



PAPA ROUYO

RHUM AGRICOLE DE TERROIR



COLLECTION ANTIPODES

Blanc Maturé
— 450 jours —

100% C.A. VOLUME DE LIQUIDE 40% (80°) 500 ML (16.9 FL. OZ.)
DISTRIBUÉ EN FRANCE AU REPOS EN CUVES À PAPA ROUYO 7° AVIGNON - FRANCE

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**BLANC
MATURÉ**

Antipodes

Papa Rouyo Matured White has been selected by La Maison du Whisky for the 2022 Antipodes series. This white rum comes from vat n°13 where it has been slightly reduced before resting for more than a year in its stainless-steel container.

General informations

DENOMINATION | Rhum Agricole
ALCOHOL PROOF | 64%

Distillation

CANE VARIETIES | R579
METHOD | Pot Still
DATE | Avril 2021





Reduction

DATE OF FILLING | May 25th 2021
TYPE OF CONTAINER | Stainless-steel container
RÉDUCTION | Slowly with Saint-Claude
springwater

Pairing

The gourmet profile of Antipodes Blanc Maturé lends itself admirably to sweet dishes such as a Gwozey Péyi sorbet and butter biscuits. On the savory side, it will contrast very well with iodized dishes, such as a grilled kingfish with cranberry sauce, to be shared with a classical musical background: The Beatles - Hey Jude.

Tasting notes

-  Crystalline dress, fat tears.
-  Top notes revolve around minerality and iodine. Subtle floral aromas mingle with notes of cranberry and cherry. Airing gives way to English candy and a touch of menthol.
-  The attack is nervous and fresh. The fatty texture with an incisive tendency characterises the mid-palate. This aspect continues on the finish, which refers to fresh red fruits enhanced by a note of white pepper. Retroolfaction offers citrus and white flower flavours.
-  Antipodes Blanc Maturé is a fresh, fruity, and even acidulous rum with a nice length.