

LONGUETEAU LE 55

GUADELOUPE

70CL 55°



TECHNICAL INFORMATION

- Blend of 65% red cane and 35% blue cane
- Rested and reduced for 7 months in stainless steel tanks
- The first white sipping rum in the Longueteau range
- A unique and precise expression, defined by its distinctive truffle-like profile

TASTING NOTES

NOSE	Notes of lime and sugarcane
PALATE	Slightly vegetal notes with a soft, artichoke-like character
FINISH	With character, finely chiselled with delicate hints of truffle

BRAND'S OTHER PRODUCTS



RUMS
LONGUETEAU LE 50
70CL / 50°



RUMS
LONGUETEAU 40
70CL / 40°