

## ISAUTIER RHUM AGRICOLE 16 YEAR

Rhum Agricole – 59%, 750ml  
3,790 bottles produced



Range

The Mascarene Archipelago lies to the east of Madagascar in the Indian Ocean. The island of Reunion is famous for its dramatic volcanic landscape - which results in highly fertile soil. Sugar cane has been grown extremely well here for centuries, thriving in the sandy humus-rich soil and tended to by over 3,000 planters in its humid, maritime climate.

Founded in 1845 by French explorers Louis and Charles Isautier, Maison Isautier has been a family-run distillery for seven generations, with more than 176 years of history and tradition. It stands as the oldest rum distillery and company on Reunion Island.

Isautier holds a unique space in the world of rum: producing both *rum agricole* from fresh cane juice as well as traditional rum from molasses. Now lead by Cyril Isautier, the distillery has produced some of the most iconic spirits of their region.

La Maison & Velier is proud of this collaboration: selected together with Cyril as a co-bottled series of exceptional casks coming from the oldest stocks in their cellar.

Product description

Sugar cane is sourced from small planters and fields local to the distillery. After cutting, the cane is immediately pressed and the juice is fermented and then distilled on a two-column still. Coming off the still between 69% and 74% ABV, the rum is full of vivacity and offers expressive notes and character directly connected to its land of sea and mountains.

This cask was barreled in 2006 and aged for 16 years in the tropical conditions of La Reunion until it was bottled in September of 2022. Bottled at 59% with no adulteration.

Tasting notes

**Profile:** Complex and lively.

**Nose:** Luscious and smooth. Dried fruits, tropical notes, ginger, cinnamon and citrus peel.

**Palate:** Powerful and supple. Salted butter caramel, geranium and juniper berries.

**Finish:** Long and lasting. Beeswax, orange zest, dark chocolate, cloves and camphor notes.