

The image features four golden sun masks arranged in a square pattern. Each mask has a human-like face with large eyes, a nose, and a mouth. The rays emanating from the faces are stylized and vary in design: some are thin and straight, some are thick and flared, and some are curved or hook-like. The background is a solid, bright yellow.

CLAIRIN

The Spirit of Haiti





ici on vend
clairin en Gros
&
en detail.

CLAIRIN TRADITIONNEL

THE LOCAL SPIRIT OF HAITI

Haitian distilleries are artisanal productions: most of them are small distilleries, or *guildives*, dotted around the countryside producing for the enjoyment of their own villages. There are over 500 small distilleries in the countryside and the diversity of production of local spirit, called *Clairin* or *Kleren*, varies widely.

The Spirit of Haiti was founded in 2012 and works to celebrate the work of grower-producer guildives who produce *Clairin Traditionnel*. Traditional Clairin designates heritage, non-hybrid varieties of sugar cane, chemical-free agriculture, spontaneous fermentation with wild yeast, batch still distillation and

traditional production methods. With over 500 producers of many styles of Clairin spread throughout the island, there is an incredible diversity and opportunity for the spirit, its producers and communities. Based in Port-au-Prince, The Spirit of Haiti is proud to be the first company to bottle Clairin for the global spirit

market. We aim to offer opportunity and support to small producers of Clairin Traditionnel through sustainable business relationships and practice - with hopes of growing the category of exported Clairin to be celebrated both locally and on the global market.

To celebrate the culture and character of *Clairin Traditionnel*, The Spirit of Haiti works with producers that still utilize methods of traditional agriculture and spirit production that retains local know-how and sustainability.

The Spirit of Haiti bottlings of *Clairin Traditionnel* are created together with the producers in terms

of both concept and conception - and work to provide a clear view of the incredible diversity of *Clairin Traditionnel* that Haiti has to offer. With respect for the typicity of *Clairin Traditionnel*, The Spirit of Haiti follows a criteria set by the producers themselves as description for their generational methods of local production.

The Spirit of Haiti aims

to share the liquid exactly as one would find it in its home - all our offerings are bottled at the strength that it leaves the still, with no dilution or filtration.

The liquid is collected in drums and transported to Port-au-Prince for bottling, labelling and export.

All production, aging and bottling is done in Haiti.

A photograph of a woman with dark skin, wearing a large, wide-brimmed straw hat and a light blue shirt. She is looking upwards and to the left, with her right hand touching the brim of her hat. The background is a field of tall, green grass or reeds, slightly out of focus.

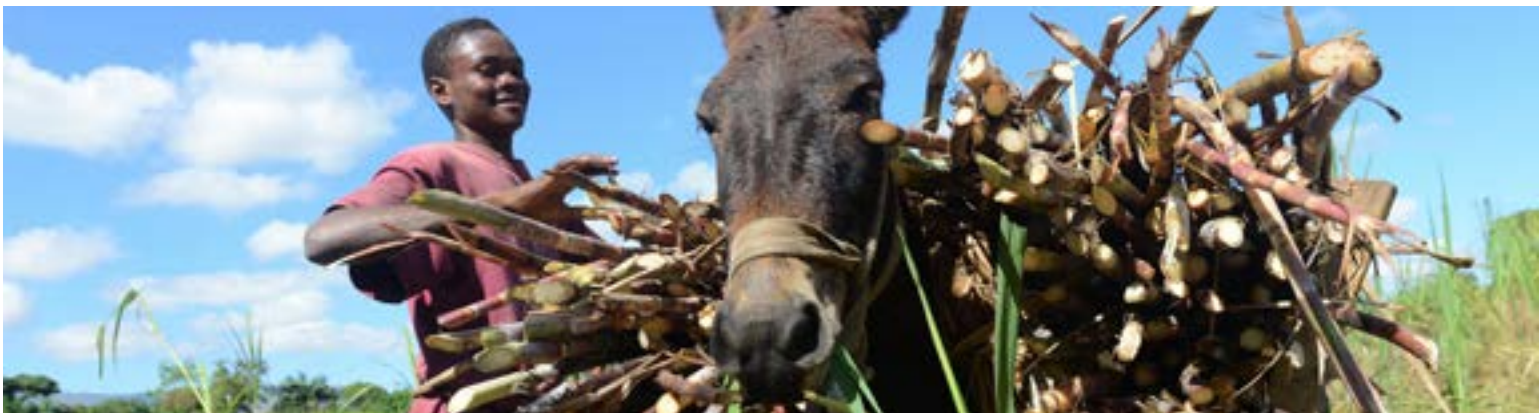
THE SPIRIT OF HAITI

AGRICULTURE

Clairin truly begins in the field. The diversity of sugar cane varieties found in Haiti is incredible: there are hundreds! The name of a variety can vary from one village to another, making it difficult to confirm exactly how many exist. Many of the sugar cane varieties used in *Clairin Traditionnel* are pre-hybrid or heritage cane. The grower-producers carefully cultivate their land

following their sustainable and (uncertified) organic methods.

