

Neisson Distillery Martinique

Founded in 1931 by Jean and Adrien Neisson, the smallest distillery on Martinique has enjoyed considerable success. Located on the Habitation Thieubert, near the northwest coast town of Carbet south of Mount Pelee, from only 40 hectares of sugar cane fields Neisson distills about 400,000 liters of rum agricole annually, a testament to the rich volcanic soil. For decades, Neisson has enjoyed an enviable position as the best rum distilled on Martinique. Today, Grégory Vernant, Jean Neisson's grandson, continues the passionate work of making Neisson Rum Agricole.

In keeping with his grandfather's secrets for making superior rum agricole, Grégory continues to use only sugar cane harvested by hand, without burning, from the sugar cane fields surrounding the distillery. After the freshly-cut cane is crushed at the distillery cane mill, the sweet juice is fermented in stainless-steel fermentation vats during a slow, three-day process, the slowest of any rum agricole distillery in the French West Indies. The carefully controlled, long fermentation yields a crisp tropical rum that makes Neisson unique among the best rums of Martinique.

In the last decade the distillery has undergone extensive modernization including a new Savalle-type single-column copper still and new 20,000-liter French oak vats in which the fresh rum agricole rests while the flavor blossoms before being bottled. Hundreds of small French and American used oak barrels have also been added to the rum-aging inventory to meet the increasing demand for the much sought-after Neisson rums.

Caribbean Spirits is privileged to import three rums from the Neisson distillery.

Neisson Rum Agricole Blanc, bottled at 50% abv, is rich in freshly cut sugar cane aroma. The taste of this white rum agricole is dominated by sugar cane with liberal citrus fruit and tropical floral notes. Though unaged, this clear rum is allowed to rest three months before being bottled at the distillery.

Neisson Rum Agricole Élevé Sous Bois, also bottled at 50% abv, has a golden color acquired during the 18 months spent in 20,000 liter new French oak vats. Like *Neisson Agricole Rum Blanc*, the aroma of *Élevé Sous Bois* conveys the richness of fresh sugar cane with subtle vanilla and spice notes.

Neisson Rum Agricole Réserve Spéciale, bottled at 42% abv, is a blend of rums aged up to ten years in French and American oak barrels in the distillery warehouse. The premium rum imported from Neisson, the taste of *Réserve Spéciale* is characterized by a rare combination of rich dark fruit and roasted nuts, followed by a balanced smoky oak and vanilla body with hints of cinnamon and spice in the lingering finish.

