



PROVIDENCE

Pure Single Rum



PROVIDENCE

THE NEW ADVENTURE OF HAITIAN RUM

Founded in 2018, Distillerie de Port-au-Prince is one of the Caribbean's youngest and most intimate rum distilleries, born of the deep-rooted passion of the Barbancourt-Linge family.

Their lineage reaches back to the 18th century, when their ancestors helped establish what would become one of Haiti's most iconic rum traditions.

Today, Master Distiller Herbert Barbancourt-Linge Jr. and his family are rekindling that legacy—reviving traditional techniques, honoring the land, and crafting spirits that embody the agricultural soul of Haiti.

SINGLE RUM

PRODUCED FROM
CRISTALLINE
SUGARCANE SYRUP
AND JUICE

First Drops
Nov. 2019

PROVIDENCE

**haïtian
rum**



BLANC

Distilled in a
copper pot still

DISTILLERIE DE PORT-AU-PRINCE S.A.
DISTILLERS & BLENTERS (SINCE 1870)
RUE SARTHE, 57 - PORT-AU-PRINCE HAITI

**750
ML**

PRODUCT
OF
HAITI

57%
ALC/VOL



HERITAGE

THE BARBANCOURT-LINGE FAMILY LEGACY

In 1765, Louis Barbancourt left Bordeaux, France for Saint-Domingue (modern-day Haiti), where he established a sugarcane plantation. In 1862, his descendants—brothers Labbé and Dupré Barbancourt—founded Rhum Barbancourt. The brothers parted ways in 1870.

Jane Barbancourt—the last direct descendant of the founding family—married Rudolf Linge, a German perfumer trained in Grasse. Together, they launched the Jane Barbancourt brand and produced rums and liqueurs.

Their son, Herbert Barbancourt-Linge Sr., carried this vision forward and continuing the family's rum legacy, launched Rhum Vieux Labbé. Today, that dream amplifies through the creation of Distillerie de Port-au-Prince, in partnership with La Maison & Velier, going back to their ancestral heritage of double distillation.





THE BEGINNING OF A NEW CHAPTER

Luca Gargano's connection to Haiti began in the early 1990s, when he sought to import Haitian rum to Italy through his company, Velier. His passion deepened in 2012 upon discovering clairin—a traditional, artisanal rum made in Haiti's countryside.

Captivated by its authenticity, purity, and ancestral techniques, Luca saw in Haiti a living rum heritage.

