

CLÉMENT 10 Year Old

RHUM AGRICOLE GRAND RÉSERVE TRÈS VIEUX

Habitation Clément releases every year carefully selected aged Rhum Agricole as part of their Grand Reserve portfolio. Clément 10 year old Rhum Agricole has been distilled from fresh pressed sugarcane juice and aged a minimum of 10 years in a combination of virgin and re-charred oak barrels, yielding an exceptional aged Agricole Rhum with unique characteristics of cinnamon and vanilla. The nose reveals aromatic intensity of raw wood, dried spice and toasted fruit, leading to warm bakery flavors that carry through to an unimaginably lengthy finish. Clément 10 year old Rhum Agricole is a limited release of select barrels chosen and kept aside by our Cellar Master for further aging to develop an unparalleled distinguished character, while following the time-honored traditions of Homere Clément, and is certified under the Appellation d'Origine Contrôlée of Martinique."



Double Gold Medal

- Concours International de Bruxelles





Incredibly delicate nose. Slightly floral yet also displaying almond and toffee notes before delving into citrus undertones. Brown sugar shines through on the palate and then bursts with fresh cherry and orange peel. The finish is very smooth and lingers. Delicious. USC 2013. Excellent, Highly Recommended



BTI RATING: 95 points Gold Medal. Excellent, Highly Recommended

