

Trois Rivières

MARTINIQUE RUM

"Made from cane juice rather than molasses, Rhum Agricole from Martinique has a finesse and structure which makes it the Caribbean equivalent of fine Cognac. The elegant rhums of Trois Rivières with their spicy character and subtle depth are rightly considered as among the island's very best." **DAVE BROOM**



Agricole rum is made by distilling pure fresh, fermented cane juice. Produced mainly in the French West Indies (Martinique and Guadeloupe), agricole rum is a high quality rum well-known and appreciated for its specific aromas and flavours, which are due to its long and established method of production.

The rhums of Martinique are considered among the best in the world. They are so fine and aromatic that since 1996, they have been awarded the prestigious French "appellation d'origine contrôlée" quality designation previously reserved only for the finest French wines.

Trois Rivières Distillery

The name Trois Rivières refers to both the distillery and the 120 hectare sugarcane plantation which produces in excess of 2 million litres per annum. Bordered by three rivers: Bois d'Inde, Oman and St. Pierre, 100% of the plantation has been officially designated with the AOC agreement. Today, Trois Rivières rhums are sold in more than thirty countries.



Trois Rivières Blanc - A strong white column still rum perfect for the traditional Ti' Punch. Three months before bottling, the rum is stored in huge wooden tuns to be rounded out. It is reduced to strength with spring water and bottled on the estate.

Trois Rivières Dore - A smooth, vibrant and fruity golden rum aged for a short period in oak barrels. Deliciously more-ish.

Trois Rivières Cuvée Du Moulin - A young rum with an impressively complex character for its age. Authentic sugarcane flavour rounded out with spicy oak.

Trois Rivières 5yo - A full-bodied rum with appealing brown sugar and banana flavours and a rich, spicy finish.

Trois Rivières 8yo - An elegant medium-weighted rum with intricate layers of tropical fruit, ginger and ground pepper flavours.

Trois Rivières 1997 - Aged for over six years, this is an aromatic style rum with notes of tobacco and liquorice alongside the fruit and dry spices.

Trois Rivières 1998 Single Missouri Cask - The most complex aroma and flavours in the range, this rum is aged for seven years and is bottled at a higher strength. Excellent flavour concentration and great balance, with a delicious white pepper finish. A connoisseur's rum.

"Trois Rivières is rum that oozes quality. Typical of the Martinique style of aged rum, it is regularly compared to some of the finest cognacs in the world. The rhums have aromas of cinnamon, vanilla, citrus and banana, and a long finish on the palate with a woody warmth reminiscent of a warm Caribbean evening." **IAN BURRELL**



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