

# SPIRIT JOURNAL

## LA FAVORITE

Coeur de Canne -  
Rhum Agricole Blanc  
Appellation d'Origine Contrôlée  
(Martinique; Caribbean Spirits, Inc.,  
Chicago, IL)

50% abv

The crystalline appearance is silvery and flawless. The first whiffs are confronted with rich, spirity (though neither hot nor prickly), and grassy aromas that seem melded and harmonious; it's a wonder what another seven minutes do to the fragrance as the bouquet turns spicy/peppery, moderately oily, cucumber-like, and properly and delectably cane-like; love this cutting-edge

agricole perfume. Oh man, this bitter-sweet, raw cocoa-like rum deftly dances on the tongue at entry; the mid-palate stage is sweeter than the entry and multilayered with tastes of marshmallow, refined sugar, vanilla cake frosting, and flan. Finishes divinely sweet, remarkably balanced (considering the lofty abv), grassy/floral, and even at the tail end fruity. Wow, what a classic! Yet another reason why rum agricoles are poised to be the next wave in clear spirits.

*Spirit Journal Rating:*

★★★★/Highest Recommendation  
& Best Buy



## LA FAVORITE

Rhum Agricole Ambré  
Appellation d'Origine Contrôlée  
(Martinique; Caribbean Spirits, Inc.,  
Chicago, IL)

50% abv

The color is pale amber/dusty gold; blemish-free purity. The curious opening bouquet reminds me of beeswax, green peppers, and uncooked broccoli; further aeration time of six minutes helps the aroma to unfold as it offers distinct scents of toasted marshmallow, light toffee, yeasty sourdough, green olives, and brine; an entire universe of disparate, yet strangely agreeable aromas in one single glass. The palate entry is semisweet, honeyed, and even a bit sherry-like; at mid-palate, there's a spirity thrust that makes the tongue prickle amidst the tastes of spice, honey, sherry, caramel, and nougat. Concludes rich, oily, concentrated, and wonderfully creamy. Another Martinique rum god.

*Spirit Journal Rating:*

★★★★/Highest Recommendation



## LA FAVORITE

Rhum Agricole Vieux  
Appellation d'Origine Contrôlée  
(Martinique; Caribbean Spirits, Inc.,  
Chicago, IL)

40% abv

Aged in French and American oak barrels for a minimum of three years. The brilliant bronze/tawny/deep amber color is an eyeful; ideal purity. My initial impressions of the nose are of dried red fruits and marzipan; later sniffings after aeration pick up deeper, more brandy-like aromas of oaky vanilla, rum cake, holiday fruitcake, black pepper, cigar tobacco, and a hint of nutmeg. The palate entry is long, sweet, and moderately oily; the mid-palate boasts flavors of butter cream, dark chocolate, cream sherry, cola, citrus, and honey. Ends on a sweet caramel-like note that is opulent yet agile. Dark, oak-aged rum at its finest.

*Spirit Journal Rating:*

★★★★/Highest Recommendation