



SAINT LUCIA

CHAIRMAN'S RESERVE

Rum original

Chairman's Reserve was first blended in 1999, overseen by then Chairman, Laurie Barnard, as a special project to create a fine quality rum that can represent the iconic style of St. Lucian rum. As a simple line of distinction, Chairman's Reserve starts with selected aged rums of both Coffey column stills and copper pot stills, married together after maturation, and then re-entered into oak for blending and final finishing. The end result has become the flagship St. Lucian rum known for its harmonious well-rounded finesse and style with tremendous character for cocktails and sipping experiences.

CHAIRMAN'S

RESERVE Pinest Saint Lucia RUM

RUM BLEND

A marriage of aged rums distilled from Coffey and pot stills

MATURATION

Aged separately by batch and type of still in ex-Bourbon barrels, then blended and rested in oak vats for an additional six months. Average age of the blend is 5 years.

TASTING NOTES

Rich dark amber in color, typical pot still richness comes through the aromas carried by whiffs of cooked banana, caramelized fruits and spicy oak derived vanilla. A well-balanced mid-palate provides structure around flavors of chocolate, golden raisin, tobacco and clove, which dissipates over a long creamy finish.

International Awards

SILVER MEDAL - 2011 International Wine & Spirits Competition SILVER MEDAL - 2011 International Spirits Challenge SILVER MEDAL - 2011 San Francisco World Spirits Competition GOLD MEDAL - 2010 World Spirits Awards SILVER MEDAL - 2010 World Spirits Awards

