



RHUM ROOM

ESTATE RHUMS

**RHUM COCKTAIL**

**Delicate**

**ZEMIVARDIER**

Mount Gay XO, campari,  
sweet vermouth & bitters

18

**RUM OLD FASHIONED**

El Dorado 15, exotic syrup & bitters

21

**RUM MANHATTAN**

Plantation Grand Anejo, sweet vermouth,  
angostura & orange bitters

18

**Fortifying**

**THE RHUM JULEP**

Barbancourt 8, peach liqueur, sugar &  
angostura bitters

18

**RUM SOUR**

Angostura 1919, honey syrup, lemon juice, port  
wine

21

**About Rum**

The origin of the word rum is unclear. The name may have derived from rumbullion, meaning “agreat tumult or uproar”. Some claim that the name is from the large drinking glasses used by Dutch seamen known as rummers. Other options include contractions of the words saccharum, latin for sugar, or arôme, French for aroma.

In current usage, the name used for rum is often based on the rum’s place of origin. For rums from Spanish-speaking regions the word ron is used. A ron añejo indicates a rum that has been aged and is often used for premium products. Rhum is the term used for French-speaking regions, while rhum vieux is an aged French rum.

Sugar cane, originally from Papua New Guinea, was taken to Asia, where it was cultivated and then carried to Africa, India and then Spain. European explorers were lured to the West Indies by legends of El Dorado, a city paved with gold. Ironically, the tall sweet grass that Columbus took to the Caribbean in 1493, and the sugar and rum made from that sugar cane, was ultimately worth more than all the lustrous metal taken from the Caribbean basin.

According to some historians, the first molasses rum to be produced was from a Dutch emigrant named Pieter Blower in 1637. Settling in a new British colony in Barbados, Pieter introduced the island to both distillation and sugar cane, having arrived with both the seedlings and a pot still required. While previously residing in Brazil, Mr. Blower had practiced distillation encouraging the locals to extend the value of each cane harvested, by distilling the molasses left over after sugar production. A decade prior, Barbados had been settled by England where they attempted to utilize the tropical climate in growing indigo (*Indigofera tinctoria*), a shrub like plant from which the highly prized indigo Dye was produced.

With little success from manufacturing the dye, the islands colonists turned to cane from the seeds supplied by Blower to produce sugar lumps for exportation. Following his lead, locals began distilling a spirit from the rich molasses which remained. The story of Blower is well supported in records found two years after his arrival, when a visitor to the island noted that Barbadians were, “Devourers upp of hot waters [sic] and such good distillers thereof”



A Similar situation was recorded on the French island of Martinique, when in 1644 a Dutch Jew named Benjamin Da Costa introduced distillation and a sugar mill to the islands colonists. While both references are historically sound, sugar cane spirits had been produced at sugar mills for more than a century prior to the arrival of Blower and Da Costa under the names of both aguardente de cana (1533) and cachaça (1552). As such, it would be surprising if a molasses based spirit had not already been produced prior to this period.

The historical home of rum is in the West Indies and Guyana, as well as other parts of South America. During the 18<sup>th</sup> and 19<sup>th</sup> centuries, Jamaica, Haiti and Trinidad were the largest producers, closely followed by Cuba and Puerto Rico. In 1862 Facunado Bacardi established his distillery in Santiago, Cuba and his light white and golden Cuban-style rums rose to stardom. Today Bacardi is the biggest selling international spirit brand (not just rum!) in the world – Today Bacardi rum is made in Puerto Rico.



## **Styles of Rum**

There are four main styles of rum. The darkest is Jamaican or “Navy” rum, a heavy, concentrated drink not only made in Jamaica but also Barbados and the British Virgin Islands. Since the middle of the 20<sup>th</sup>-century, Jamaican rum has lost ground to the lighter, more mixable styles. These light and white rums originate from Cuba, but are now also produced by the Cruzan Company in the US Virgin Islands. Once distilled, these rums are filtered through charcoal and matured in uncharred oak barrels, which may impart a hint of color and character.

