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
A1710 DIAMOND ROCK
70CL / 50.5°



RUMS
BÊTE À FEU
70 / 50.9°



RUMS
A1710 LA PERLE BRUTE
50CL / 66°



RUMS
LA PERLE
70 / 54.5°