



TROIS RIVIÈRES 1995

Rhum Grand Reserve Millésime

Trois Rivières Vieux is made exclusively from sugar cane from the 1995 harvest. True to its terroir, this Rhum Agricole is characterised by its tonic and generous structure and the explosion of aromas that are so typical of the style of the Trois Rivières distillery. This Rum was first aged in Bourbon barrels, giving it strong tannins and woody aromas. Finished in cognac barrels, completing its complex profile with fine floral and fruity notes.

Tasting notes

Color

Amber with reddish reflections.

Aroma

Ripe fruit and spices with notes of fine wood, vanilla and mocha. After aeration, aromas of dried flowers, grey pepper and rose petals come into play.

Taste

A delicate and powerful explosion with aromas of candied fruits and spices. Powerful tannins and woody fragrances complete this exceptional rum made in Martinique.

Finish

The finish is long, dried and woody. The ageing in Cognac barrels brings sweetness and balancing floral notes.

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.