

SPIRIT JOURNAL

LA FAVORITE

Coeur de Canne -
Rhum Agricole Blanc
Appellation d'Origine Contrôlée
(Martinique; Caribbean Spirits, Inc.,
Chicago, IL)

50% abv

The crystalline appearance is silvery and flawless. The first whiffs are confronted with rich, spirity (though neither hot nor prickly), and grassy aromas that seem melded and harmonious; it's a wonder what another seven minutes do to the fragrance as the bouquet turns spicy/peppery, moderately oily, cucumber-like, and properly and delectably cane-like; love this cutting-edge

agricole perfume. Oh man, this bitter-sweet, raw cocoa-like rum deftly dances on the tongue at entry; the mid-palate stage is sweeter than the entry and multilayered with tastes of marshmallow, refined sugar, vanilla cake frosting, and flan. Finishes divinely sweet, remarkably balanced (considering the lofty abv), grassy/floral, and even at the tail end fruity. Wow, what a classic! Yet another reason why rum agricoles are poised to be the next wave in clear spirits.

Spirit Journal Rating:

★★★★/Highest Recommendation
& Best Buy



LA FAVORITE

Rhum Agricole Ambré
Appellation d'Origine Contrôlée
(Martinique; Caribbean Spirits, Inc.,
Chicago, IL)

50% abv

The color is pale amber/dusty gold; blemish-free purity. The curious opening bouquet reminds me of beeswax, green peppers, and uncooked broccoli; further aeration time of six minutes helps the aroma to unfold as it offers distinct scents of toasted marshmallow, light toffee, yeasty sourdough, green olives, and brine; an entire universe of disparate, yet strangely agreeable aromas in one single glass. The palate entry is semisweet, honeyed, and even a bit sherry-like; at mid-palate, there's a spirity thrust that makes the tongue prickle amidst the tastes of spice, honey, sherry, caramel, and nougat. Concludes rich, oily, concentrated, and wonderfully creamy. Another Martinique rum god.

Spirit Journal Rating:

★★★★/Highest Recommendation



LA FAVORITE

Rhum Agricole Vieux
Appellation d'Origine Contrôlée
(Martinique; Caribbean Spirits, Inc.,
Chicago, IL)

40% abv

Aged in French and American oak barrels for a minimum of three years. The brilliant bronze/tawny/deep amber color is an eyeful; ideal purity. My initial impressions of the nose are of dried red fruits and marzipan; later sniffings after aeration pick up deeper, more brandy-like aromas of oaky vanilla, rum cake, holiday fruitcake, black pepper, cigar tobacco, and a hint of nutmeg. The palate entry is long, sweet, and moderately oily; the mid-palate boasts flavors of butter cream, dark chocolate, cream sherry, cola, citrus, and honey. Ends on a sweet caramel-like note that is opulent yet agile. Dark, oak-aged rum at its finest.

Spirit Journal Rating:

★★★★/Highest Recommendation