



Chauffe-Coeur

Rhum Martinique Agricole

Appellation d'Origine Rhum Martinique Agricole Controlee

Martayrol is a family-owned business with a tradition that goes back to the last century and specializes in the making of various fruit brandies from France. They own vineyards in Maupas in Bas Armagnac, orchards and a distillery in Cambremer, Pays d'Auge, and work with small artisanal producers from Cognac, Alsace, Burgundy, Perigord and Martinique for their other eaux de vie.

They age, blend and bottle all their eaux de vie themselves, scrupulously following the secret methods used for decades to achieve the renowned high quality of the Chauffe-Coeur line.

The making of Rhums Martinique Agricole Chauffe Coeur

Origin: the sugar cane comes from 2 small producers near Fort de France in Martinique and only the freshly extracted sugar cane juice is used for fermentation and distillation, therefore ensuring the label of origin Martinique Agricole.

The distillation: single column still distillation

Ageing of the Chauffe Coeur White Rhum: after the distillation and required ageing time in Martinique, the Rums are brought back to Mainland France for bottling by Martayrol.

Tasting Notes

Rhum Blanc 54% vol.: layers of vanilla bean, unsweetened coconut milk, cocoa bean and raw cane. Oily and sweet finish.

Reviews

Rhum Blanc:

Wine Enthusiast: Top 50 Best Buy Spirits 2006

Wine Enthusiast: Highest Recommendation / Best Buy

Spirit Journal: 5 stars / Highest Recommendation