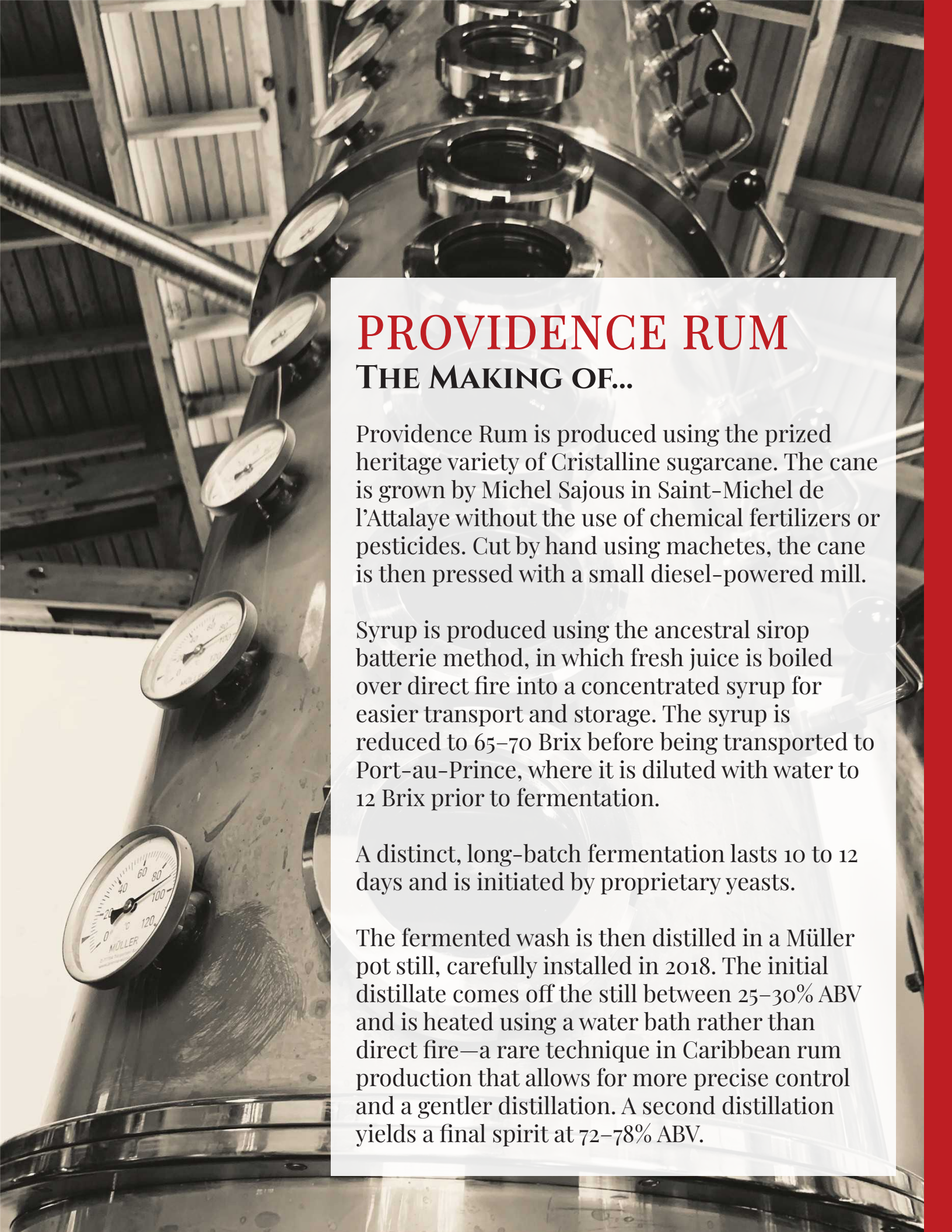
His shared vision with the Barbancourt-Linge family, along with Thierry Benita from La Maison du Whisky, gave birth to The Spirit of Haiti, a platform that brought clairin from small, independent producers to the global stage. In 2018, they formalized their alliance, establishing the Distillerie de Port-au-Prince, complete with a custom Müller pot still with guidance from legendary distiller Gianni Capovilla. From this, Providence was born.



THE NAME AND THE LAND

Distillerie de Port-au-Prince stands on the historic grounds of Habitation Sarthe Providence, once a sugarcane supply hub for local distillers. This land has long been associated with artisanal rum-making. The name “Providence” was chosen to honor that heritage—and to symbolize hope, rebirth, and purpose.





