

HAMPDEN

ESTATE

PURE SINGLE JAMAICAN RUM

Founded in 1753 Hampden Estate has been distilling rum for almost three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Renowned throughout the world for its full, intensely flavorful rums, Hampden Estate has always produced quintessential, heavy pot still pure single rums, using unique methods that guarantee its remarkable aromas and truly exceptional taste.



Hampden The Maverick

Production

Raw material	Molasses - Cane vinegar - Dunder - Muck - Spring water
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Aging	Tropical
Bottling strength	59 %

Hampden The Maverick is an exclusive release crafted by Christelle Harris, a member of the family that owns the distillery, and her husband Matthew Hann, in celebration of the birth of their son Maverick in May 2024. This blend brings together a selection of different marks and vintages: 50% HGML 2018, 40% LFCH 2020, and 10% C<>H 2021. HGML is one of the distillery's most intense marks, LFCH represents Hampden's second lightest formula, while C<>H is also among the distillery's most iconic marks. This unique edition encapsulates the depth and authentic spirit of Hampden.

Tasting Notes

Nose: Powerful and enticing. The first impression bursts with intense cane sugar and ripe tropical fruits, notably roasted pineapple. As it opens, rich layers of manuka honey blend with aromatic herbs (thyme, bay leaf), candied orange peel, and a warm spice profile featuring clove and black pepper.

Palate: Precise and vigorous. The roasted pineapple notes return, deepened by hints of dark chocolate and grilled coconut. Mid-palate brings forward savory herbs like sage and thyme, alongside evolving smoky tones and robust spices such as star anise and black cardamom. The intensity builds with waves of cocoa.

Finish: Long and velvety. Spices like cinnamon and clove dominate the beginning, followed by earthy undertones of cacao and charred oak. A floral bouquet of violet and marigold adds elegance before the finish tapers into rich sugar cane and deeply caramelised molasses.

US Market Manager - KatePERRY • k.perry@lamaisonandvelier.com
Instagram @[hampdenestaterum](https://www.instagram.com/hampdenestaterum)
Website: www.hampdenestaterum.com