



# ARHUMATIC

## ARHUMATIC Basilicum Exoticum

Roasted Pineapple & Basil

Rhum Arrangé – 28%, 700ml



— Range

With over ten years of experience in France's top produce markets, Clémence and Thierry Ogez have honed their knowledge of quality fresh fruits. ARHUMATIC started as the blending of rum and fruit for personal enjoyment and has led to a passionate business, now exported globally.

ARHUMATIC was founded in 2014 to create craft artisanal rhum arrangé. Always seeking the best expression of authenticity, their collections evolve throughout the year with the selection of ingredients according to four integral criteria: Seasonality, Quality, Ripeness and Taste.

Each bottle is the result of long and demanding research. Many recipes are tried and tested until the perfect balance is struck, showing the best possible expression of ingredient and blending.

— Product description

Inspired by a dessert -- a basil syrup poured over a carpaccio of roasted pineapple -- this subtle flavor alliance was first offered in November 2015 as a limited edition, it is now an essential recipe of the ARHUMATIC range.

The two main ingredients -- roasted pineapple and fresh basil syrup -- make for a unique experience and rich combination. The savory taste of the basil infused in syrup brings out the caramelized tones from the roasted sweetness of pineapple and counterbalances its tangy flavor.

To Enjoy

We recommend enjoying ARHUMATIC rhum arrangé neat, over ice, with sparkling wine or water. A bottle of rhum arrangé can be enjoyed as a convivial experience shared after dinner or as a complement to an afternoon with friends. ARHUMATIC can be refrigerated before serving, but to maintain the integrity of fruit, it should not be stored in the refrigerator for long periods.