

LA PERLE

FRANCE

70 54.5° DISTILLERY A1710



TECHNICAL INFORMATION

Rhum blanc agricole
100% pure cane juice
Long fermentation: five to seven days
Distillation in a single-column hybridized Charentais still

TASTING NOTES

NOSE	Floral - Sugar cane, citrus, honey, exotic fruits
PALATE	Round - Papaya, cooked banana, lychee
FINISH	Powerful - Sugar cane, sea spray

BRAND'S OTHER PRODUCTS



RUMS
BÊTE À FEU
70 / 50.9°



RUMS
A1710 LA PERLE BRUTE
50CL / 66°



RUMS
LA PERLE RARE CANNE
ROSEAU (BIO)
70 / 54.1°



RUMS
LA PERLE FINE
70 / 67.5°