

SOLEIL DE MINUIT

FRANCE

70 46.4° DISTILLERY A1710



TECHNICAL INFORMATION

Blended aged rums: molasses rum and agricultural rum
 Blend of rums aged between 6 and 20 years from Martinique and Guadeloupe
 Aged for several months in old cognac casks

TASTING NOTES

NOSE	Light - brown sugar, roasted coffee, candied fruit, undergrowth
PALATE	Round - Cinnamon, mocha, candied fig
FINISH	Elegant - Warm 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)
70 / 54.1°