

SOUR HUM – HIGH ESTERS RHUM ED 2025

surprising, astonishing, intense

LE RHUM SELON MC 2NDE EDITION

ROBE: DARK AMBER NOSE: ESTERS. VOLATIL. EXPLOSIVE



MOUTH: SILKY WITH A TOUCH OF ACIDITY FINISH: VERY LONG, PASTRY TOUCH

Presentation

Dark, unusual and so tasty. 12 years in our wet underground cave made this classic high esters rhum very unique with a tinge of acidity and a wild soul. Without any comparison, it feels smooth and full of energy, with a silky texture and a long and complex aftertaste. The level of esters is very high, well balanced with the warm and confortable Sherry touch.

770 bottles of 700ml, 50.50% vol natural strength are made the 29th April 2025

Our second edition of Le Rhum selon Michel Couvreur

Technical Data

	DISTILLATE	High Esters Rhum
	AGE	12 y.o.
	DISTILLATION DATE	24/07/2013
	DISTILLATION DEGREE	70% vol.
	NATURAL DEGREE	50.50% vol.
	BOTTLE DEGREE	50.50% vol.
	BARREL AGEING	PX
	CELLAR ZONE	wet

Aromatic Profile







