

A stylized illustration of a ship's hull, shown in a dark grey color with a lighter grey stripe along the top edge. The hull is angled upwards from the bottom left towards the top right. In the background, there is a light blue sky with several birds in flight. To the left, a cityscape is visible, featuring a white building with a grid of windows and two red smokestacks. A large, bright sun or moon is partially obscured by a cloud in the lower right quadrant. The overall style is clean and modern.

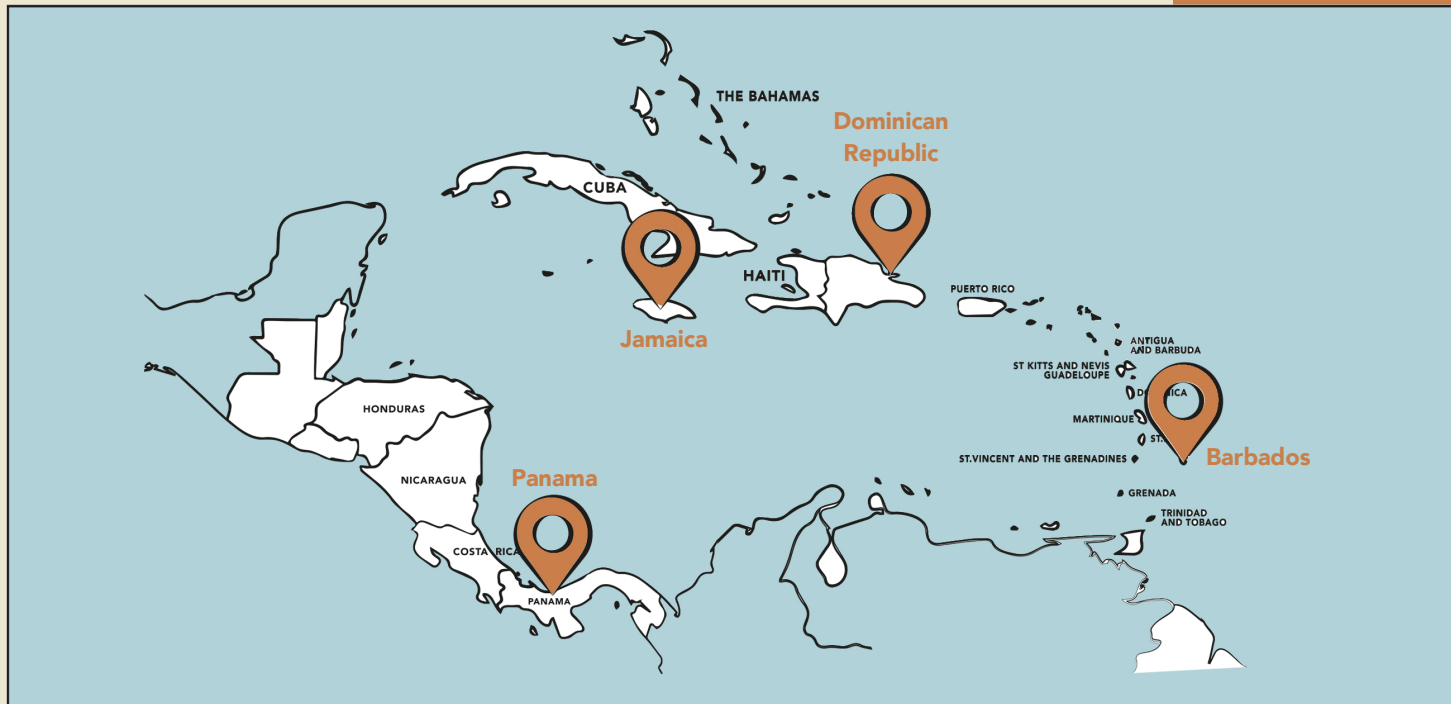
TRANSCONTINENTAL
◦ **RUM LINE** ◦

TRANSCONTINENTAL · RUM LINE ·

**HIGH-QUALITY RUMS. TROPICAL &
CONTINENTAL AGING TRANSPARENCY.
NO SUGAR ADDED. NO COLORING.**

The Transcontinental Rum Line reflects the great diversity that can be found around the world of rum production. Inspired by the voyage of rum between the country of distillation and its aging conditions, the founding principle of the range is transparency. No sugar or coloring is added and aging conditions are clearly stated on every bottle.

·TCRL·





JOHANN JOBELLO – LA MAISON & VELIER

Beginning his career in Paris' LMDW shops, Johann joined the La Maison & Velier team in early 2019. He was quickly promoted to Product Manager for Rum and US Market Coordinator, working closely with the US team to manage all import logistics to market.

Raised between France and Martinique, Johann is a dedicated promoter of Caribbean culture and its traditions. His passion for rum has led him to a role in brand management for Transcontinental Rum Line and Rums of the World. Johann brings his love and vivacity to life through his creative and thoughtful sourcing for La Maison & Velier.



