

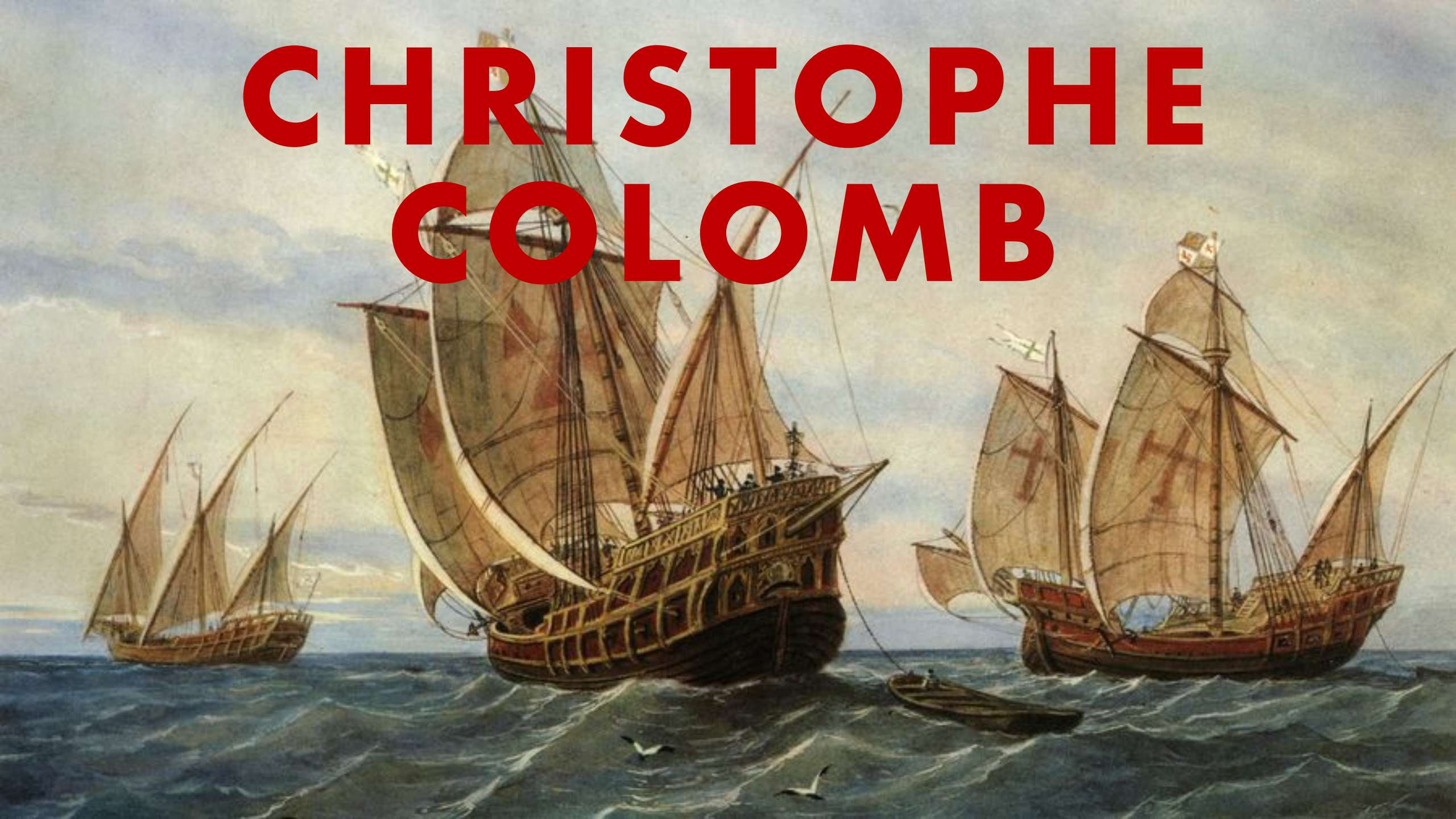
**RHUM-RON-RUM**

**RAW MATERIAL ?**

# SUGAR CANE



# CHRISTOPHE COLOMB



**NO**

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# RAW MATERIAL

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PURE SUGAR CANE

MOLASSES

# TYPES OF SUGAR



# MOLASSES





# PURE SUGAR CANE



# RHUM – RUM - RON

## Legislation

- **Must be made with sugar cane**

## Raw Material

- **Sugar Cane**
- **Molasses or pure juice**

## Method

- **Direct heat Distillation**
- **Column Distillation**

## Maturation

- **Maturation in wooden barrels**
- **Different age indications**

## SPANISH

The Spanish style dominates much of the continental Caribbean rum production as well as the Cuban heritage. A strong history of wine & sherry, the Spanish style would produce a much lighter & fragrant column distillation style with aging typified by delicate the 'Solera' system. This 'Ron' ranges from its crisp, vegetal, light white rums through to a sweet, dark spiced aged rum.

