RENAISSANCE

FRANCE

70 52° DISTILLERY A1710



TECHNICAL INFORMATION

White rum agricole
100% pure cane juice
Long fermentation: five to seven days
Distillation in a single-column hybridized Charentais still
Aged a few days in oak barrels

TASTING NOTES

NOSE	Complex - Fresh sugar cane, orange blossom, meringue
PALATE	Silky - Sugarcane, flower, vanilla
FINISH	Gourmand - Toasted

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°