



Origin: Guadeloupe
Distillery: Reimonenq
Vintage: 2009

Rum in Guadeloupe

The rum of Guadeloupe comes from pure cane juice, called vesou. The grinding of the rod is carried out very quickly after cutting. The vesou, carefully filtered, is placed in fermentation tanks for 36 to 48 hours. This gives a wine called "cluster" and grading 5 to 6 degrees of alcohol. The rest of the process is the classic work of the cellar master. One tone of sugar cane produces an average of 100 liters of agricultural rum at 55 ° C.

Distillery Reimonenq

The REIMONENQ family created the distillery in 1916 in the commune of Saint-Rose. The main production of the Museum Distillery is Agricultural Rum, distilled from pure sugar cane juice.

After a fire destroyed the distillery in 1970, it was rebuilt and modernized. This is how the first recognition of the quality of rums produced is realized with a gold medal on white rums.

A unique distillation

The Reimonenq distillery is one of a kind. The alembic has a double column, invented by Leopold Reimonenq. It is, according to the owner, "unique in the West Indies". The fermented juice is indirectly heated by means of an exchanger coil to separate the alcohol from the wine (pure fermented cane juice). This exchanger makes it possible to control the temperatures during the distillation and to eliminate any bad ethereal taste.

Tasting notes

An intense, amber color marked by golden shades.

The nose presents a very beautiful aromatic balance in which vanilla aromas, candied fruits, fresh caramel milk and cream cake (Basque cake) mix. The second nose reveals heavier licorice aromas, grilled coffee and underwood.

In the mouth, the balance is remarkable even if the rum is warmer at the end of the mouth. We find these flavors at the end of the mouth, white pepper and this quality of aging linked to hot and humid conditions.