

Trois Rivières



SUGARCANE SYRUP

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.



Yet as well as their award-winning rhums, Trois Rivières also put their name to this traditional Sirop de Canne (sugarcane syrup), which is produced to their specifications based on very old recipes belonging to the distillery.

This syrup is made in the traditional manner by dissolving raw cane sugar in hot water to form a dark golden syrup. The raw cane sugar has been boiled down from the fresh sugar cane juice in a vacuum pan, crystallised and separated in a centrifuge. This sugar has a golden colour because it comes out of the centrifuge coated in a fine layer of molasses.

This is the secret behind the colour and extraordinary flavour of Trois Rivières Sirop de Canne. Where normal sugar syrup is made using white sugar that has been further refined, removing the molasses from the sugar crystals, Trois Rivières Sirop de Canne retains the colour and character of pure raw cane sugar.

This makes it a perfect ingredient for many classic and traditional cocktail recipes. Sirop de Canne is essential for a truly authentic ti' punch and will add an extra dimension to most rum cocktails. Best of all, because of the extra flavour Trois Rivières Sirop de Canne can and should be used very sparingly - only a very small amount is necessary to add sweetness and style to your favourite cocktails.



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