



FIJI 10 YO 44% SECRETE
COMPAGNIE DES INDES
Origin : Fiji

TECHNICAL DATA
44% alcohol - 700 ml
Distillation: Column
Base: Molasses
Ageing: 70% Tropical

Supplied with or without case –
packed in box of 6 bottles on
VMF pallet* (96 boxes) or EURO
pallet** (66 boxes)

Available in:

*VMF pallet: 120 x 100 cm
** EURO pallet: 100 x 100 cm



DESCRIPTION

Fiji is a great producer of sugar cane and therefore molasses (89,384.00 tons in 2018). A great part is exported but a part is used by the sole distillery of the island in order to produce rum in pot stills. These Fiji rums have a distinctive nose, powerful with spices.

TASTING NOTES

Nose: First and foremost, elderflower notes of this Fiji, then red fruits such as cherry and raspberry are quite dominant mingling with curious scents of hay and Frangipane.

Mouth: Oily and smooth with a hint of acidity. We find red fruits again, this time redcurrant and blackcurrant. The hay has changed to a smoky, peppery touch.

Finish: Well balanced, long woody and spicy. It has some of the Indian food flavours of our previous Fiji bottlings.

THE BASICS

Country of origin: Fiji
Bottle contains: 70 cl
Alcoholic content: 44% Alc./Vol.

Bottled in France without cold filtration