

New Grove Rum

NEW GROVE DOUBLE CASK RUM

Aged 7 years in Oak Barrel + 1 year in special finish barrels:

ACACIA FINISH

	Surface of the liquid	Shiny
Visual	Color	Old gold, mahogany highlights
	1st noze : 15 to 20 cm	Powerful, exotic wood notes, floral
Olfactive	2nd noze : noze on the glass	Slightly spicy, gray pepper, pink berries
	3rd noze : after aeration	Spices
	Aromatic final:	Florale
	Structure :	Balanced, bold, tense
	Aromas in mouth:	Floral, spices (cardamon)
Gustative	Balance:	Nice balance
	After-taste:	slight astringency
	Persistence of taste	average length

MOSCATEL FINISH

	Visual	Surface of the liqui	Shiny
	Olfactive	Color	Amber, mahogany highlights
		1st noze : 15 to 20 cm	Powerful, ripe fruit, jammy, cores
		2nd noze : noze on the glass	Black fruits, spices, cinnamon, nutmeg
		3rd noze : after aeration	Dried fruit, ripe fruit, dried figs, prunes
		Aromatic final:	Dried fruit, ripe fruit
	Gustative	Structure :	Balanced, fatty
		Aromas in mouth:	dry fruits
		After-taste:	Christmas cake (dry fruit / alcohol)
		Persistence of taste	good length

MERISIER FINISH

Viewel	Surface of the liqui	Shiny
Visual	Color	Dark Copper
	1st noze : 15 to 20 cm	Average strength, wild cherry cores
Olfactive	2nd noze : noze on the glass	Fresh, gooseberry
	3rd noze : after aeration	Fruits kernels, wild cherry
	Structure :	Nice balance, tense
Gustative	Aromas in mouth:	slight kirsch
Gustative	After-taste:	Fruits cores
	Persistence of taste	Long