Cane is grown in polyculture, often together with mango and banana as well as other local vegetation. This biodiversity maintains incredibly rich soil where a true sense of terroir is fostered.



HARVEST

Cane harvesting is done by skillful workers using machete. Hand harvested cane allows for attention to sustainable practices – the producers are able to harvest typically for 6 to 8 seasons from the same stalk of cane (compared with industrialized cutting

methods which removes the rootstalk as well as the cane and so annual replanting is necessary). The cane is transported to the distillery usually by mule or bull carts - an efficient method in the mountainous terrain of Haiti.

Sugar cane comes mostly from the distillery's own field, making the distance and time from harvest to press typically within an hour.



RAW MATERIAL

Upon arrival to the distillery, the sugar cane is immediately pressed using a small mill powered by a diesel engine. In some areas, often in the middle of the cane fields, it is still common to see sugar cane milled by a turnstile powered by bulls.



The fresh juice can either be used immediately or or gently boiled into a light syrup on a *sirop de batterie* over direct fire, depending on the tradition of the village and producer.



FERMENTATION

The sugar cane juice or syrup is transformed into a fermented liquid using the ambient, wild yeast present in the distillery and on the cane stalks - without the addition of industrial or selected yeasts

and with no dilution of water. Fermentation can take place in a wide variety of container, from vats of local wood, stainless steel or food grade plastic drums. This style of fermentation is long and slow - often

lasting up to 120 hours - creating incredible layers of nuance, aromatic and flavor complexity found in *Clairin Traditionnel* and varying widely distillery to distillery and village to village.



DISTILLATION



The fermented liquid is distilled on a discontinuous alembic still consisting of a *chauffe-vin* (preheater for the wash), copper pot and external plates - typically heated by direct fire. The boiler of the alembic is often fueled by dried cane fiber (called *bagasse*)

creating a closed-loop, sustainable system.

once and locally consumed at still strength without the dilution of water.

Wash flows out of the *chauffe-vin* and into the pot still. The vapors enter the external plates and exit the column typically between 45 - 60% abv. *Clairin Traditionnel* is distilled just



HAITI







TOP

fresh grass, young coconut half, sour pickles

HEART

cumin, pine, eucalyptus

BASE

fresh cream, ash, burnt sugar

CLAIRIN SAJOUS

Clairin Sajous is produced at Distillerie Chelo, owned by Michel Sajous in the countryside of St Michel de l'Attalaye, about four hours north of Port au Prince. Michel Sajous is third-generation producer, having built his own distillery in 2004 on the site of his family's distillery before him. Distillerie Chelo is a small, well organized distillery which produces Clairin from *Canne Cristalline*, an old heritage variety of burgundy cane with incredible aromatic complexity. Michel's harvest season typically runs between December and August, where they

cut the cane fields by hand using and ferments the juice spontaneously with the ambient yeast of his land. Clairin Sajous is a fine example of Clairin from Northern Haiti - St. Michel de l'Attalaye is often considered to be the *grand cru* of Clairin. Clairin Sajous shows fine aromatics with compelling notes of bright citrus and grassy botanicals.

Clairin Sajous is represented by the painting of the famous Port-au-Prince based artist, Simeon Michel.



CLAIRIN SAJOUS

RUM

VILLAGE:	SAINT MICHEL DE L'ATTALAYE
HARVEST:	2018
SUGAR CANE VARIETY:	CRISTALLINE
FERMENTATION:	SPONTANEOUS 100% SUGAR CANE JUICE WILD YEASTS
DISTILLATION:	POT STILL
MASTER DISTILLER:	MICHEL SAJOUS

POT STILL PROOF

SUGARCANE RUM

Produced by Distillery Chelo - Saint Michel de l'Attalaye

56,5% alc. by vol. HAITI

750 ml



TOP

lily, honey, mint

HEART

rosemary, coriander seed, green olive

BASE

pumpkin, brine, salt air



WATCH
INTERVIEW

CLAIRIN VAVAL

Clairin Vaval is produced in the coastal village of Cavaillon in the south-east of Haiti. Here, Fritz Vaval runs the Distillerie Arawaks which has been owned by his family since 1947. Fritz owns 20 hectares of land planted with the Madame Meuze cane variety, cultivated naturally without the use of chemical fertilizers or pesticides. Clairin Vaval is produced from pure sugar cane juice fermented naturally with wild yeasts and distilled on

a small pot still that Fritz made himself, powered by the steam engine of an old locomotive.