PROVIDENCE RUM

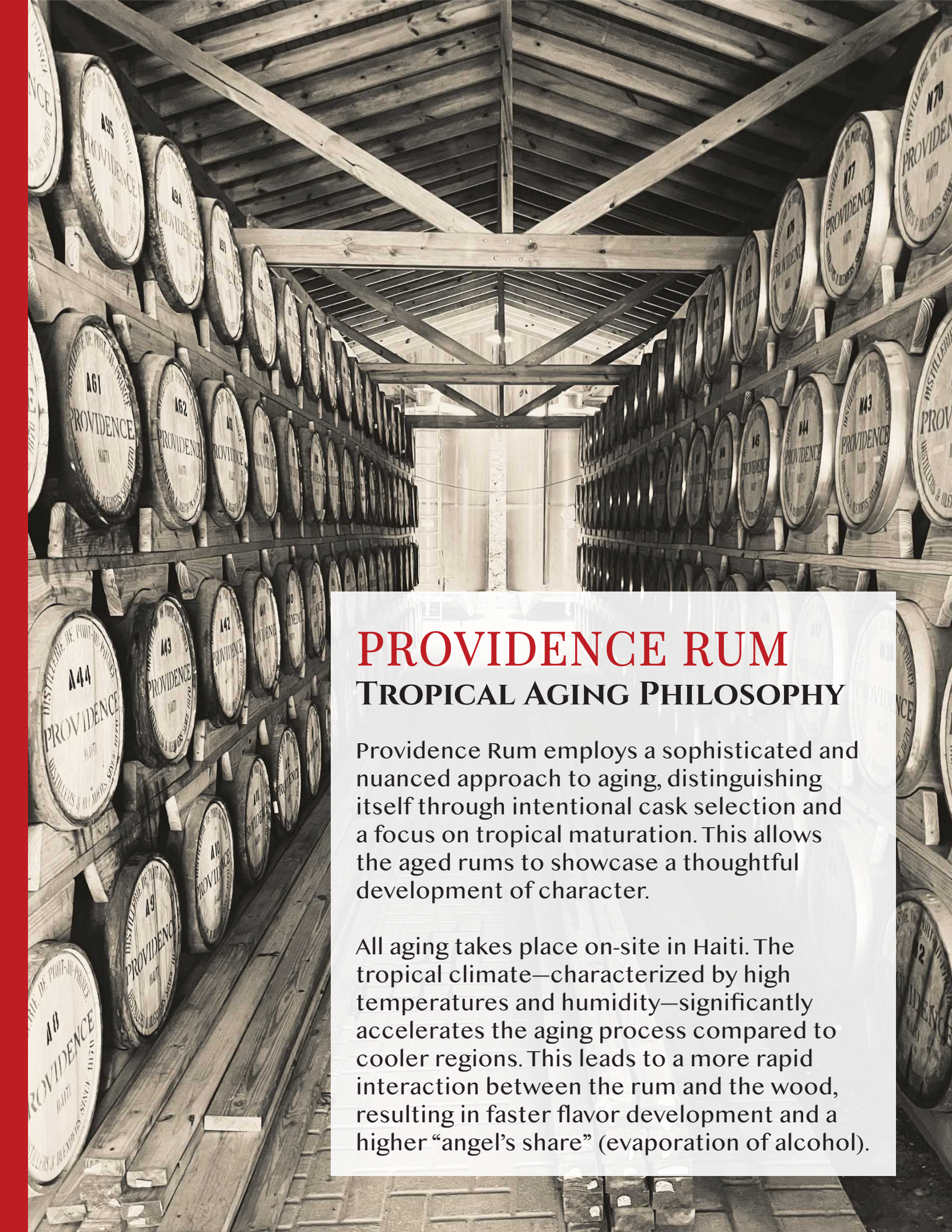
THE MAKING OF...

Providence Rum is produced using the prized heritage variety of Cristalline sugarcane. The cane is grown by Michel Sajous in Saint-Michel de l'Attalaye without the use of chemical fertilizers or pesticides. Cut by hand using machetes, the cane is then pressed with a small diesel-powered mill.

Syrup is produced using the ancestral sirop batterie method, in which fresh juice is boiled over direct fire into a concentrated syrup for easier transport and storage. The syrup is reduced to 65–70 Brix before being transported to Port-au-Prince, where it is diluted with water to 12 Brix prior to fermentation.

A distinct, long-batch fermentation lasts 10 to 12 days and is initiated by proprietary yeasts.

The fermented wash is then distilled in a Müller pot still, carefully installed in 2018. The initial distillate comes off the still between 25–30% ABV and is heated using a water bath rather than direct fire—a rare technique in Caribbean rum production that allows for more precise control and a gentler distillation. A second distillation yields a final spirit at 72–78% ABV.



