

A person's arm is visible, holding a small glass filled with a golden-brown liquid, likely rum. The background features large, dark wooden barrels and a stone wall, suggesting a distillery or cellar environment. The lighting is warm and focused on the glass and the person's arm.

DISTILLERIE DE PORT-AU-PRINCE

PROVIDENCE

HAITI

DISTILLERS & BLENDEES SINCE 1870



PROVIDENCE: THE NEW ADVENTURE OF HAITIAN RUM

Established in 2018, Distillerie de Port-au-Prince is one of the newest and smallest distilleries in the Caribbean which sprung out of the passion of the Linge Family whose history of working in rum dates back to the 18th century. Master Distiller Herbert Barbancourt-Linge Jr and his family are reconnecting with their roots and rediscovering the methods and techniques of their ancestors who cofounded and operated Barbancourt Distillery until their separation in the mid 1800's. Distillery de Port-au-Prince's Providence Rums are crafted with the respect for the land, agriculture and people of Haiti.

THE LINGE FAMILY

Louis Barbancourt left Bordeaux, France in 1765 to come to Haiti- then known as the French colony of Saint-Domingue where he became the owner of a sugar cane plantation. In 1862, his descendants and brothers Labbé and Dupré Barbancourt founded Barbancourt et Cie and began distilling what came to be considered one of the best Agricole-style rums in the world. The two brothers split in 1870 and Dupré kept the distillery, which he operated with his wife Nathalie Gardère until her great-nephew Jean Gardère took over in 1946, keeping up with the tradition and modernizing Barbancourt, enabling the company to grow from a small domestic industry to a proud international exporter

Jane Barbancourt, last living member of the original Barbancourt family, married Rudolf Linge, a German expert in perfume who worked in Grasse during World War II. Together they launched their own brand, Vieux Labbé (changed after legal issues preventing them from using their Barbancourt name) which is run today by their son Herbert Barbancourt-Linge Sr. The family dream has always been to distill again, reviving the legacy of their ancestors. Distillerie de Port-Au-Prince is the realization of this dream, created in partnership with La Maison & Velier.