CORE RANGE.

The Core Range is an invitation to travel in the world of rum. A composition of rum-producing countries from a global perspective, the range is an opportunity to discover iconic styles of various regions and explore the differences in raw material, distillation styles and aging conditions. Each bottle is carefully selected to showcase its nuance of production and high quality of the resulting spirit.

TCRL serves as an excellent education resource to understand the global diversity of rum profiles for both experienced rum lovers and those just embarking on their journey.





• CORE RANGE •

JAMAICA 2016

Aged 4 years
in Jamaica

5
YEARS OLD
RUM

Aged 1 year
in Europe

The result of fermented molasses and pot still distillation, this Jamaican rum was produced in 2016 in the marvellous Lluidas Vale. After being matured for 4 years on the island, it was aged for 1 more year in the mild European climate. Bottled at Navy Strength (57,18% ABV), this expression will provide you with an elegant version of Jamaican funk.

DISTILLED 2016 | BOTTLED 2021

PURE SINGLE RUM

POT STILL | AMERICAN OAK

700ml

57,18%Vol.Alc.

PROFILE

Coconut, candied lemon with medicinal notes, hint of smoke

FRUITY ●●●○

SPICY ●●●●

SWEET ○○○○

•TCRL•



• CORE RANGE •

AUSTRALIA 2014

Aged 5 years
in Australia

7
YEARS OLD
RUM

Aged 2 years
in Europe

Coming to us from the southern hemisphere, this rum proudly represents its Oceanic origins. This rum was distilled in 2014 in Queensland, Australia from fermented molasses. Pot still distillation enhances the terroir of the estate grown sugar cane. After aging in ex-bourbon barrels for five full years in Australia, it was sent to Europe for additional aging in an ex-cognac foudre in France.

DISTILLED 2014 | BOTTLED 2021

PURE SINGLE RUM

POT STILL | AMERICAN & FRENCH OAK

700ml

48%Vol.Alc.

PROFILE

Cinnamon, exotic fruits, pastries, roasted coffee beans

FRUITY ●●○○

SPICY ●●●○

SWEET ○○○○

•TCRL•



• CORE RANGE •

PANAMA 2015

Aged 6 years
in Panama

6
YEARS OLD
RUM

Bottled
in France

Produced from fermented molasses and distilled in column stills, this Panamanian rum is the perfect example of the regional style. This rum was aged in tropical conditions near the Panama Canal for six years, then moved to Europe and bottled in France.

DISTILLED 2015 | BOTTLED 2021

TRADITIONAL RUM

COLUMN STILL | AMERICAN OAK

700ml

43%Vol.Alc.

PROFILE

Vanilla, dried fruits, coconut milk, sweet tobacco smoke

FRUITY ●●●○

SPICY ●●○○

SWEET ●●○○

•TCRL•

• CORE RANGE •

BARBADOS 2015

Aged 5 years
in Barbados

6
YEARS OLD
RUM

Aged 1 year
in Europe



This beautiful expression of Barbados rum was aged in ex-bourbon casks in the tropical climate of the distillery for five years, before crossing the Atlantic for an additional year of aging. It is a blend of pot still and Coffey column still rums, perfectly balanced between structure, lightness, and depth.

DISTILLED 2015 | BOTTLED 2021

SINGLE BLENDED RUM

POT & COLUMN STILL | AMERICAN OAK

700ml

55%Vol.Alc.

PROFILE

Herbaceous notes, spices, Honey, pepper and noble wood

FRUITY ●●○○

SPICY ●●●○

SWEET ○○○○

•TCRL•

• CORE RANGE •

MAURITIUS 2017

Aged 3 years
in Mauritius

3
YEARS OLD
RUM

Bottled
In France



Produced in 2017 by GRAYS distillery in a column still from fermented molasses, this rum was aged for three years in the tropical climate of Mauritius before crossing the ocean. Matured in new American oak, its roundness and spicy notes are a pleasant revelation.

DISTILLED 2017 | BOTTLED 2021

TRADITIONAL RUM

COLUMN STILL | AMERICAN OAK

700ml

50%Vol.Alc.

PROFILE

Brown sugar, dark chocolate, bitter almond and cherry

FRUITY ●●○○

SPICY ●●●○

SWEET ○○○○

•TCRL•



Gold



Silver

AWARDS.

INTERNATIONAL WINE & SPIRITS COMPETITION 2022

MEININGER'S INTERNATIONAL SPIRITS AWARD 2022

The Jamaica 5 Years and Australia 7 Years have been awarded medals at the 2022 IWSC and ISW competitions.

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SINGLE CASKS .

Transcontinental Rum Line single casks are carefully vetted and chosen for their unique personality and bold character. The regionality reflects another perspective of countries represented in the core range and beyond and also offers a singular moment in time from rum-producing areas around the globe.

Bottled at full strength with no adulteration for exclusive markets, accounts, clubs and occasions. Annually released. Please inquire for availability.



CONTACT.

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