

CHEVAL BONDIEU

FRANCE

70 51.5° DISTILLERY A1710



TECHNICAL INFORMATION

Wood-aged agricultural rum

100% pure cane juice

Long fermentation: 5 to 7 days

Distillation in a single-column hybridized Charentais still

Blend of rums aged between 18 and 36 months in French and American oak barrels

TASTING NOTES

NOSE

Round - Cinnamon, nutmeg, marmalade, honey, gingerbread

PALATE

Frank - Sugarcane, blackcurrant, vanilla, hazelnut, roasted cocoa

FINISH

Long - Wood, sweet spices

BRAND'S OTHER PRODUCTS



RUMS
BÊTE À FEU
70 / 50.9°



RUMS
A1710 LA PERLE BRUTE
50CL / 66°



RUMS
LA PERLE
70 / 54.5°



RUMS
LA PERLE RARE CANNE
ROSEAU (BIO)