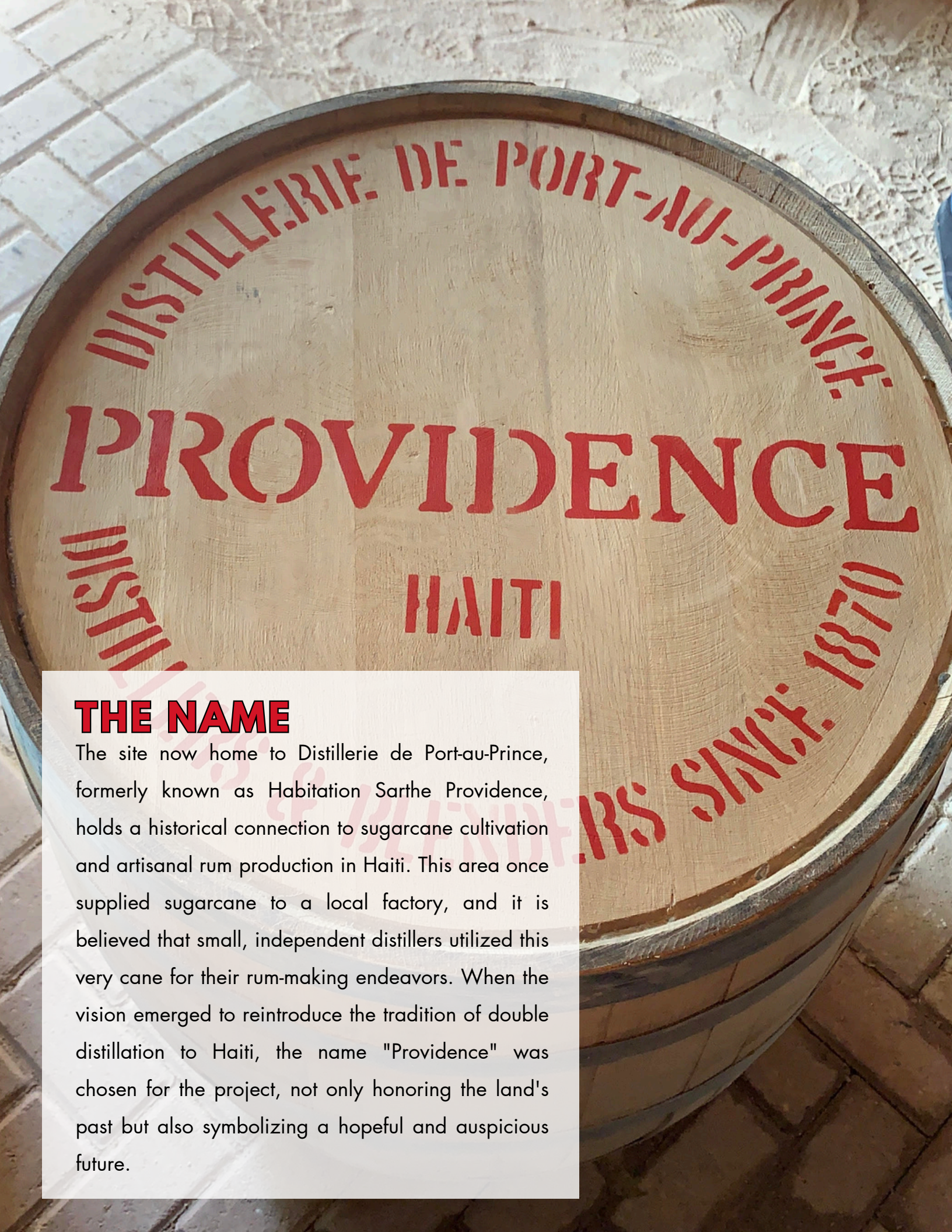


IN THE BEGINNING...

Luca Gargano's deep appreciation for Haiti began in the early 1990s with his ambition to import Haitian rum to Italy through his company, Velier. His profound connection to the country's spirits intensified in 2012 upon encountering Clairin, the artisanal rum traditionally crafted in the Haitian countryside. This revelation illuminated the extraordinary potential within Haiti's rum-making traditions: pristine fields of naturally grown sugarcane, ancestral and chemical-free agricultural practices, and authentic techniques that represent a nearly lost legacy in the modern world of spirits.

This shared passion brought Luca and the Linge family together, forging a swift friendship and a powerful business alliance. Their collaboration led to the launch of "The Spirit of Haiti," an initiative designed to bring the exceptional Clairin of small, independent producers to a global audience for the very first time. Further supporting the Linge family's aspirations to distill, a new partnership was formally established in 2019. The installation of a 1500-liter capacity still commenced in January of that year, carefully overseen by world-renowned experts to ensure meticulous attention to detail. The inaugural distillations followed shortly thereafter in early 2019, giving rise to Providence Rum, the pioneering spirit from Distillerie de Port-au-Prince.





DISTILLERIE DE PORT-AU-PRINCE

PROVIDENCE

HAITI

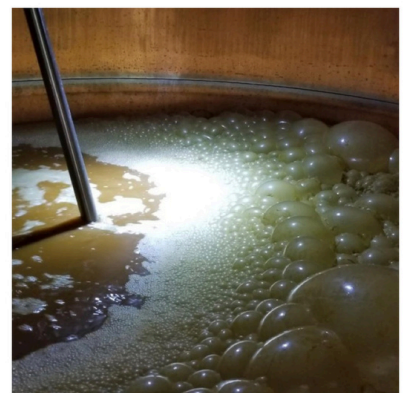
THE NAME

The site now home to Distillerie de Port-au-Prince, formerly known as Habitation Sarthe Providence, holds a historical connection to sugarcane cultivation and artisanal rum production in Haiti. This area once supplied sugarcane to a local factory, and it is believed that small, independent distillers utilized this very cane for their rum-making endeavors. When the vision emerged to reintroduce the tradition of double distillation to Haiti, the name "Providence" was chosen for the project, not only honoring the land's past but also symbolizing a hopeful and auspicious future.

THE MAKING OF PROVIDENCE RUM

Providence Rum is produced with the prized heritage variety of Cristalline sugarcane. The sugar cane is grown by Michel Sajous in Saint-Michel de l'Attalaye without the use of chemical fertilizers or pesticides. Cut by hand using machete, the cane is then pressed on a small diesel mill. Syrup is produced using an ancestral *sirop batterie* where the fresh juice is boiled over direct fire into a concentrated syrup for easier transport and storage. The syrup is reduced to 65-70 brix before it is brought to Port-au-Prince where it is diluted with water to 12 brix before fermentation. A distinct, long batch fermentation lasts 10 to 12 days and is initiated by proprietary yeasts.

