

SAINT LUCIA



CHAIRMAN'S RESERVE

Spiced original

Chairman's Spiced Rum begins with the original Chairman's Reserve steeped with "Bois Bande," a local Caribbean bark culturally known for its aphrodisiac qualities. Added to the rum are local spices and fruits such as cinnamon, clove, nutmeg, vanilla, allspice, lemon and orange peels.

RUM BLEND

A blend of Coffey and pot still rums aged and finished with local fruits and spices.

MATURATION

Aged separately by batch and by type of still in ex-Bourbon barrels, then blended and rested in oak vats for an additional six months. Local fruits and spices are added over the final six months of finishing.

TASTING NOTES

Deep mahogany color with a supple red hue. An expressive aroma of bitter orange, nutmeg, cinnamon, and sweet raisin lead to a sweet and rich mouthfeel bursting with exotic spices, and balanced with crisp citrus character. An epicurean and complex spiced rum.

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

