



LEVIATHAN

46% Alc./Vol.

COMPAGNIE DES INDES

ORIGIN

56,1% Guadeloupe 1973 &
43,9% Panama 1996

TECHNICAL DATA

46% alcohol - 700 ml

**Distillation : Creole column +
classic column**

**Base : molasses + pure cane
juice**

Ageing : +70% tropical

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

Disponible en France



DESCRIPTION

With this very exclusive LEVIATHAN Blend, we showcase once again the greatness of blending techniques by mixing two amazing casks from Guadeloupe and Panama. We reached the ultimate balance between complexity and smoothness.

This Blend LEVIATHAN is a blend composed of 56,1% of a 1973 Guadeloupean rum and 43,9% of a 1996 Panamanian rum.

TASTING NOTES

Nose: Precious woods, sour cherries, figs and sultanas with notes of eucalyptus.

Mouth: Pepper, nutmeg and roasted almonds, mushrooms, subtle notes of zan, leather and roasted tobacco.

Finish: Bitter orange peel and dark chocolate.

THE BASICS

Distilled in: Guadeloupe & Panama

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