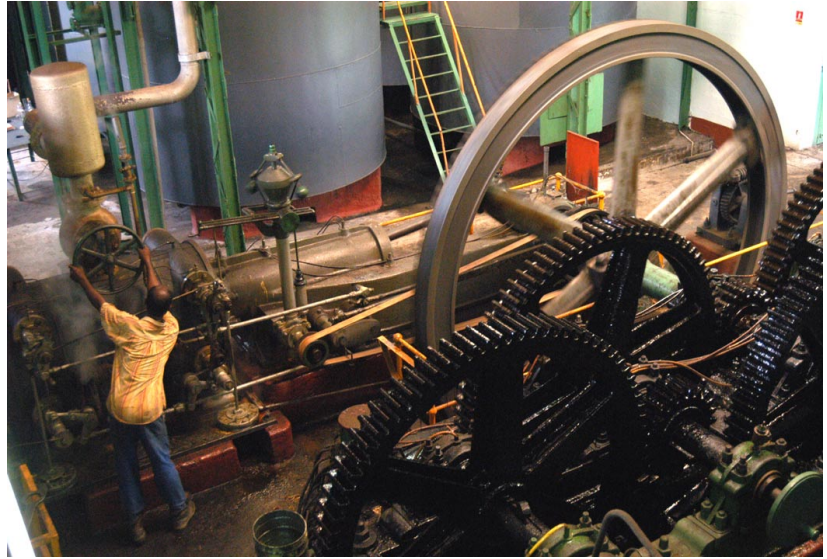


La Favorite Distillery Martinique

The La Favorite distillery, built in 1842, originally employed a water wheel to power the mills that crush the fresh cane, the first step in rum and sugar production. At the time it was built, the estate included two sugar refineries and a small rum distillery with five fermentation vats, a small boiler, and a copper pot still.



Bankruptcy in 1875, followed by the hurricane of 1891, closed the estate until 1909 when Henri Dormoy purchased the property. Dormoy built a railway through the plantation to transport fresh cane from the surrounding fields to the distillery. He also installed a new distillation column and a steam engine to crush the cane in the drier cane-harvesting season when there is less water to power the water wheel.

During World War I, the new distillery produced alcohol to be used in explosives. In 1920, Henri Dormoy built the Chateau de La Favorite, and launched La Favorite rum in France. Following his death in 1938, André Dormoy steered the growing company as head of the family business. Today, Paul Dormoy is the third generation to continue the tradition of quality on which his grandfather rebuilt this historic estate. In 2004, an additional copper single-column still was installed to increase production capacity. Aging capacity has also been increased to meet the growing demand for La Favorite's artisan rum agricole from this small family distillery where quality is the mark.

Caribbean Spirits is proud to import three rhums from La Favorite.

La Favorite Rhum Agricole Blanc - Coeur de Canne, the heart of the spirit, bottled at 50% abv, has a fresh smooth aroma accented by tropical florals. The body is rich in citrus and pear notes followed by citrus and fresh sugar cane juice in the finish.

La Favorite Rhum Agricole Ambré - Coeur de Ambré, is also bottled at 50% abv. The fresh sugar cane aroma is highlighted with a white oak tone which carries through the citrus and fruit body to the rich tannins in the finish. *Ambré* gains its golden tint during more than a year spent in oak vats, called foudres de chêne.

La Favorite Rhum Agricole Vieux - Coeur de Rhum, 40% abv, the aroma carries hints of prune, and smoky wood leading to a balanced fig, cinnamon, prune and nutmeg body accented with licorice in the finish. *La Favorite Rhum Vieux Coeur de Rhum* is blended from stocks of rhums aged at least three years. Aging the heart of the rum in new and used American and French oak barrels imparts a dark brown color that reflects a deep reddish hue.