



# PAPA ROUYO

RHUM AGRICOLE DE TERROIR



Papa Rouyo Brut d'Alambics has been selected by La Maison du Whisky for the 2022 Antipodes series. This fullproof white rum comes from tank n°25 where it has rested for only 4 months of a year in its stainless-steel container.

## General informations

DENOMINATION | Rhum Agricole  
ALCOHOL PROOF | 66%

## Distillation

CANE VARIETIES | R579  
METHOD | Pot Still  
DATE | March 2022

## Reduction

DATE OF FILLING | March 24th 2022  
TYPE OF CONTAINER | Stainless-steel container  
RÉDUCTION | Slowly with Saint-Claude  
springwater

## Pairing

The vegetal identity of Antipodes Brut d'Alambics goes perfectly with legumes such as coral lentil dahl - coconut topping. For the more adventurous palates, Antipodes Brut d'Alambics also goes well with pressed, cooked cheeses. For the musical pairing, Yves Montand - La bicyclette can be perfect.

## Tasting notes

- 👁️ Crystalline dress, fat tears.
- 👂 The first scents are dominated by white pepper and lemon caviar. The nose reveals intense chalky notes typical of limestone, followed by vegetal aromas. Aeration reveals some notes of star anise.
- 👄 The attack is supple, the texture fat and warm. The mid-palate offers vegetal notes such as fennel and fresh grass. The finish contrasts the nervous attack with creamy, pastry-like flavours.
- 👅 Antipodes Brut d'Alambics is a rum with a resolutely complex profile.