Clairin Vaval tastes of its region, with aromatics of salty sea air, beach sand, and rich botanicals.



CLAIRIN VAVAL

RUM

49,5% alc. by vol. Produced by
Distillery Arawaks
Cavaillon - Haiti

750 ml



STEPHAN KALIL SAOUD

TOP

cut grass, basil leaf, lemongrass

HEART

cane juice, young fennel, vetiver

BASE

green peppercorn,
ginger root, lily flower



WATCH
INTERVIEW

CLAIRIN SONSON

Clairin Sonson is from Cabaret, a village located in the district of Arcahaie in the north-west of Port-au-Prince. Distillery owner Stephan Kalil Saoud cultivates the local variety of cane called Madame Meuze on his 25 hectares of field where the cane is grown together with banana and other fruit trees. Once harvested, the sugar cane is pressed and slowly reduced to syrup before it is fermented naturally using the ambient yeast of

the distillery and field. The distillation is carried out using pot stills crafted by his father who founded the distillery in 1932.

Clairin Sonson shows pronounced herbaceous notes of lemongrass and basil on a striking yet approachable palate.

CLAIRIN SONSON
RHUM SIROP DE CANNE



VILLAGE: CABARET
RECOLTE: 2018
FERMENTATION: SIROP DE CANNE
LEVURES SAUVAGES
DISTILLATION: DISCONTINUE
EN ALAMBIC
DISTILLATEUR: STEPHAN KALIL SAOUD

POT STILL PROOF

PRODUIT TOTALEMENT NATUREL

Distillerie Clairin Sonson Pierre Gilles – Cabaret

53,2% vol.

HAITI

750ml



FAUBERT CASIMIR

TOP

tropical fruit, guava candy, pencil shavings

HEART

mango, musk, truffle

BASE

wet sawdust, soft cheese, forest



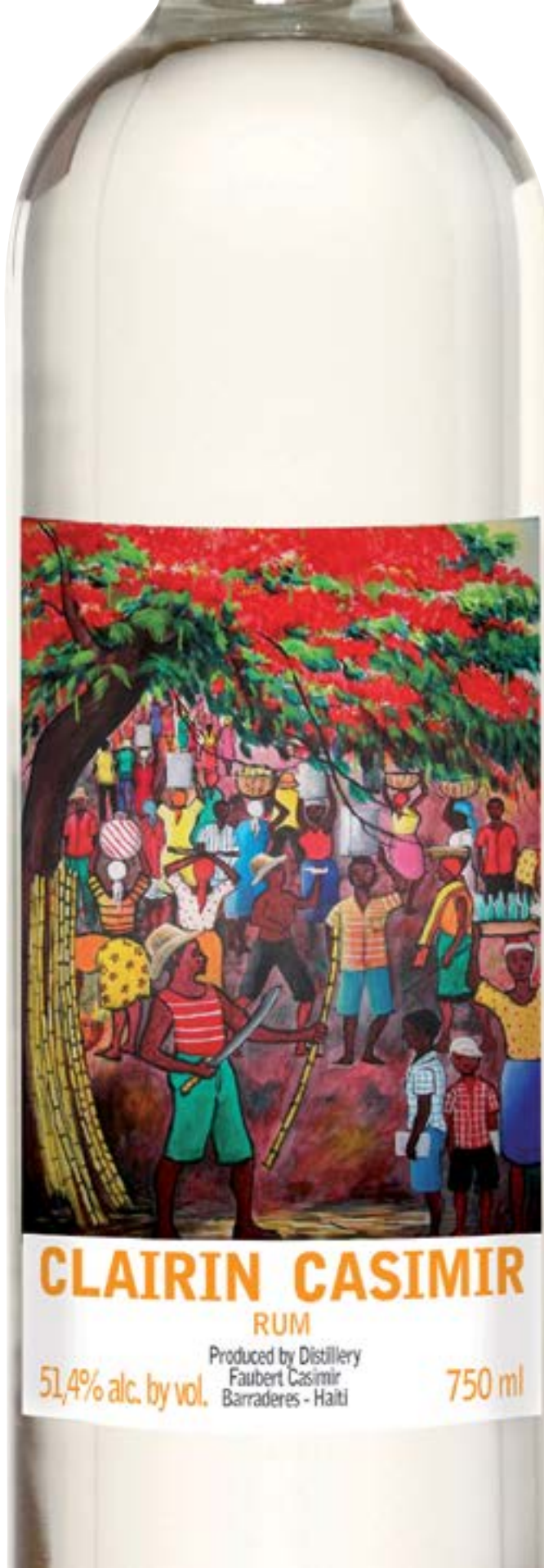
WATCH
INTERVIEW

CLAIRIN CASIMIR

On the north side of the southern fork of Haiti is the village of Baradères: a region famous for its coffee, cocoa and Clairin. Baradères is a small fishing village, quite isolated but with a fairly large population and many small distilleries. Faubert Casimir produces his Clairin using Hawaii Rouge and Hawaii Blanc, a relative of the O'Tahiti cane from Polynesia. His cane is pressed and the pure juice goes through a very long wild fermentation in wooden vats made from local chestnut trees. In

