

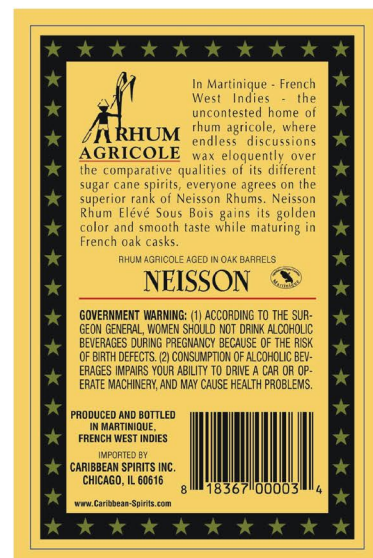
Neisson Rhum Agricole Élevé Sous Bois
50 % ABV

F. Paul Pacult's Spirit Journal **** Highly Recommended
Wine Enthusiast Superb Rating (90 - 95)



A slight oak and vanilla flavor blend with the freshly-harvested sugar cane aroma of *Neisson Rhum Agricole Élevé Sous Bois*. Rich in citrus, fruit and tropical florals, the golden color portends the slightly smoky oak and vanilla finish.

Born as Neisson Rhum Agricole Blanc, *Élevé Sous Bois* gains its color during 18 months spent in new French oak vats before being bottled at the distillery.



Squeeze a zest of lime over a tsp of raw sugar or cane syrup. Add a measure of *Neisson Rhum Agricole Élevé Sous Bois*, stir with ice and enjoy a taste of Martinique.

Appellation d'origine Contrôlée Martinique

The Neisson distillery, built on Martinique's northwest coast, benefits from some of the richest soil in the islands. The family-owned distillery operates a single-column, copper, continuous still and produces about 400,000 liters of rum agricole annually. All of the Neisson rhums are distilled, aged and bottled only at the Martinique distillery.

UPC 818367000034
One Liter Bottles
6 bottles per case