

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 rum 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 comfortable 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