The third style of rum is Demerara, originating from Guyana and made from molasses. Not as dark of Jamaican rum, Demerara has a golden color and a strong fruity style. In the past, producers added caramel to boost the color and add certain sweetness, but today, distillers are tending towards a less-sweet style. They have even launched superior-quality Demerara rums, some of which have been aged for up to 15 years; the latter are among the finest rums on the market

The final style is rum agricole, a drink produced on the French Influenced Islands, particularly Martinique. It is usually made by fermenting sugar cane juice to give a fruity and distinctive spirit. Look out for AOC on the label, a guarantee for quality. Cane juice rum is also made in the British Virgin Islands, Grenada and Haiti. Brazil makes a near-rum, from cane juice and maize distillate called cachaça. The Biggest brand of cachaça sells a staggering 50 million cases a year.



## **Special rum at Zemi Beach**

### **Appleton 50 years old**

A very special 50 year old rum from Appleton Estate, bottled to commemorate 50 years of Jamaica's independence. The Appleton Estate Jamaica Independence Reserve Rum is limited to just 800 bottles worldwide and is to be sold by only a handful of specialist retailers. It is said to be the oldest rum available for sale.

The crystal decanter produced by Glencairn Crystal of the United Kingdom and designed after the curvaceous shape of other Appleton vessels. The brass and cork stopper is finished in gold, and gold screen printing on the bottle reflects a host of national symbols of Jamaica.

**Brugal Papá Andrés**, which was created for and enjoyed by the Brugal family, the Maestros Roneros of the brand, for five generations, has never before been released for sale. It is the ultimate expression from the brand that is defining premium rum. Affectionately named Brugal Papá Andrés after the company's founder Don Andrés Brugal, this precious, and limited edition release provides rum drinkers, connoisseurs and collectors alike with a new expression of extraordinary quality to enjoy and to treasure.

Papá Andrés is an annual blend hand-crafted by Brugal's Maestros Roneros, each different from the last. Each blend contains rums from three different casks: Spanish Oak seasoned with Oloroso Sherry that have been hand-selected by the Macallan's Master of Wood, Spanish Oak seasoned with Pedro Ximenez Sherry and American Oak seasoned with Bourbon. Only 36 rare casks were hand-selected from the inventory of over 250,000 by the Maestro Roneros, Jassil Vallanueva Quintana, the families youngest Maestra Ronera with just 28 years of age, to make this unique liquid for the 2015 Papá Andrés Alegria.

The name, Alegria, means, "Joy," in celebration of the family's newest master blender joining the trade. It also refers to the bottle's decanter, which the notable Spanish designer Javier Mariscal decorated with a green, white and yellow floral pattern inspired by the colors of the Dominican Republic, capturing the feeling of alegría de vivir (joy in living).



**Clément Cuvée Homère** is the top of the Cellar Master's Selection Series and features the highest rated vintage rums of the last fifteen years aged in French Limousin Barriques and re-charred Bourbon Barrels. Each vintage brings its own unique flavor profile, which makes Cuvée Homère one of our more complex rums with tremendous flavor and a long lasting finish.

Aromas of warm biscuits and almond butter continue to evolve into baking spice. Nice viscous clarified butter mouth feel delivers flavors of pemmican fruits, hazelnuts, chocolate and a peppery oak complexity around the edges. The finish is highly nuanced and textured, wood notes with fruit, tarragon, licorice root, floral notes, then and a dry sweet brine for several minutes.



## **What are the best Rum in the world?**

According to IWSC (International Wine and Spirits Competition) in 2018 the winner was

Trois Rivières VSOP Reserve Speciale

Rhum Agricole Vieux Neisson 12 ans d'âge – 2017

Foursquare 2006 – 2016

El Dorado Rum 12YO – 2015

### Other award winners

El Dorado 21 Year Old Rum - Gold in Rum, Molasses, Blend of Pot & Column Still, 18-21 YO

Maison La Mauny VSOP - Gold in Rum, Agricole, Column Still, VSOP

Angostura 1824 – Silver in Rum, Molasses, Column Still, 6-12 YO

Angostura 5yo - Silver in Rum, Column Still, Up to 5 YO

Flor de Caña 18 Year - Silver in Rum, Molasses, Blend of Pot & Column Still, 18-21 YO