The fermented wash is then distilled in a Müller pot still which was carefully installed in 2019. The initial distillate comes off the still between 25-30%, notably heated by a water bath rather than direct fire – a rare technique in Caribbean rum production that allows for more precise control and a gentler distillation. A second distillation then yields a final spirit at 72-75% abv.



A photograph of a wooden building with a stone base and arched openings, surrounded by tropical foliage. The building has a steep, gabled roof made of wood. The walls are made of vertical wooden planks. The base of the building is made of rough-hewn stone. There are two large arched openings in the stone base, each with a heavy, dark metal door. The doors are slightly ajar, revealing a dark interior with wooden beams. A large, green palm frond is visible on the right side of the building. The foreground shows a grassy area with some stone steps leading up to the building. The sky is blue with some white clouds.

TROPICAL AGING

Providence Rum employs a sophisticated and nuanced approach to aging, distinguishing itself through its intentional cask selection and a focus on tropical maturation, allowing the aged rums to showcase a thoughtful development of character.

All aging occurs on-site in Haiti. The tropical climate, characterized by high temperatures and humidity, accelerates the aging process significantly compared to cooler climates. This leads to a more rapid interaction between the rum and the wood, resulting in quicker flavor development and a higher "angel's share" (evaporation of alcohol).

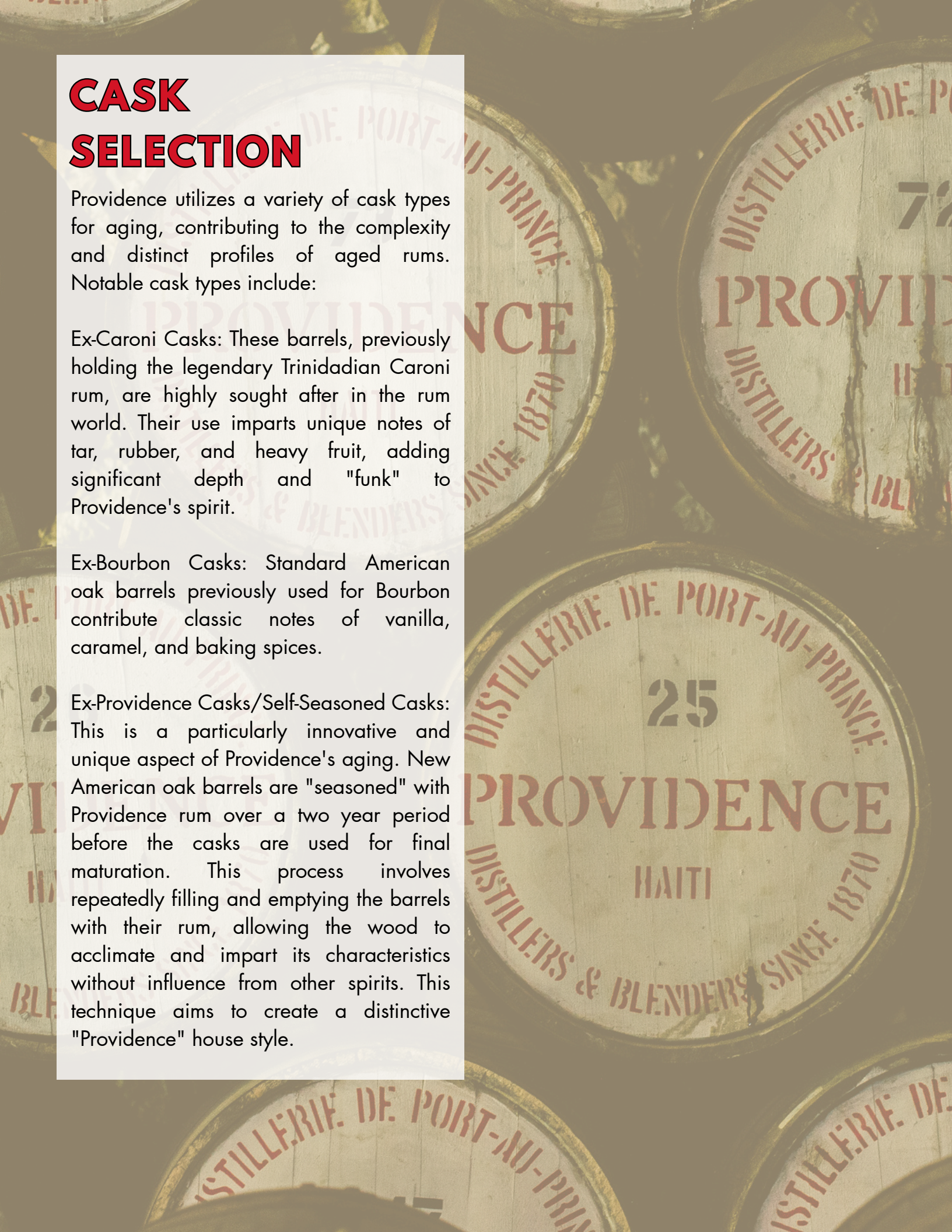
CASK SELECTION

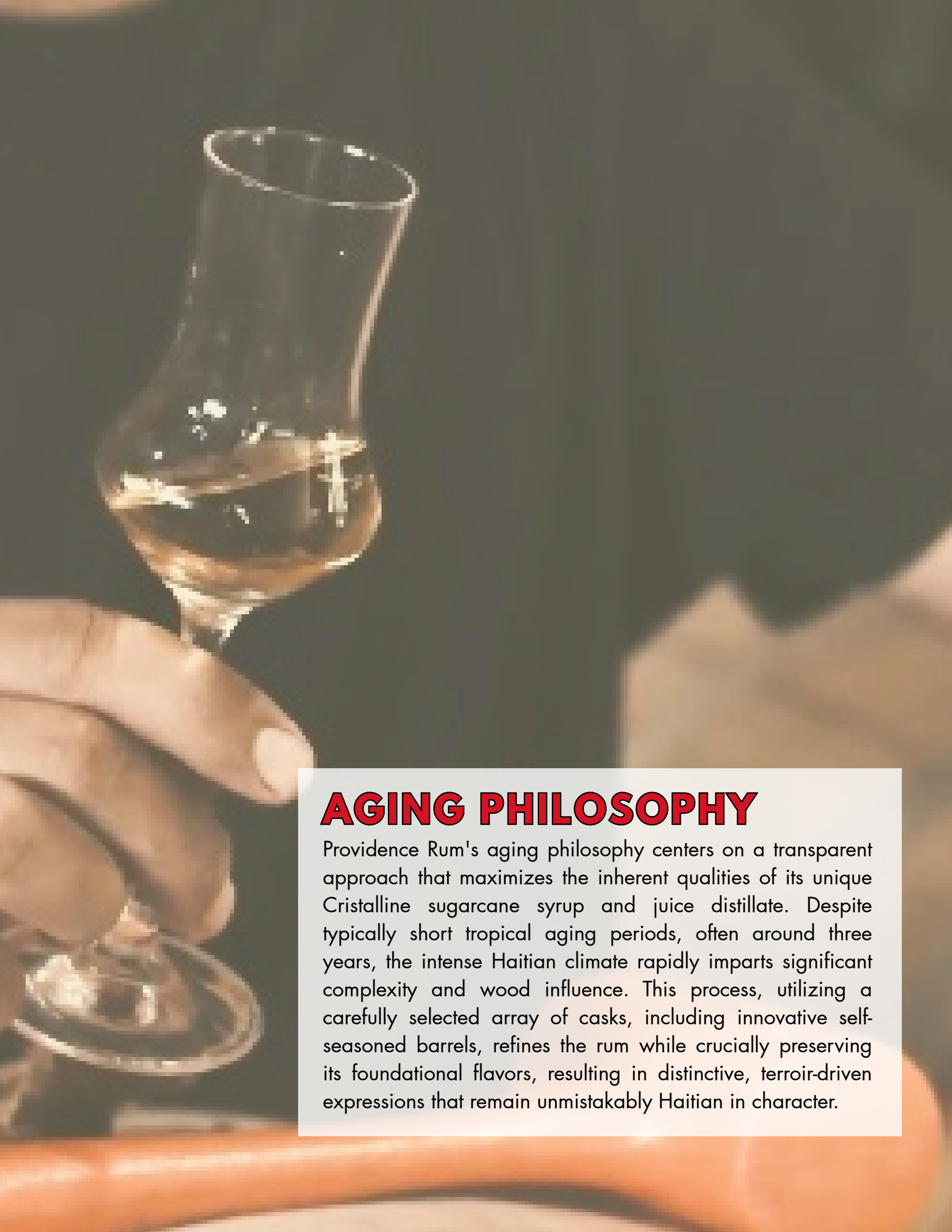
Providence utilizes a variety of cask types for aging, contributing to the complexity and distinct profiles of aged rums. Notable cask types include:

