



Rhum Traditionnel (Molasses Rum)

VOLUME

Origin : Ile de la Réunion

Age : 12 years old - 45°

Distillery : Savanna

Btl75cl

Tasting notes :

Attractive fiery colour with deeper tints.

Savanna's unique ageing brings incredible complexity and typicity to the nose: cooked fruits (stewed apple) aromas mingle with notes of praline, cigar, dried flowers and beeswax. After a few minutes, heavier aromas of gingerbread, menthol (almost medical) and honey supplement this palette already so rich in aromas.

On the palate, the attack is supple, the tannins are rich and round, the final slightly spicy (green pepper, sweet pepper). A pure marvel of finesse.

Savanna Distillery:

The Savanna distillery came into being in 1948 and was designed by Emile Hugot. The distillery has long produced light traditional rums on its St. Paul site.

In 1992, the distillery was transferred to Saint-André, thus bringing it closer to the island's main source of sugar production, and took this opportunity to considerably modernise its facilities.

'Traditional' rum :

The Bois-Rouge sugar refinery supplies the Savanna distillery with molasses, the essential raw material used to make traditional rums. This is the essence of the Reunionese terroir.

Rums are distilled in column stills and then aged in often damp and hot conditions.

Bapt & Clems – Savanna 12 years old :

During Marc Darrozes' last visit to Saint-André, the technical team of Savanna opened the doors of its cellars.

This is how Marc was able to select this exceptional batch of traditional 12 year old rums, aged in Cognac red barrels.