



# PAPA ROUYO

RHUM AGRICOLE DE TERROIR



Sanblaj, whose name means "blend" in Creole, is made from different barrels of Papa Rouyo double-distilled rum and is patiently aged in the cellar. The aromas of the pure cane juice have been sublimated in contact with the staves. The type and toasting of the casks vary to offer a rich palette of rum expression. A bold and unique interpretation of blending know-how.

## General informations

DENOMINATION	Rhum Agricole
ALCOHOL PROOF	48,5%
TERROIR	Le Moule, Guadeloupe

## Distillation

CANE VARIETIES	R579 / B80.689
METHOD	Pot Still
REDUCTION	Slow, with Saint-Claude spring water





## Aging

AGING TIME	1 year & 11 days
TYPE OF CASKS	5 casks ex-Cognac & 2 new French oak
HEATS	Medium & high

## Pairing

Sanblaj is a resolutely solar table rum. It embellishes a plate composed of cow's milk cheeses, Saint-Nectaire in the first place, and sprinkled with nuts. On the other hand, it develops its full potential with desserts, and dialogues perfectly with waffles or a rum baba. Finally, it has been tested and approved on ice creams, dark chocolate, coffee latte or hazelnut flavors from Piedmont. As for the music, one can bet on a vinyl of Nina Simone - "Feeling Good".

## Tasting notes

-  The color is straw-gold with a sustained intensity.
-  The first nose is flattering with a dominant of the pastry world: vanilla, brown sugar. It gradually gives way to aromas of white flowers which bring a certain freshness, reminiscent of the orange blossom found in oriental pastries.
-  The attack is supple with discreet tannins. The mid-palate is more energetic with a fatty texture typical of Pot Still. On the finish, the rum offers a pleasant woody patina with good length and melted tannins. The retro-olfaction is reminiscent of the nose with French toast and fresh almonds.
-  Sanblaj is halfway between the freshness of a white rum and the greediness of an aged rum.