

Martinique Rhum Agricole from Caribbean Spirits

Duquesne dates back to the 1700's and was purchased by La Mauny in about 2004 where Duquesne, Trois Rivieres and La Mauny rhums are now made. La Mauny is about 10 miles from the original Duquesne distillery on the south coast of the island. La Mauny is the second largest production rhum agricole distillery on Martinique.



Duquesne Rhum Agricole Blanc
Owing to the large production at La Mauny, this is the least expensive rhum agricole produced on Martinique. 50%abv

Having all of the characteristics of AOC rhum agricole – expansive nose and a grassy/fruity body Duquesne Blanc lacks the longer finish of

the other rhums imported by Caribbean Spirits.



Duquesne Eleve Sous Bois
Aged about two years in large French oak vats, Duquesne ESB delivers the flavor of aged Martinique rhum agricole at an affordable price. 40%abv

In the past few years. Duquesne ESB has gained a place in tiki drinks where flavor and price have to be balanced.

La Favorite Distillery, founded in 1842, ferments freshly-harvested sugar cane juice, then distills the sweet wine in their single-column copper stills. Paul Dormoy distills about 500,000 liters of rhum agricole annually. All of the La Favorite rhums are distilled, aged and bottled at the distillery in central Martinique.



La Favorite Rhum Agricole Blanc
Coeur de Canne-
The heart of the spirit rested four to six months after distillation in stainless steel tanks. 50%abv

“The fresh smooth aroma is accented by tropical florals... body is rich in citrus and pear followed by citrus and fresh sugar cane juice in the finish.”

La Favorite Blanc ti' punch – mix a little raw sugar, a slice of lime and a measure of rhum blanc, stir with a little crushed ice.

Paul Pacult - Spirit Journal Rating: *** Highest Recommendation & Best Buy**



La Favorite Rhum Agricole Ambré
Distilled as Coeur de Canne, *Ambré* gains it's golden tint while aging 18 -24 months in used oak whisky and bourbon barrels. 50%abv

“The fresh sugar cane aroma is high-lighted with a white oak tone which carries through the fruit and suede leather body to the rich tannins in the finish.”

Enjoy **La Favorite Ambré** in a ti' punch, for a premium cocktail.

Paul Pacult - Spirit Journal Rating: *** Highest Recommendation**



La Favorite Rhum Agricole Vieux
Blended from stocks of rhums aged at least three years. Aging the heart of the rhum in used American whisky and bourbon barrels imparts a dark brown color that reflects a deep reddish hue. 40% abv

“The aroma carries hints of prune and smoky wood leading to a balanced fig, cinnamon, prune and nutmeg body with licorice in the finish.”

Savor **La Favorite Rhum Vieux** with a little water on the side or an ice cube.

Paul Pacult - Spirit Journal Rating: *** Highest Recommendation**



Petite Shrub Orange Liqueur
A maceration of Martinique orange peels and La Favorite rhum agricole is strained and then the same sugar as used in Petite Canne Sugar Cane Syrup is used to sweeten this orange liqueur. 35% abv

Rhum agricole and raw sugar smooths the sharp edges found in some orange liqueurs. Bottled in liter bottles on Martinique Petite Shrub is replacing orange liqueurs and Curaçao across the country.

72% raw sugar from Martinique and water with no added flavor or preservatives, Petite Canne has become known as the best sugar syrup you can buy. *“Not so simple syrup.”*



Worthy Park Estate, founded in 1670, high in the middle of Jamaica has been growing sugar cane and making sugar, molasses and rum for almost 350 years. The distillery makes the light, very light and heavy pot still rum that go into the various Hamilton rums below. All of the rum is shipped in bulk containers from Kingston to NY.



Hamilton Jamaican Pot Still Black Rum is a blend of light, very light and heavy pot still rum colored with GMO-free caramel and bottled at 46.5% abv

Distilled to 87% ABV then diluted with filtered well water at the Five & 20 Distillery in Westfield, NY this is a full bodied Jamaican rum full of over ripe banana, papaya and spice flavors.



Hamilton Jamaican Pot Still Gold Rum is the same blend of rum as above but with a gold tint caramel. 46.5% abv

Although this is the same rum as above, the difference in the viscosity of the caramel yields a slightly full nose, while the lighter caramel tint is more appealing in a cocktail coupe.

Both of these rums have found favor in everything from daiquiris to tiki drinks. The banana flavors add character to every cocktail.



Hamilton Pimento Dram is a blend of light rum from Worthy Park Estate, Jamaican allspice and sugar bottled at 30% abv

More than two years in the making Hamilton Pimento Dram was introduced in Oct 2016 and been one of the short list of cocktail modifiers for professional and home bartenders ever since.

The allspice seed brings the flavor of nutmeg, cinnamon and clove in one peppercorn. A staple of Jamaican cooking the addition of sugar and rum are irresistible.

Distilled and aged on the banks of the Demerara River, after importing Lemon Hart rum for more than two years, Caribbean Spirits lost that agreement while the brand owner reformulated Lemon Hart. In the mean time Edward Hamilton worked to secure a blend of rums from Guyana that would fill the inevitable void in the overproof market, but also something that could be bottled at a lower proof for wide market appeal.



Hamilton 86 proof Demerara rum is a blend of rums distilled and aged in Guyana up to five years. Imported at 154 proof, then carefully diluted to 43% abv to preserve the bright rich flavor of the aged rum.

All of the rich fruit, nut, spice and smoky oak flavor you'd expect from a blend of medium to heavy aged rums from Guyana.



Hamilton 151 proof rum is the new standard for tiki bars and anyone looking for a full flavored overproof rum. This is the same rum as the 86 proof rum above but bottled at a higher proof.

While there is no doubt that this is an overproof rum when you taste it, few will believe that this is actually 151 proof. Not too spicy, dry dark fruit and smoky oak make this very popular as a mixer.



Hamilton Navy Strength is a blend of the Jamaican and Demerara rums imported for the other rums in this portfolio. 60% Demerara and 40% Jamaican rum make this a favorite for tiki drinks but it has also found favor in daiquiris for its smooth character. 57% abv

The rich ripe banana flavors of the Jamaican rum give the robust Demerara rum more character as a blend without adding too much heat.

Between 2013 and 2015, Caribbean Spirits imported 50 barrels of Vendome Pot Still Rum from St Lucia. These were bottled at 93 proof and cask strength. See the Caribbean-Spirits.com website for details on this one of a kind bottlings. More questions? ed@ministryofrum.com