


PLANTATION
— RUM —



JAMAICA 2003
Press Release



PLANTATION JAMAICA 2003, A JEWEL OF THE CARIBBEAN

*P*lantation continues to traverse the oceans, this time taking us to the shores of Jamaica, destination: Clarendon Distillery.

The latest double-aged treasure in the exclusive Plantation style, formed by two enthusiasts working side by side, in an extremely limited edition of 29 casks from their collection of vintage rums.

**“An extremely
limited edition
of 29 casks”**





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A refined product, full of character.

It's a symphony of fruity, citrusy aromas. A magnificent moment of complexity, a real Jamaican rum that transports me. What a privilege and pleasure to have the opportunity to select and work on this magnificent product”

Luc Satgé



This perfect synthesis of two cultures – the Caribbean and Cognac – was created by two great connoisseurs: Alexandre Gabriel, creator and Master Blender of Plantation Rum, and Luc Satgé, who has been the faithful guardian of the Plantation cellars for more than 10 years.

For Luc, this rum is a real passion project ; his baby, as he affectionately calls it, is a true collaboration between the two colleagues.

The obvious synergy between Alexandre and Luc played a key role in the resolutely Jamaican character of this rum, enhanced by those distinctive qualities that define Plantation: rare, precious and captivating.

A new opus, and an exceptional one.

This gem, aged 16 years in Jamaica in bourbon casks, followed by one year in the Ferrand cellars in France, is a charmed combination of intense fruit aromas like green banana, passion fruit and plum as well as hints of vanilla and bitter almond extracted during this very special double maturation.





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A passion for good products is one of Plantation's core values, shared by the whole team. It's always a pleasure to showcase a terroir as fabulous as Jamaica's, and doing it with Luc, whom I've known for a long time, is a great example of what Plantation does best: creating a delicious adventure for the taste buds”

Alexandre Gabriel





PLANTATION AND JAMAICA, A LONG LOVE STORY

On this, the Caribbean's third largest island, Alexandre Gabriel found a playground commensurate with his passion for the history and savoir-faire of other cultures.

A crossroads of influences, the island has been producing rums with a strong character for more than three centuries.

The country has become one of the most famous cradles of rums with explosive power and a certain rusticity, like its distinctive «heavy» rums laden with esters.

These are concoctions developed by adventurers, often achieved via long and spontaneous fermentation, indigenous yeasts, the use of vinasse and the famous «muck», a compost of distillation residues.

Jamaica's strong culture could not fail to fascinate Alexandre Gabriel.

A lover of the island and its paradoxes, he has developed firm friendships with the local distilleries over the course of 20 years, born of great mutual respect and a shared interest in the techniques of elaboration and ageing.

His affinity for this country even inspired him to become an integral part of it, as a distiller at two of the island's monuments to the craft belonging to National Rum of Jamaica.

Long Pond, in the north, dates from the 18th century and Clarendon, in the south, was founded almost 70 years ago in 1949, rapidly forging a reputation for excellence.

At Clarendon, endowed with its pot and column stills, the diligent selection of exactly 29 venerable casks takes place. Like so many different chords, they chime in a vibrant concert of aromas and flavors that constitute the unique blend of this 2003 Jamaica, bottled in a very limited edition in 2020.



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AS ALWAYS, THE PLANTATION TOUCH


*A*fter slumbering for 16 years in the Caribbean climate, these casks took to the sea, headed for Cognac and its continental atmosphere. During this additional 12-month maturation period, marked by infinite attention, passion and patience, this rum acquires the extra dimension of personality that makes Plantation rums so unique.

A profound respect for its geographical and cultural origins embraces a touch of originality that is very much in keeping with the times. The true artistry consists of orienting each cask by tuning various parameters such as the degree of humidity in the cellars, and the extremely progressive reduction of alcoholic strength using the traditional Cognac method of «petites eaux», which helps to shape an already rich and complex substance in order to perfect it.

Plantation's "Four-Hands" Program

The "Four-Hands" Program exemplifies the philosophy at the heart of the brand: the essential preservation of rum cultures and their traditions.

Our vintage rums are the fruit of inspired collaboration between Alexandre and passionate distillers, who work together to select and blend the barrels that will form an ideal unison. Like pianists, they share a keyboard to perform a duet. The goal: To bring out a product's finest elements and create perfect harmony.



**"The "Four-Hand" Program
exemplifies the philosophy at the
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AS CAPTIVATING ON THE OUTSIDE AS THE CONTENTS WITHIN



In honor of their exceptional character, the bottles of the Plantation «terroir» rum collection are now decorated with special labels worthy of the uniqueness of each vintage and each country of origin. For the 2020 editions, local birds brighten the labels with their colorful feathers. These exotic images, evoking the iconic illustrations of the Comte de Buffon, are a real treat for the eye. Following the red-throated Lori on the Fiji 2005 bottle, now the lucky hummingbird that makes its home in beautiful Jamaica graces the label of this precious bottle with its plumage.



TASTING NOTES PLANTATION JAMAICA 2003

Color: Gold.

Nose: Pronounced aromas of fresh fruit and beeswax mixed with notes of passion fruit and plantain. Elegant notes of wood, plums, vanilla and bitter almonds with a touch of fresh fig.

Palate: Long and dry, evolving towards aromas of mango and candied fruits like date and plum to finish on floral notes.

Finish: Peppery, with hints of vanilla and flambéed bananas.



*Limited edition available at your local spirits retailer
at the recommended retail price of 79€ including tax.*



PRESS CONTACTS

USA: Manuela Savona

email: manuela@savonacommunications.com

tel: 917.969.1275

Europe & APAC: Angélique Jullienne

email: ajullienne@maisonferrand.com