

# BALE DES Rhum Agricole Mar TRÉSORS Terroir-Driven Rhum Rhum Agricole Martinique

## A NEW VISION OF RHUM AGRICOLE

Baie des Trésors is the pure artistic expression of the Martinique terroir, without any artifice or additives. The color is totally natural, and so is the taste.

### SINGLE PLOT RHUMS

The terroirs of Galion are diverse and give rise to very different rhums. Some inland plots receive nearly two meters of precipitation each year, while others on the Caravelle peninsula receive barely half.



Rhum Agricole comes from the distillation of freshly squeezed, fermented cane juice (vesou). The cane is taken from a single parcel to the factory, where it is crushed, fermented, and distilled together. The remarkable sweetness of the rhum is the result of a long and meticulous work of selecting the plots, of distillation to the right degree, and of a sophisticated aging.

### SUSTAINABILITY & LOCAL RESPONSIBILITY

Baie des Tréors is committed to protecting the integrity of the local environment, as well as supporting the community. From recyling the leftover cane (bagasse) in the stoppers, as well as in the power plant that creates 19% of the island's energy, to erecting solar panels, and protecting habitat for local species like the white breasted thrasher, stewardship of the terroir is paramount.

#### Plein Soleil: Rhum Blanc

By the sea, under a blazing and continuous sun, the Fond Basile plot contains sugar cane ideal for the production of a great white rhum. In this dry zone, almost arid at times, the cane concentrates remarkable plant aromas that an appropriate distillation will be able to reveal wonderfully through the art of concentration.

Wild and fresh tones, menthol accents, floral flights, this Plein Soleil white rhum reveals an astonishing complexity. Plein Soleil can be enjoyed pure, on ice or in a cocktail. It is advisable to taste it pure at least once, to fully appreciate all the vegetal nuances.

97 points, Chairman's Trophy, Top 100 Spirits (Ultimate Spirits Challenge, 2022)

## Flowers of the Wind: American Oak

On the Caravelle peninsula, caressed by the trade winds and relatively protected from tropical downpours, the dry plots of Spoutourne give birth to extremely subtle rhums with a beautiful concentration of primary aromas of the cane Light and exotic, it makes us discover Martinique in a new light.

Delicate aromas of fresh coconut with vanilla accents. Beautiful floral (wild rose) and fresh expression, enhanced by pastry notes (vanilla, coconut) and punctuated by a hint of mint. Exotic fruit notes then appear, followed by a more balsamic, slightly resinous finish. Very good length in the mouth. 90 points (Ultimate Spirits Challenge, 2022)

#### Fruits of the Rain: French Oak

A little further inland, and a little higher, are the plots near the Habitation Dufferet. On these exposed slopes, the canes receive generous rain. Here the cane is prosperous, rich in juice, like a fatty herb, and it will give birth to round rhums, generous and full of sweetness. The woody expression is different, frank with a delicate note of vanilla as well as a smoky, mineral touch. Let yourself be taken aboard for distant horizons.

Aromas of dried fruits and candied fruits, with a very nice blend of vanilla wood. Silky and soft on the palate with generous notes of cooked fruit, chocolate, and roasted notes. Velvety accents punctuated with floral and slightly spicy notes. Lots of roundness and flexibility. Round of fresh cane and subtle tones. Great length in the mouth.

93 points, Finalist (Ultimate Spirits Challenge, 2022)