Ex-Caroni Casks: These barrels, previously holding the legendary Trinidadian Caroni rum, are highly sought after in the rum world. Their use imparts unique notes of tar, rubber, and heavy fruit, adding significant depth and "funk" to Providence's spirit.

Ex-Bourbon Casks: Standard American oak barrels previously used for Bourbon contribute classic notes of vanilla, caramel, and baking spices.

Ex-Providence Casks/Self-Seasoned Casks: This is a particularly innovative and unique aspect of Providence's aging. New American oak barrels are "seasoned" with Providence rum over a two year period before the casks are used for final maturation. This process involves repeatedly filling and emptying the barrels with their rum, allowing the wood to acclimate and impart its characteristics without influence from other spirits. This technique aims to create a distinctive "Providence" house style.



A close-up photograph of a hand holding a tulip-shaped glass filled with a golden-brown liquid, likely rum. The background is dark and out of focus, with some warm-toned shapes at the bottom. A white text box is overlaid on the right side of the image.

AGING PHILOSOPHY

Providence Rum's aging philosophy centers on a transparent approach that maximizes the inherent qualities of its unique Cristalline sugarcane syrup and juice distillate. Despite typically short tropical aging periods, often around three years, the intense Haitian climate rapidly imparts significant complexity and wood influence. This process, utilizing a carefully selected array of casks, including innovative self-seasoned barrels, refines the rum while crucially preserving its foundational flavors, resulting in distinctive, terroir-driven expressions that remain unmistakably Haitian in character.

PROVIDENCE DUNDER & SYRUP

The second release from Distillerie de Port-au-Prince, Providence Dunder & Syrup, is a testament to traditional rum-making. This particular bottling is crafted from a distinctive blend of Cristalline sugarcane syrup and fresh cane juice, sourced from Michel Sajous' fields in Saint-Michel de l'Attalaye, located 150 kilometers north of the capital. Its aromatic complexity is carefully cultivated through a fermentation process that employs both selected yeasts and dunder from prior distillations. The fermented wash then undergoes a two-stage distillation in a Müller-designed iron pot still, heated by a water bath. The resulting spirit emerges from the still at 73% ABV, which is then gradually brought down to 56% ABV for bottling.

Profile

Opulent and authentic.

Nose

Heady and flattering.
Guava, honey, burnt cane.

Palate

Creamy and warm.
Red fruits, thyme, smoked meat.

Finish

Soft and long.
Almond, vegetal and tertiary notes.



PROVIDENCE

THREE YEAR 2020

The Providence 3 Year Old 2020 release marks the second aged rum from Distillerie de Port-au-Prince and its debut in the U.S. market. This unique rum begins with syrup derived from the heritage Cristalline sugarcane variety, cultivated in Michel Sajous' fields located 150 kilometers north of Port-au-Prince in Saint-Michel de l'Attalaye. Fermentation of this syrup utilizes proprietary yeasts alongside dunder—the organic material remaining in the pot still after distillation—a technique that fosters its distinct aromatic complexity. The resulting wash undergoes distillation in a Müller pot still, yielding a first run at 25-30% ABV, followed by a second distillation reaching 72-78% ABV. For this particular expression, the rum was aged for three years in "ex-Providence casks." These are new American oak barrels, charred to level two, that are repeatedly filled and emptied with Providence rum over a two-year period, effectively seasoning the wood. This meticulous conditioning allows the rum to capture its full, uninfluenced identity during its subsequent tropical aging in Haiti.

