



BRISTOL CLASSIC RUM

Mauritius Labourdonnais 2010 - 47% vol/abv.

Port cask maturation - Fine Old Demerara Rum

The Bristol Classic Rum Mauritius 2010 Cognac Finish is distinctive and well-regarded Rum produced at the Labourdonnais distillery in Mauritius. This distillery, established in 2006 on the site of a former sugar mill, is known for crafting Rum from pure sugarcane juice using a column still. This sets it apart from many other Mauritian Rums that are molasses-based.

This Mauritius 2022 release embodies the core values of Bristol Classic Rum. We ship in bulk directly to the UK for ageing in moisture-rich warehouses and experiment with various finishing styles. This Rum has undergone a second maturation in Cognac wood and bottled at 47% vol/abv.

Derived from a balance of White Cane Juice that has been ageing in the UK since 2010, it boasts a medium golden colour, a soft nose with fruit and harmoniously balanced wood on the palate.

A significant element is the ex-Cognac cask finish. This 2nd maturation adds layers of complexity, bringing apricot and floral notes together with slightly nutty, elegant woody undertones. It's not intended to add sweetness or heavy indulgence but rather structure and finesse. Its flavourful profile leads to a balanced finish.

This unadulterated 'Rhum' is now in its second 'small batch' release due to the tremendous success of our 2021 release. It will appeal to enthusiasts looking for a sophisticated and nuanced sipping experience, appreciating the distinct terroir and the impact of careful maturation and finishing.

Sugar levels are less than 0.001 g/mL, there was no chill-filtering and no artificial colouring.

