



BOULET DE CANON 12

46% Alc./Vol.

COMPAGNIE DES INDES

ORIGIN

Panama & Nicaragua

TECHNICAL DATA

46% alcohol - 700 ml

Distillation: Column still

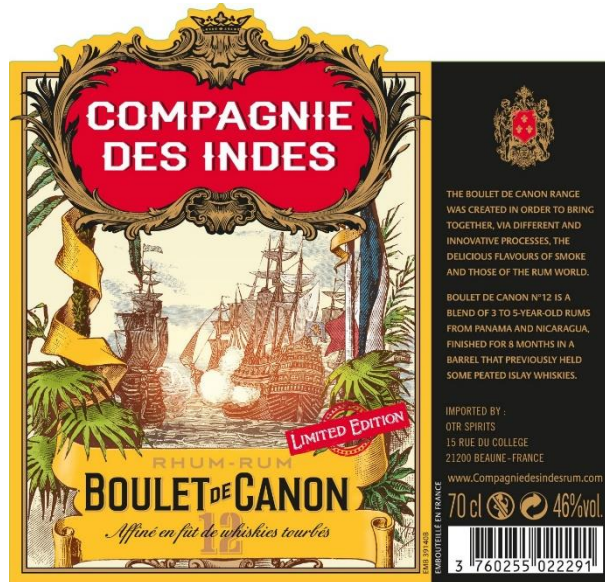
Base: Molasses

Finish 8 months

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

Available in France, Germany,
Belgium, Spain, Switzerland,
Australia, Andorra, Czech
Republic

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



DESCRIPTION

For its twelfth edition, our Boulet de canon is the result of aging our classic Boulet de canon blend (Nicaragua and Panama) in ex peated whiskey barrels from a very well-known distillery for 8 months.

TASTING NOTES

Nose: Indulgent and delicately smoky, a light peat with resinous aromas, like the sawdust of a fir tree that is consumed slowly

Mouth: The attack is full-bodied, evolving towards delicious aromas of peat and balsamic vinegar.

Finish: Very balanced, animal and undergrowth aromas such as humus, vegetal and earthy notes.

THE BASICS

Distilled in: Panama & Nicaragua

Bottled in: 2022

Bottle contains: 70 cl

Alcoholic content: 46% Alc./Vol.

Bottled in France without cold filtration