Profile

Lively and harmonious

Nose

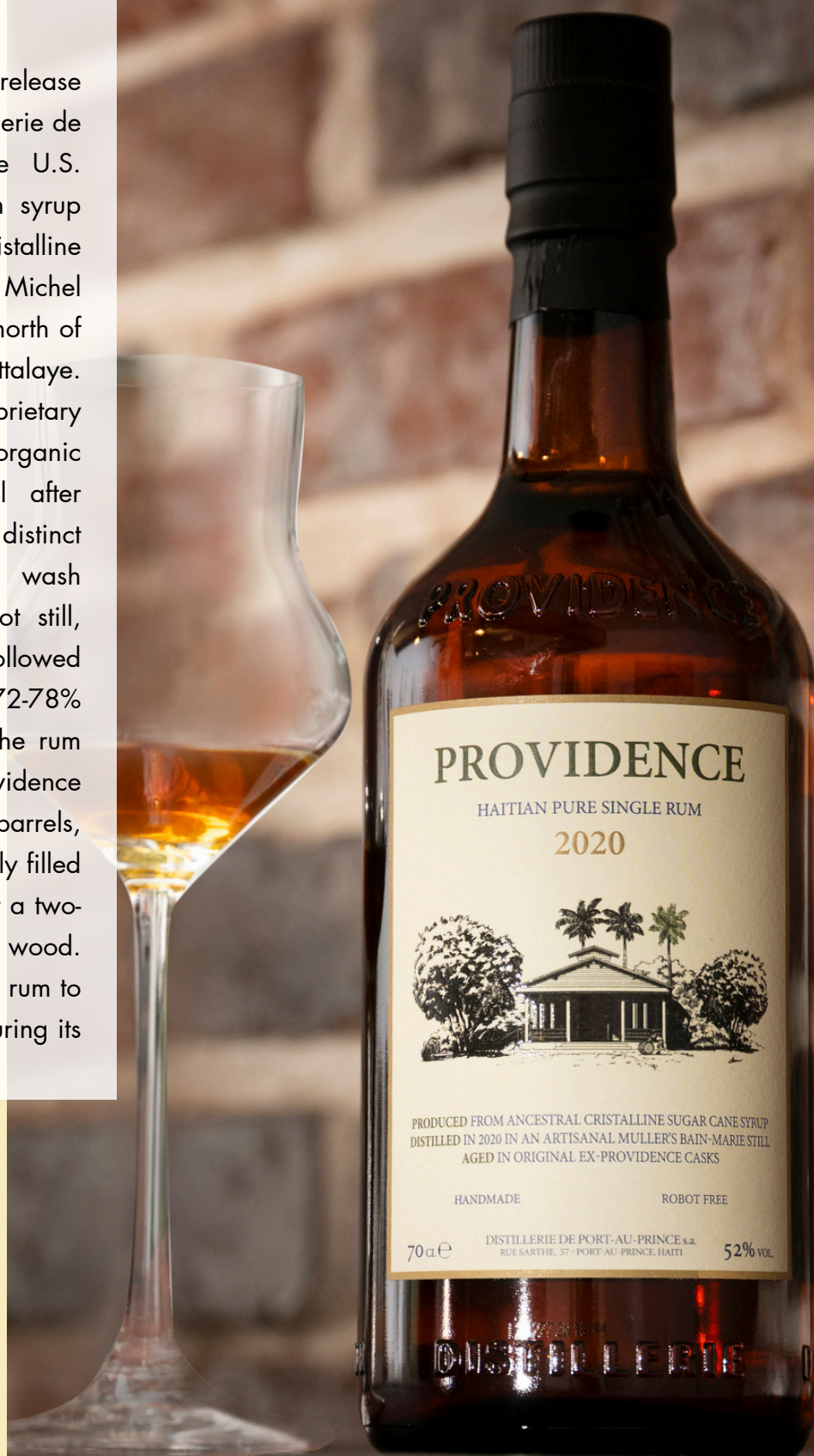
Expressive and balanced. Lime and banana evolve with herbaceousness.

Palate

Precise and lively. White chocolate, honey, floral and vanilla nuances.

Finish

Long and ample. Peppery and herbal with juicy peach tones.





CONTACT

Kate PERRY

National Manager - American Market

k.perry@laisonandvelier.com

Mobile 1 207.751.4157

www.providence-rum.com