Examples: Ron Zacapa, Pampero, Havana Club



# SPANISH RONS

GUATEMALA

VENEZUELA

GUYANA

BRAZIL

CARRIBEAN

CUBA

DOMINICAN REPUBLIC

BRITISH VIRGIN ISLANDS

JAMAICA

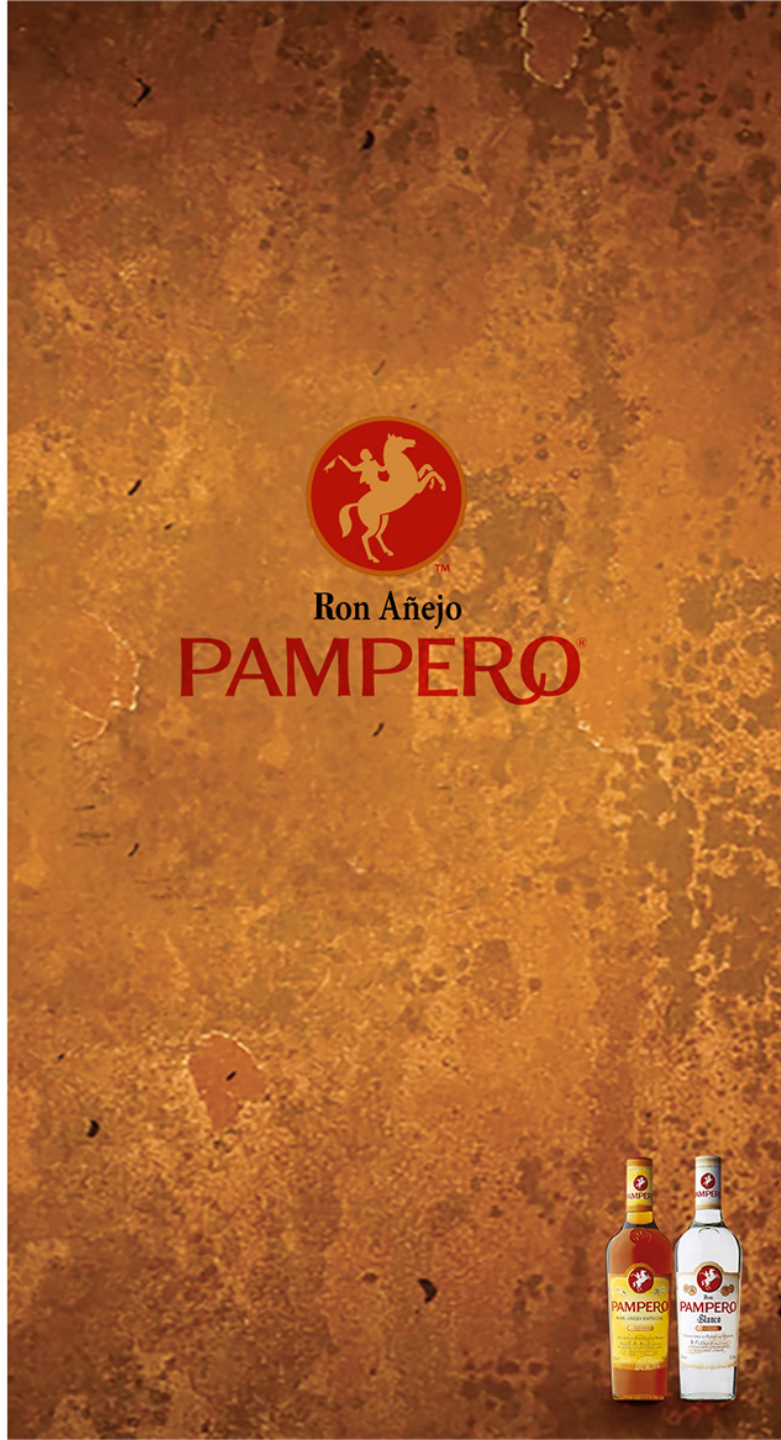
HAITI

PUERTO RICO

GAUDELLOUPE

MARTINIQUE

BARBADOS



## ENGLISH

The British colonies produced some of the bolder flavours and higher strength rums for it's sailors in many Caribbean ports, especially Jamaica. The British Colonial style demonstrated the English love of Ale & Whisky through pot distillation and often heavy aging. The full flavour of these rums would possess an ester driven palate which gives fruit & sweetness with a spice finish.

Examples: Captain Morgan's, Mount Gay, Appleton's



# BRITISH RUMS



## FRENCH

The French style using fresh sugarcane juice and a unique distillation resonate a love for eau-de-vie spirit in their "rhum". These French islands produce a floral & often intense palate with pungent acidity. French rhum ranges from white rhums showcasing vegetal aromatics to vintage releases that present brandy flavours with light oak & mineral flavours.

Examples: La Mauny, Clement, St Aubin



# RHUMS AGRICOLES

GUATEMALA

VENEZUELA

GUYANA

BRAZIL

CARRIBEAN

CUBA

DOMINICAN REPUBLIC

BRITISH VIRGIN ISLANDS

JAMAICA

HAITI

PUERTO RICO

GAUDELOUPE

MARTINIQUE

BARBADOS



*Tous les*

**CHEMINS**

*mènent au*

**RHUM!**



# RHUM – RUM - RON

## Spanish type

- Molasses Distillation
- Rest of sugar industry

## French Agricole Rhum type

- Pure Cane sugar juice

## English Rum type

- Molasses Distillation
- Rest of sugar industry
- Plus caramel and spices

## Cachaça do Brazil

- Pure sugar cane
- For a historical reason, they don't want to call it Rhum

CACHAÇA



Mixcompany  
THEOQUISO

THEOQUISO 40% ALC/VOL

*Theoguiso*  
CACHAÇA

CACHAÇA



*Theoguiso*  
CACHAÇA

*Theoguiso*  
CACHAÇA

*Theoguiso*  
CACHAÇA

*Theoguiso*  
CACHAÇA

*Theoguiso*  
CACHAÇA

*Theoguiso*  
CACHAÇA

# SESSION Q&R