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Rhum

Fr., Rum

A spirit distilled from the fermented products of the sugarcane plant

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Martinique

A Caribbean island;
A département d'outre-mer
of France

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Rhum de la Martinique AOC

The only AOC for rum in existence

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Rhum Agricole

Fr., Agricultural rum
Rum produced from raw sugarcane juice (as opposed to molasses)

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Rhum Agricole

Fr., Agricultural rum

Rum
The term is highly regulated in the EU,
but outside of the EU...not so much
... (as
opposed to molasses)

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(EU) GI designations for Rum

- Rhum de la Martinique (France)
- Rhum de la Guadeloupe (France)
- Rhum de la Réunion (France)
- Rhum de la Guyane (France)
- Rhum des Antilles Françaises (France)
- Rhum des Départements Françaises d'Outre-Mer (France)
- Rum da Madeira (Portugal)
- Rhum de Sucrierie de la Baie du Galion (France)

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Rhum de la Martinique AOC



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The island
Sugarcane
Production
Aging
Distilleries Fumantes

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The island
Sugarcane
Production
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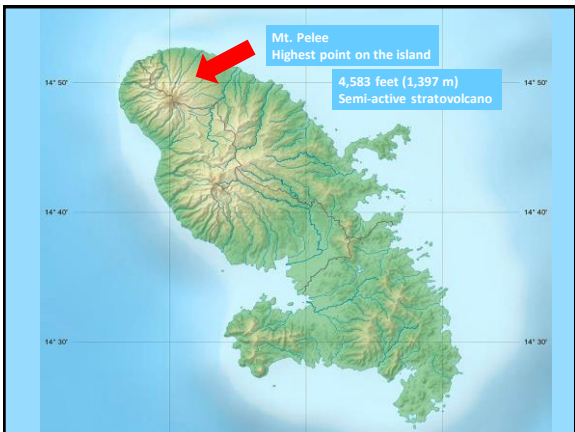
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1902 eruption

The worst volcanic disaster of the 20th century



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The island

Sugarcane

Production

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Distilleries Fumantes

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Sugarcane

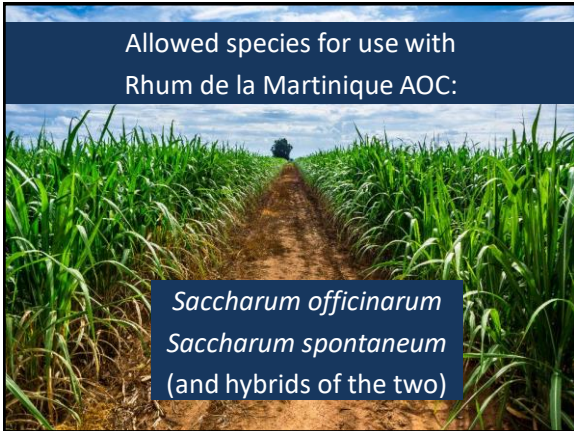


A tall, perennial grass plant

Native to warm temperature, tropical regions of South Asia

Grows 6 to 19 feet (2 – 6 meters) tall

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Distillation takes place between January 2 and September 5, and must be done in a single column still



Distillation column at Trois Rivières

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The new-make spirit must come off the still at 65% to 75% abv (120 to 150 proof)



Distillation column at Neisson

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All products must contain a minimum of 225 g/hl volatile elements (other than ethyl or methyl alcohol)



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Certain types of *finishing* are allowed, including caramel & caramel coloring (up to 2% by volume)



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The island

Sugarcane

Production

Aging

Distilleries Fumantes

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Rum, like any other new make spirit, comes off the still “water-white” and somewhat harsh in flavor.



