



TROIS RIVIÈRES MILLÉSIME 1980

Rhum Agricole Tres Vieux | Carafe Baccarat

An ode to the know-how and the Maison's code of excellence, this outstanding 1980 Millésime is composed of 11 of the rarest and most complex vintages from the Trois Rivières Maison. For this edition, Trois Rivières partnered with Baccarat, to create crystal carafes to enhance the collection which contains the greatest Trois Rivières Grands Millésimes.

Tasting notes

Color

Old gold with deep amber reflections.

Aroma

Rich and aromatic. Honey, ripe banana followed by nuances of iodine, Havana cigar & exotic wood.

Taste

The mineral palate reveals astonishing scents of pastry, mixed with subtle oriental flavours of roasted nuts and grey pepper, typical of the House.

Finish

Complex, warm and invigorating, the long finish is dominated by elegant notes of macerated plums.

About the distillery The Trois Rivières plantation was established more than three decades ago and is an integral part of Martinique's historical heritage. Its symbolic name comes from the three rivers that border the sugar cane fields: Oman, Bois d'Inde and Saint-Pierre. During the 18th and 19th centuries, the plantation specialised in sugar production. At the beginning of the 20th century, it began producing Agricole rum, which over time became its exclusive production. Nicolas Fouquet, Superintendent of King Louis XIV, granted himself the largest plots of land ever allotted in the French Antilles: 2000 ha (about 4900 acres) in the south of the island. The domain has changed owners several times. At the time when sugar production was flourishing, there were up to three refineries on the property, some remains of these are still preserved. Amédée Aubéry, a powerful industrialist and landowner, bought Trois Rivières. He modernised the site, stopped sugar production and only produced rum.

