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## STORAGE

1. On leaving the column still, the rum is poured into a vat and then stored in wooden barrels. Before bottling, it is blended with demineralised water to achieve the required strength of alcohol.
2. In this way, white rum agricole with a proof of 40, 50 or 55° (according to demand) is produced.
3. The barrels and alcohol content are checked regularly.

*Before it is ready to drink, rum agricole blanc is stored in oak barrels for approximately 6 months. During this period aeration and homogenisation take place.*

## AGEING

This involves storing the rum in oak barrels for at least three years. During this time, certain aromatic compounds evaporate (the evaporated volume is known as the "Angels' Share") and the rum agricole takes on tannins and woody notes. The golden brown colour acquired is a product of the rum's long storage in a wooden container.

To produce one litre of ten year old *rum vieux*, 2 litres of white rum need to be stored and aged.

Different Rum Agricole products:

- RHUM BLANC            Stored for approximately 6 months before bottling.
- RHUM AMBRE            Stored for between 12 and 18 months in oak barrels
- RHUM VIEUX            Aged for a minimum of 3 years in oak barrels with a capacity of less than 650 litres.

## BOTTLING

Distillation is a seasonal activity but bottling is carried out throughout the year in accordance with demand from our clients.

Our rum is sold in various packages: bottles, boxes, flasks, and miniatures. It is not possible to use machinery for this last type of packaging - it has to be done by hand.

The Distiller's brand image and packaging is also a focus of great care and attention.

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