

NEISSON

Rhum Agricole Blanc

Estate distilled and bottled from freshly-squeezed sugar cane juice. Martinique, French West Indies.

The entry is honeyed, warm, and cocoa-like; at midpalate, a grassy/cane-like taste balances the honeyed sweetness . . . concludes cocoa-like intense yet smooth, and memorably sweet.



WINE ENTHUSIAST CLASSIC (96-100)
BEST WHITE SPIRIT of the YEAR 2005

***** *Highest Recommendation - Best Buy*

F. Paul Pacult's Spirit Journal

"A clinic on how to make outstanding white rum from sugar cane juice."

ONE LITER BOTTLE

NEISSON

Rhum Agricole Élevé Sous Bois

Estate distilled from freshly squeezed sugar cane juice. Martinique, French West Indies.

The palate entry is pleasantly spirty, and lightly toffee-like; the midpalate flavor profile features tastes of cane, honey, and vanilla bean. Ends on an off-dry note that offers smooth, grassy flavors deep in the throat.



WINE ENTHUSIAST SUPERB (90-95)

***** *Highly Recommended*

F. Paul Pacult's Spirit Journal

"A picture of rum agricole elegance and understatement."

ONE LITER BOTTLE

NEISSON

Rhum Agricole Réserve Spéciale

Estate distilled, aged and bottled from freshly-squeezed sugar cane juice in Martinique, French West Indies.

The palate entry is rich, nutty, oaky, and long; the midpalate bursts with woody, sherried, honeyed, vanilla flavors that keep multiplying and deepening. Finishes opulent, fathomless, honeyed, and elegant.



WINE ENTHUSIAST CLASSIC (96-100)

***** *Highest Recommendation*

F. Paul Pacult's Spirit Journal

"Holy moly!"

ONE LITER BOTTLE

Petite Canne Sugar Cane Syrup Product of Martinique

Petite Canne captures the rich fresh flavor of pure Martinique cane sugar.

Add the taste of the islands to cocktails, pastries, ice cream and confections.

Traditional Martinique Ti Punch

- * slice from the side of a lime
- * 1/3 tsp *Petite Canne*
- * 1 1/2 oz Rhum Agricole Blanc

Stir with ice and experience the refreshing tropical flavor of Martinique.

<http://Caribbean-Spirits.com>



<http://Caribbean-Spirits.com/shelftalk/neisson06.pdf>

Updated May 11, 2006