



## BOULET DE CANON 11

46% Alc./Vol.

COMPAGNIE DES INDES

### ORIGIN

Panama & Nicaragua

### TECHNICAL DATA

46% alcohol - 700 ml

Distillation: Column still

Base: Molasses

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,  
UK, Belgium, Spain, Denmark,  
Sweden, Switzerland, Singapore,  
Japan, Australia,



### DESCRIPTION

For its eleventh edition, our Boulet de canon strikes very hard again! It is the result of the ageing of our classic Boulet de Canon blend (Nicaragua and Panama) in ex-bourbon casks and, above all, a 48-hour infusion of smoked paprika.

### TASTING NOTES

**Nose:** Fruity and smoky with mango, apricot, pepper, and hints of dried meat.

**Mouth:** It develops a fat and opulent character, with notes of candied fruit, well-cooked caramel, and sherry vinegar. A side of barbecued chips gives it a gourmet aspect.

**Finish:** Like a Boucané chicken, a typical West Indian dish cooked on the grill. It is slightly smoky and combines with sweet aromas.

### THE BASICS

Distilled in: Panama & Nicaragua

Bottled in: 2021

Bottle contains: 70 cl

Alcoholic content: 46% Alc./Vol.

Bottled in France without cold filtration

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