PROVIDENCE RUM

TROPICAL AGING PHILOSOPHY

Providence Rum employs a sophisticated and nuanced approach to aging, distinguishing itself through intentional cask selection and a focus on tropical maturation. This allows the aged rums to showcase a thoughtful development of character.

All aging takes place on-site in Haiti. The tropical climate—characterized by high temperatures and humidity—significantly accelerates the aging process compared to cooler regions. This leads to a more rapid interaction between the rum and the wood, resulting in faster flavor development and a higher “angel’s share” (evaporation of alcohol).





FLAGSHIP RELEASES

PROVIDENCE DUNDER & SYRUP

A blend of Cristalline syrup sourced from Sajous' fields and fermented with dunder. Distilled in the Müller pot still and bottled at 56% ABV after two-stage distillation.

Nose: Guava, honey, burnt cane

Palate: Creamy red fruit, thyme, smoked meat

Finish: Almond, vegetal, and subtle tertiary notes

Profile: Opulent. Bold. Authentic.



PROVIDENCE THREE YEAR (2020 RELEASE)

The first aged Providence Rum released in the U.S.

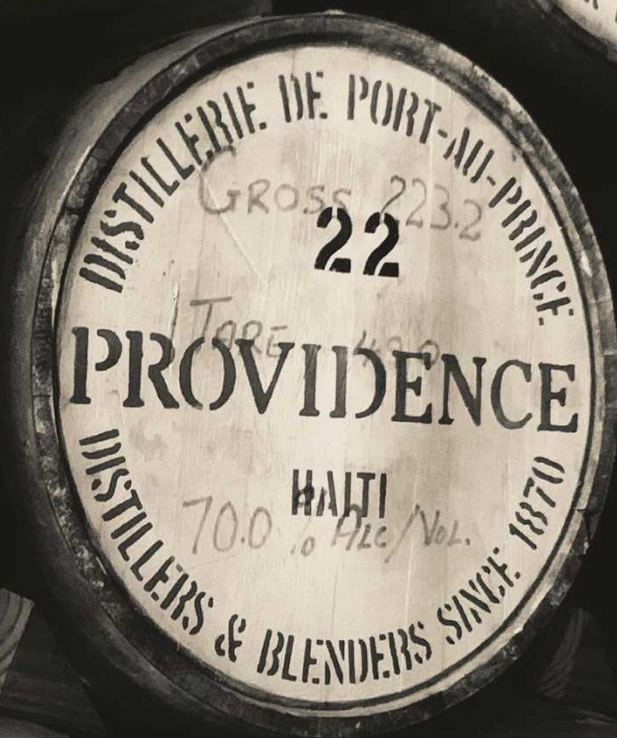
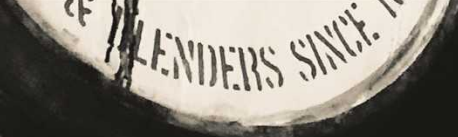
Crafted from Cristalline syrup and dunder, double-distilled in the Müller still, then aged three years in ex-Providence casks—new American oak barrels seasoned with Providence rum.

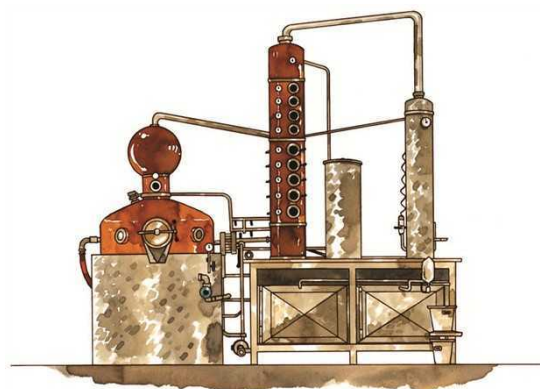
Nose: White chocolate, honey, florals, vanilla

Palate: Lime and banana layered with herbal tones

Finish: Long, juicy, peppery with peach and spice

Profile: Harmonious. Lively. Distinctly Haitian.





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