



Neisson farms 17 plots of land on the southern slopes of Mount Pelee. This volcano last erupted in May 1902 but still accounts for the richest planted land in the Caribbean.

Five varieties of sugar cane are cultivated on these lands and are carefully farmed to maturity before the tall grass is harvested between Jan and the end of June each year.



At sunrise each day the harvest begins. Most of the cane is cut by hand resulting in fewer leaves and other trahs being taken to the distillery. Cane cutters can also better judge where the top of the cane should be cut. Even in the tropics long, protective clothing must be worn making cane cutting one of the hottest jobs in the islands. Cane cutters on Martinique earn at least 15 euros/hour, the most on any Caribbean island.

By about 2:30pm the cane is cut, transported to the distillery, weighed, shredded, pressed and the fresh juice is in the fermentation tanks.