Santa Teresa 1796 - Silver in Rum, Molasses, Solera Aged

Angostura 1824 - Gold 2017 in Rum, Dark, Caribbean, 10-21YO

Brugal 1888 - Silver 2017 in Rum, Golden, Caribbean, Cask Finish

Havana Club Selección de Maestros - Silver 2017 in Rum, Dark, Caribbean, 37-46%





## RHUM SELECTION

Amrut Two Indies	India	10	Clement Canne Bleue	Martinique	24
Angostura 1919	Trinidad	15	Clement Cuvee Homere	Martinique	35
Angostura 1824	Trinidad	19	Clement 1976	Martinique	60
Angostura #1	Trinidad	25	Clement 1970	Martinique	100
Appleton 12 yr	Jamaica	10	Depaz XO	Martinique	32
Appleton 21 yr	Jamaica	27	Depaz Cuvee Prestige	Martinique	38
Appleton Joy	Jamaica	68	Dictador 12 ans	Colombia	22
Appleton 50 yr	Jamaica	650	Dictador XO Perpetual	Colombia	45
Barbancourt 8	Haiti	10	Dictador XO Insolant	Colombia	45
Barbancourt 15	Haiti	15	Diplomatico Reserva	Venezuela	25
Bielle 2006	Guadeloupe	30	Diplomatico Ambassador	Venezuela	82
Bielle 2009	Guadeloupe	35	Don Papa 10 ans	Philippines	26
Bielle Brut de Fût 2007	Guadeloupe	38	El Dorado 15 yr	Guyana	22
Brugal 1888	Dominican Rep	39	El Dorado 21 yr	Guyana	35
Brugal Siglo De Oro	Dominican Rep	62	English Harbour 10y	Antigua	25
Brugal Papa Andres	Dominican Rep	280	English Harbour 1981	Antigua	54
Ron Cartavio XO	Peru	62	Flor de Cana 18 yr	Nicaragua	33
Centenario 20 ans	Costa Rica	33	Gosling's Family Reserve Rum	Bermuda	20
Clement 10 yr	Martinique	22	Havana Seleccion de Maestros	Cuba	30



HSE VSOP	Martinique	28	Neisson Le Carbet 2015	Martinique	65
HSE XO	Martinique	34	Neisson XO	Martinique	190
J. Bally Pyramide 7 years	Martinique	12	Penny Blue XO	Mauritius	28
J. Bally Millesime 2000	Martinique	24	Plantation Grand Anejo	France	18
Karukera C. Columbus	Guadeloupe	65	Plantation Panama 2002	France	26
La Favorite Filibuste	Martinique	66	Plantation 2004 Single Cask	France	26
La Favorite Privilege	Martinique	68	Plantation Guyana 2005	France	26
La Mauny VO	Martinique	18	Plantation St. Lucia 2003	France	26
La Mauny Signature	Martinique	20	Plantation XO	France	30
La Mauny VSOP	Martinique	24	Rivière Du Mat XO	l'île de la Réunion	38
La Mauny 1998	Martinique	32	Rivière Du Mat Opus 5	l'île de la Réunion	42
La Mauny XO	Martinique	33	Severin VO	Guadeloupe	22
La Mauny Saphir	Martinique	52	Severin VSOP	Guadeloupe	24
La Mauny Rubis	Martinique	52	Santa Lucia 1931	St. Lucia	32
Millionario XO	Peru	40	Santa Teresa Selecto	Venezuela	15
Mt Gay Black Barrel	Barbados	12	Santa Teresa 1796	Venezuela	27
Mt Gay XO	Barbados	15	Santa Teresa Bicentenario	Venezuela	69
Mt Gay 1703 Old Cask	Barbados	45	St James Blanc	Martinique	10
Nation Panama 10	Italy	28	St James Paille	Martinique	10
Nation Panama 18	Italy	31	St James Hors D'age	Martinique	20
Nation Jamaica 5 yo	Italy	28	St James 2001	Martinique	28
Neisson Thieurbert-Carbet	Martinique	42	Ron Zacapa Solera 23	Guatemala	20
Neisson Le Corsaire 2015	Martinique	65	Ron Zacapa Edicion Negra	Guatemala	25



