

Rhum Blanc Agricole, Rhum Clement Martinique



Tasting Notes

Clément White Rum is the perfect expression of a true Rhum Agricole from Martinique.

Winemaking

During the harvest period between February and June, the freshly cut cane is crushed to extract its juice called "vesou". This juice is then fermented for between 24 and 36 hours in open-air tanks at the distillery. The wine or "cluster", obtained by fermentation of pure sugar cane juice, is distilled at a maximum of 75° (according to the rules of the AOC Martinique) in order to preserve a maximum of aromas.

Product code	SZ22NVFC
Grapes	Spirits
Country	Martinique
ABV%	50%
Case Size	6
Closure Style	Screw Cap
Producer	
Vintage	

Awards



Vegan



Vegetarian