



ARHUMATIC

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Fresh & candied orange – Jamaican Blue Mountain Coffee

Rhum Arrangé – 35%, 700ml



Range Demanding professionals with a passion for fruits and vegetables, Clémence and Thierry Ogez have honed their knowledge of quality, sourcing and seasonality. Transferring their knowledge and passion for produce, in 2014 they began their journey to become true "master blenders" of their craft: *rhum arrangé*.

They have combined their love of produce and rum, carefully sourcing both from the places that can contribute something special and unique..

Always seeking quality and authenticity, their collections evolve throughout the year, allowing the selection of ingredients according to 4 primordial criteria: Seasonality, Quality, Taste and Perfect ripeness.

The result is a long and demanding research: each *rhum arrangé* is produced with different recipes until the perfect one is found in order to show the essence of Arhumatic.

Product description Produced using rum from Hampden Estate in Trelawny, Jamaica, the distillery's LROK mark is combined with Blue Mountain coffee, candied orange and orange peel. The ingredients are skillfully combined and create a symphony together – a sum greater than its parts on a backdrop of complex rum showing depth and determination.

Tasting notes **Profile:** Refined and balanced.

Nose: Elegant and lively. Orange zest, candied orange, tobacco and roasted notes.

Palate: Balanced and smooth. Toffee, bright, bitter orange, coffee, cane sugar.

Finish: Long and gourmet. Marmalade, herbaceous notes, orange pie and gingerbread.

Tasting advice We recommend enjoying Arhumatic *rhum arrangés* neat, over ice, with sparkling wine or water. A bottle of *rhum arrangé* provides a convivial experience shared after dinner or as a complement to an afternoon with friends. While Arhumatic is delicious chilled over ice, please do not refrigerate the bottle for extended periods or the fruit may discolor.