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Rhum Martinique *Blanc*

Minimum aging: six weeks (in tanks)

Must be colorless:
ne présentent aucune coloration

Noted for: aromatic smoothness; aromas: fruity, floral, vegetal, spicy

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Tasting: *Blanc*

Clément Canne Bleue Rhum Martinique—Blanc

ABV: 50%

Age Statement: 6 months, stainless steel

Aromas:

- Powdered sugar, meringue, vegetal (cucumber, grass, cane stalk)

Palate:

- Warm, fruity-yet-dry, spicy, mineral (wet stone), lingering finish, rich in texture and flavor



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Rhum Martinique Elevé Sous Bois

Minimum aging:

12 months in oak barrels

Minimum of 250 g/hl *volatile elements* (other than ethyl or methyl alcohol)

Typical aromas: fruity, floral, vegetal, spicy, balsamic, empyreumatic (slightly *burnt* or *smoky*)

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Tasting: *Elevé Sous Bois*

J.M. Rhum Martinique—Elevé Sous Bois

ABV: 50%

Age Statement: 12 months in oak

Aromas:

- Grass, tropical fruit (banana), some oak, some smoke, white pepper, cinnamon, floral

Palate:

- Vegetal (grassy) flavors along with some oak, resin, and spice; finish is warm and lingering (slight bitter note)



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Rhum Martinique Vieux

Min. aging: 3 years in oak barrels (max. capacity: 650 liters/172 gallons)

Color: "from honey to mahogany"

Minimum of 325 g/hl *volatile elements* (other than ethyl or methyl alcohol)

Typical aromas: woody, fruity, spicy, balsamic, empyreumatic

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For products with at least 3 years of oak-age, the following label designations are available:

VO:
min. 3 years of oak aging

VSOP, Réserve Spéciale, Cuvée Spéciale, Très Vieux:
min. 4 years oak aging

Extra Vieux, Grande Réserve, Hors d'Age, XO:
min. 6 years oak aging

Vintage:
Year of distillation is claimed; min. 6 years oak aging

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Tasting: Vieux

Clément Rhum Martinique VSOP

ABV: 40%

Age Statement: Min. 4 years, new French (*Limousin*) barriques + re-charred bourbon casks

Aromas:

- Caramel, spice, cocoa bean, dried fruit (date), tropical fruit (banana), coconut, hazelnut, oak & smoke

Palate:

- Rich in texture, flavors of charred wood and sweet spices, finishes warm and lingering, quite complex



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The island

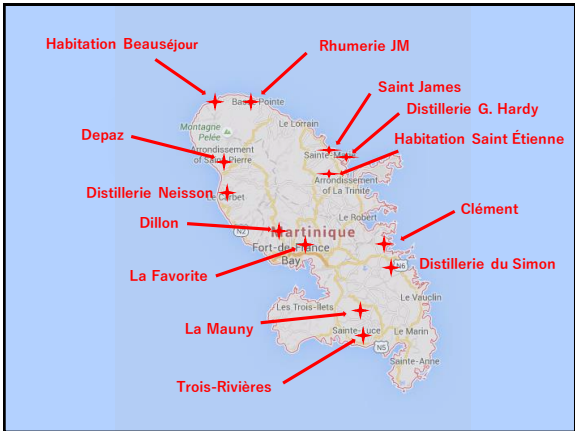
Sugarcane

Production

Aging

Distilleries Fumantes

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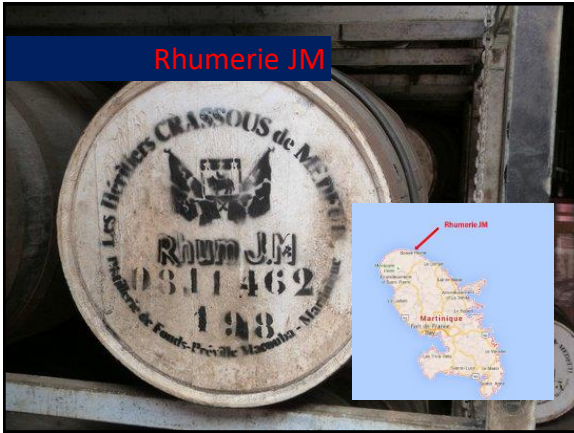
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2 oz. Rhum Martinique Blanc
½ oz. Cane Syrup
1 Wedge Lime

Ti punch

- Squeeze the lime and place in the bottom of a rocks glass.
- Pour the cane syrup over the lime.
- Add the rum and stir or muddle until the syrup is dissolved.
- Top with crushed ice.



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References

- <http://www.rhum-agricole.net>
- <http://www.rhum-jm.com/en>
- <http://www.rhum-lafavorite.com>
- <http://www.saintjames-rum.com>
- <http://us.martinique.org>

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