

CLAIRIN

The Spirit of Haiti



CLAIRIN SONSON

Hailing from the village of Caberet in the district of Arcahaie, Clairin Sonson is produced from sirop de canne—where the fresh juice is reduced on a sirop de batterie heated by direct fire, spooned slowly by skilled hand before distillation on a small pot still.

TRADITIONAL CLAIRIN

PRODUCER: STEPHAN KALIL SAOUD
RAW MATERIAL: SIROP DE CANNE
FERMENTATION: LEVURES SAUVAGES
DISTILLATION: 100% POT STILL
TASTING NOTES: BASIL LEAF
LEMONGRASS
YOUNG GINGER

CLAIRIN SONSON
RHUM SIROP DE CANNE



VILLAGE: CABERET
LOCALITY: ARCAHAIE
FERMENTATION: SIROP DE CANNE
LEVURES SAUVAGES
DISTILLATION: TRADITIONNELLE
EN ALAMBIC
DISTILLATEUR: STEPHAN KALIL SAOUD
POT STILL PROOF
PRODUIT TOTALEMENT NATUREL
Distillerie Clairin Sonson Pierre Gilles - Caberet
53,2% vol. HAITI 70 cl e

CLAIRIN SONSON

HAITI