

# LE RHUM SELON MICHEL COUVREUR 2023 EDITION

between fruits and spices

A NEW WAY - RHUM EXPERIMENT

ROBE : AMBRER  MOUTH : SMOOTH AND MELLOW  
NOSE : ROASTED PINE APPLE, PUNCH  FINISH : COMPLEX, LONG, VERY SPICY

## Presentation

*Our Challenge : how to give a MC soul into a Rhum? silky texture, elegance, balance and complexity.*

*Sugar cane spirits are full of flavors, very concentrated: the ageing is very slow in our humid cellars. The maturation is so delicate that we keep the fresh fruity flavors for a long time. Not allowed to label as a Agricole Rhum because they are matured neither in Martinique nor in Guadeloupe.*

*We need to blend exotic fruity savors of toasted pine apple from Martinique 2012 spirits with the spicy, ginger, coffee, fermented cane juice from the Guadeloupe 2015 spirits.*

*Important, no water, no chill filtration, blended by gravity only. We like to keep all the texture and the aromatic complexity.*

*The blending is made on June 2023, 2000 bottles of 500ml, 52% alc./vol. natural strength are made and purposed in October 2023.*

## Technical Data

DISTILLATE	Agricole Rhums
AGE	8 y.o.
DISTILLATION DATE	2012 and 2015
DISTILLATION DEGREE	75% alc./vol.
NATURAL DEGREE	52% alc./vol.
BOTTLE DEGREE	52% alc./vol.
BARREL AGEING	SHERRY
CELLAR ZONE	DRY AND HUMID

## Aromatic Profile

