

PROVIDENCE

Distillerie de Port-au-Prince is one of the newest rum distilleries in the Caribbean, having opened in 2018 in Port-au-Prince, Haiti. The project began as a collaboration between the Barbancourt-Linge family and La Maison & Velier. The fruit of this partnership is a new brand of rum, Providence. Herbert Barbancourt-Linge Jr. is the master distiller and distillery manager of Distillerie de Port-au-Prince. He and his family are rediscovering the methods and techniques of their forefathers, heirs of a famous rum dynasty. Providence rums are crafted with respect for the land, the agriculture and the people.

PROVIDENCE 3 YEARS OLD 2020

PRODUCTION



Raw material	Sugar cane syrup – Cristalline
Still type	Müller pot still
Cask type	Providence
Age	3 YO
Bottling strength	52 %
Number of bottles	5,192

This Providence 3 YO 2020 represents the second aged rum of the distillery. The particularity of this rum lies in its elaboration, based on traditional methods: it is produced from syrup from an ancestral Cristalline sugar cane variety. The sugar cane comes from the fields Michel Sajous, located in Saint-Michel de l'Attalaye, 150 kilometers north of the capital. Distillerie de Port-au-Prince also renews with Haiti's tradition of double distillation. Fermentation is carried out using selected yeasts and dunder, allowing for the development of a particular aromatic complexity. Its rums, which are produced in a Müller pot still, leave the first run at 25-30% ABV and the second at 72-78% ABV. This version was aged for three years in ex-Providence casks. By being aged in the distillery's casks, this bottling fully expresses the identity of the brand. These casks are made of new American oak. The barrel have been charred at level 2, filled in and filled out three times in a two years process, to make the wood "used" to the rum, thus abling it to gently age at its best. This new release stands out for its energetic fruity, rich and spicy notes.

TASTING NOTES

Nose: Fine, generous. With perfect balance, the first nose expresses a myriad of fruits (lime, clementine, banana) enveloped in a beautiful layer of varnish. Continuing on, now with more relief, the second nose reveals a more herbal landscape.

Palate: Harmonious and lively. With lots of spirit and precision, the attack reveals notes of white chocolate and honey. On the mid-palate, the flavour palette moves into floral notes. With time, a fine layer of vanilla covers the flavour palette.

Finish: Plentiful and ample. The start of the finish is peppery and herbal (oregano) and then clearly menthol. The after-taste gallops back to fruity (peach) and divinely juicy lands.