the style of Baradères, Faubert adds local citrus to his fermenting wash (to control the pH and prolong his fermentation) as well as herbs like lemongrass (locally used to keep away unwanted pests). Clairin Casimir exhibits very intense aromas, from candied fruit and herbs to heady truffles.

Clairin Casimir is represented by the painting of the famous Port-au-Prince based artist, Simeon Michel.



CLAIRIN CASIMIR

RUM

51,4% alc. by vol. Produced by Distillery
Faubert Casimir
Baradères - Haiti

750 ml



BETHEL ROMELUS



TOP

citrus peel, tangy barbecue, smoke

HEART

papaya, smoked meat

BASE

butter cream, burnt caramel



WATCH
INTERVIEW

CLAIRIN LE ROCHER

Clairin Le Rocher is produced by Bethel Romelus in Pignon from *sirop de canne*. The syrup is made from juice that has been boiled in order to preserve it and maintain the distinctive features of the raw material intact. Three different sugar cane varieties are used to produce the syrup, which then undergoes fermentation similar to the tradition of *Grand Arôme*, where the residual material left in the pot after distillation (often called dunder, backset or stillage) is added back to the fermenting wash.

This addition allows much more intense aromas to develop during fermentation, which are then also revealed in the finished spirit. Le Rocher is characteristic of a heavy richness and an intriguing smokey sweetness.

Le Rocher is represented by a painting found on the walls of the famous Hotel Florita in Jacmel, Haiti.





TOP

fresh grass, pear blossom, warm beach sand

HEART

green peppercorn, cinnamon bark, sliced pear

BASE

fresh hay, mint leaf, butterscotch

CLAIRIN COMMUNAL

This bottling is the result of the blend of four Clairin from the municipalities of Cavaillon, Baradères, Pignon and St. Michel de l'Attalaye. Separately, these Clairin are produced by organic sugarcane, cultivated without pesticides, fermented with natural yeasts and distilled in small pot stills. Clairin Communal represents a historic moment: it is the first ever blend of multiple Clairin producers, creating a nuanced sum of its parts with lifted aromatics, fruit driven profile, and a

balanced richness.

Bottled at 43%, Clairin Communal is designed to create intriguing cocktails but can also be enjoyed in simple presentation or on its own.

The label of the four suns represents the four villages that create this blend united by Haiti's national motto "L'union fait la force" (Strength through unity).





CLAIRIN ANSYEN

In 2015, The Spirit of Haiti built a small warehouse in Port-au-Prince to age *Clairin Traditionnel* in casks with high integrity from producers such as Caroni, Hampden Estate, Worthy Park, Bielle, Lustau, Buffalo Trace among others. Selected professionals are invited to taste these barrels in order to choose their favorite one for a limited edition bottling of single cask, known as *Clairin Ansyen*.

The labels of Clairin Ansyen feature images of the huge masks used in Carnival celebration from the village of Jacmel in the south of Haiti.





Slow Food is a global, grassroots organization, founded in 1989 to prevent the disappearance of local food cultures and traditions, counteracting the rise of fast life and combat people's dwindling interest in the food we eat, where it comes from and how our food choices affect the world around us.

Since its beginnings, Slow Food has grown into a global movement involving millions of people in over 160 countries, working to ensure we all have access to good, clean and fair food.

Slow Food believes food is tied to many other aspects of life, including culture, politics, agriculture and the environment. Through our food choices we can collectively influence how food is cultivated, produced and distributed, and change the world as a result.

The Haitian Presidium was established in 2018 to support the work to promote *Clairin Traditionnel*. The aim of the Presidium is to identify, network together and promote producers of *Clairin Traditionnel* who continue to use traditional production methods. This project also aims to celebrate and protect the Haitian agricultural system, still relatively uncontaminated by synthetic chemicals. It recognizes the Clairin producers' role as "defenders of the territory" whose production choices will have an influence on future generations in Haiti.

CLAIRIN
The Spirit Of Haiti

www.thespiritofhaiti.com