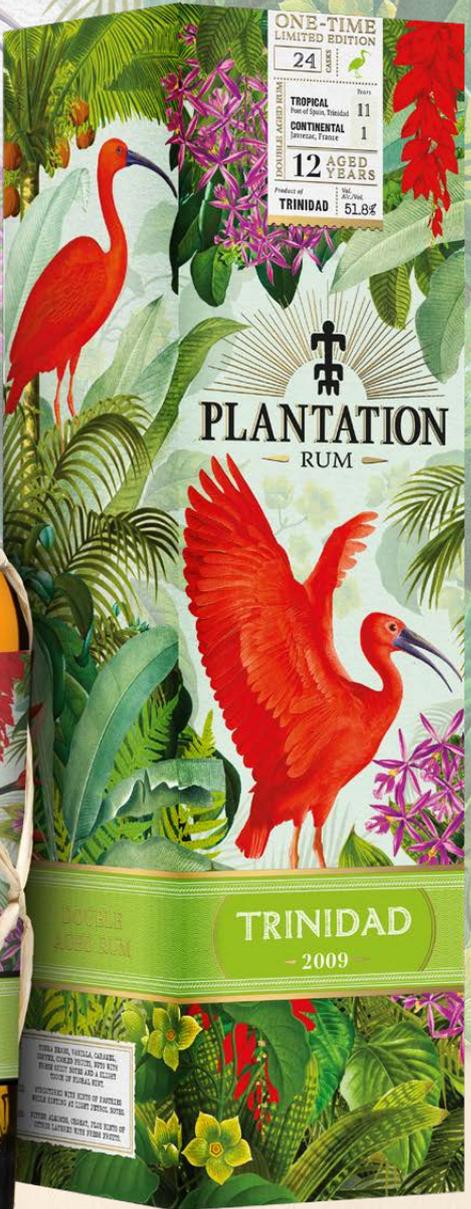
A bridge between history and today, where Plantation Rum's home at the West Indies Rum Distillery in Barbados is the epitome of resurrecting ancestral techniques to preserve rum excellence.

Thanks to its originality and quality, the Plantation range has won the hearts of rum lovers around the world. Expressions such as Stiggins' Fancy Pineapple (named three times the best spirit in the world) and Barbados XO 20th Anniversary have become classics.






PLANTATION
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