Trois Rivières Rum

Tasting Notes

Trois Rivières Dore

Nose:	Baked bananas and brown sugar straight off the bat. Then vanilla ice cream. The banana character lingers and becomes sweeter, like milkshake or cake. A light dusting of cocoa powder and cinnamon gradually emerges.
Palate:	Medium-bodied. The sweetness is there, alongside a stronger than expected hint of peppery spice. Good mouthfeel.
Finish:	Sweet and soft, with a delicious sugar cane character coming through the spice. This is when you know for sure it's an agricole.
Comment:	Very pleasant, light, sweet, spicy agricole. Extremely drinkable, but you could see it lending itself well to simple cocktails as well.

Trois Rivières Cuvée Du Moulin

Nose:	A very pleasant oak and pepper waft straight from the glass. Then caramel and vanilla, with some cognac-esque stewed fruits (prune?). Polished wood, dusty books, cinnamon & clove.
Palate:	Medium-full, more restrained and elegant than the nose would suggest. Quite intense woodiness, old leather armchairs and cooked fruit (apples), but the mouthfeel remains light and delicate.
Finish:	A big wave of oakspice overtakes the fruit. Long and warming, a return to the intensity of the nose.
Comment:	After the strong aromas, the palate is more gentle than anticipated, but builds up steam again towards the warming, spicy finish.

Trois Rivières 5 years old

Nose:	Raisins, prune juice and leather, again quite cognac-esque. Hints of treacle and rubber. Oak emerges mid-palate: clove, vanilla, old libraries. Faint notes of sweet ginger, spongecake and cocoa.
Palate:	On the full side of medium, but very soft and approachable. Glides across the palate, with the oak leading the way and the spices and fruit from the nose leading the tastebuds on a merry dance.
Finish:	The spices persist as the fruit fades and the palate becomes slightly nutty and dry.
Comment:	Literally makes the mouth water at the finish. Assertive oak, more spicy and not as sweet as a lot of rums at this age.

Trois Rivières 1997

Nose:	Quite fruity, with aged orange liqueur, banana, sugar cane, treacle. Old leaves church pews, clove, hot chocolate, hint of woodsmoke. After fifteen minutes in the glass could easily be mistaken for an XO cognac.
Palate:	Cooked apples and prunes, then the spicy, clovey oak kicks in. Bears some comparison to an aged Calvados, but sweeter and with less full-on apples. Cedarwood and tobacco.
Finish:	Spices and oak fade slowly, leaving apple pie dusted with cocoa.
Comment:	The perfect candidate if you wanted to throw a curveball into a cognac tasting. Great balance and structure, well-defined fruit and elegant, commanding oak.

Trois Rivières 1998 Single Missouri Cask

Nose:	Noticeable bourbon character compared with the others in this range. Vanilla and seasoned wood, spiced apples, natural caramel, toffee apples. Dried orange peel, old leather sofas, grilled peppers, apple sauce with cinnamon, cream soda.
Palate:	Bourbony again, with a distinct hint of menthol, fruit compote and plenty of fresh oak spice. Some quite exotic fruit emerges on second tasting, with hints of apricot, tinned mango and pineapple chunks (the sweets, not the fruit). Easily the most complex array of flavours in the range. Pretty dramatic, with a real sense of integration.
Finish:	Impressive length. The flavours remain perfectly balanced and intermingled, with the trademark pepper and spice remaining on the tastebuds.
Comment:	Trois Rivieres is unmistakable – if you know it's rum you're drinking. The spices that characterise the distillery's aged output could easily tempt a blind taster into thinking they're drinking a long-aged Cognac, or, as in this case, a very elegant, complex bourbon. The peppery character is one constant in this frequently deceptive distillery's profile.