



# PAPA ROUYO

RHUM AGRICOLE DE TERROIR

Made from pure agricultural juices carefully selected and distilled in Guadeloupe, the old rum Papa Rouyo 3 years has been aged in the distillery's cellars. For its seven barrels were isolated. Once assembled and reduced, they express all the art of ageing and the art of ageing and the know-how of our craftsmen in the choice of the wood grain, the or the type of oak. Its rich and balanced aromatic palette gives Papa Rouyo 3 Ans, a profile adapted to the tasting and the tables.



**VIEUX**

*Jénérasyon Fofò*

## General informations

DENOMINATION	Rhum Agricole
ALCOHOL PROOF	46%
CAPACITY	70cl

## Distillation

DATE	2019
CASK FILING	2019
BLENDING	2022

## Ageing

AGING TYPE	Tropical
TYPE OF CASKS	5 casks ex-Cognac & 2 new French oak
HEATS	Medium & high

## Pairing

Jénérasyon Fofò is an accessible rum and can be enjoyed with simple dishes such as duck or pork in orange sauce. It also goes very well with a cheese platter and particularly with blue cheese. On the sugar side, it is the ideal partner for an extra 70% or 80% chocolate mousse. The little extra? Enjoy it to the tune of Bossanova.

## Tasting notes



Amber stone color.



The nose is characterized by a remarkable elegance and a balanced dialogue between the aromas. Warm spices such as cinnamon and cloves mingle with orange peel and dried apricots. The second nose gives a hint of discreet woodiness.



The palate remains on this elegant frame with more greedy and warm notes such as Christmas cake, dried fruits and nuts. The tannins are melted and disappear in a correct length.



An accessible and straightforward rum, perfectly balanced between elegance and greed.