





The "Maître-Canniers" series by Papa Rouyo aims to highlight the women and men who sublimate the terroir of Le Moule. Thanks to their knowledge of growing methods, which they apply every day in the fields, they are the indestructible link that operates the synergy between the soil, the climate and the cultivated variety. This series pays tribute to them with rums made from the pure juice of their own sugar canes.

General informations

DENOMINATION	Rhum Agricole de Terroir
ALCOHOL PROOF	70%
MAÎTRE-CANNIER	Tim Synésius

Terroir

CANE VARIETIES	B80.0689
SOIL	Clay-limestone
LOCALISATION	Portland plot, Le Moule





Distillation and reduction

MÉTHODE	Pot still
DISTILLATION	April 2023

Pairing

This bottle is the perfect accompaniment to local dishes such as cod and vegetable, a local tzatziki cucumber salad or smoked marlin carpaccio drizzled with lime. For dessert, it reveals its full potential with a black forest or coffee tiramisu.

Tasting notes

-  The rum offers a translucent robe with fat tears
-  The nose reveals floral, herbal and mentholated aromas, giving a sensation of freshness. Oxygen releases notes of black fruit, blackberry, blackcurrant and elderberry.
-  Leave to open for a few minutes to soften the 70% power. Supple attack that immediately gives way to a powdery texture on the mid-palate, with a return of mint, grapefruit and a few earthy notes.
-  Tim Synésius is a powerful rum, a pure expression of the