

## *Neisson Rhum Agricole Blanc* 50 % ABV

## BEST WHITE SPIRIT of the YEAR 2005

F. Paul Pacult's Spirit Journal \*\*\*\*\* Highest Recommendation
Wine Enthusiast Classic (96-100)



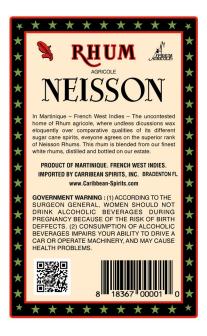


Squeeze a zest of lime over a tsp of raw sugar or cane syrup. Add a measure of Neisson Rhum Agricole Blanc, stir with ice and enjoy a taste of Martinique.

Freshly-harvested sugar cane dominates the aroma of Neisson Rhum Agricole Blanc and carries through the body highlighted with liberal citrus, fruit and floral notes. The fresh sugar cane taste continues into the rich, clean finish.

Distilled from fresh sugar cane juice grown only on the Thieubert-Carbet estate surrounding the distillery, the three-day fermentation results in a superior full-flavored rhum agricole.

Though not aged, this clear rhum rests at least three months while the rich flavor blossoms before being bottled at the distillery.



Appelation d'origine Martinique Controlée

The Neisson distillery, built on Martinique's northwest coast, benefits from some of the richest soil in the islands. The family-owned distillery operates a single-column, copper, continuous still and produces about 400,000 liters of rhum agricole annually. All of the Neisson rhums are distilled, aged and bottled only at the Martinique distillery.

UPC 818367000010 One Liter Bottles 6 bottles per case