



Original Blend  
**GRANDS TERROIRS**  
PLANTATION 22

**PLANTATION**  
RUM

# PLANTATION

## Jamaica 2003

**Limited Edition – 29 casks**



<b>Category</b>	Vintage – Limited Edition
<b>ABV</b>	49,5%
<b>Origin</b>	Jamaica – Clarendon Distillery
<b>Raw Material</b>	Molasses
<b>Fermentation</b>	2 weeks
<b>Distillation</b>	Double Retort Vendome Pot Still
<b>Year of Distillation</b>	2003
<b>Tropical Ageing</b>	16 years in 200L Bourbon casks
<b>Continental Ageing</b>	1 year in 350L Ferrand casks
<b>Esters</b>	422 g/hL AA
<b>Volatile Compounds</b>	1571 g/hL AA
<b>Dosage</b>	0 g/L
<b>Cane sugar caramel E150a (% volume)</b>	Between 0% and 0.1%
<b>Nose</b>	Pronounced fresh, fruity and encaustic notes mixed with passion fruit and green banana, elegant woody notes, prune, vanilla with bitter almond and fresh fig.
<b>Palate</b>	Dry and long with mango, candied fruit, date and prune finishing on floral notes.
<b>Finish</b>	Pepper, red berry ending on vanilla and banana flambee.
<b>Perfect Serve</b>	A great sipping rum.

[plantationrum.com](http://plantationrum.com)





## Four Hands Program

Plantation Jamaica 2003, a one-time limited Edition, is part of the Four Hands Program. Plantation Rum Master Blender Alexandre Gabriel worked as one with Luc Satgé, his Cellar Master Assistant who has been alongside him for almost 10 years, to select the finest casks.

With this very unique Four Hands Program, they bring you this rum from the Clarendon Distillery in Jamaica, belonging to National Rum of Jamaica and partly owned by Maison Ferrand. Per Plantation Rum's signature, it then makes the voyage to the southwest of France where it is double-aged in Ferrand French oak barrels.

This intensely flavored Jamaica 2003 is an invitation to discover the legendary « Rum Funk ». Long fermentation associated to the use of the double-retort Vendome pot still deliver an opulent and complex expression from the island.

The packaging beautifully features the green island's endemic hummingbirds.

