



BOULET DE CANON 13

46% Alc./Vol.

COMPAGNIE DES INDES

ORIGIN

Panama & Nicaragua

TECHNICAL DATA

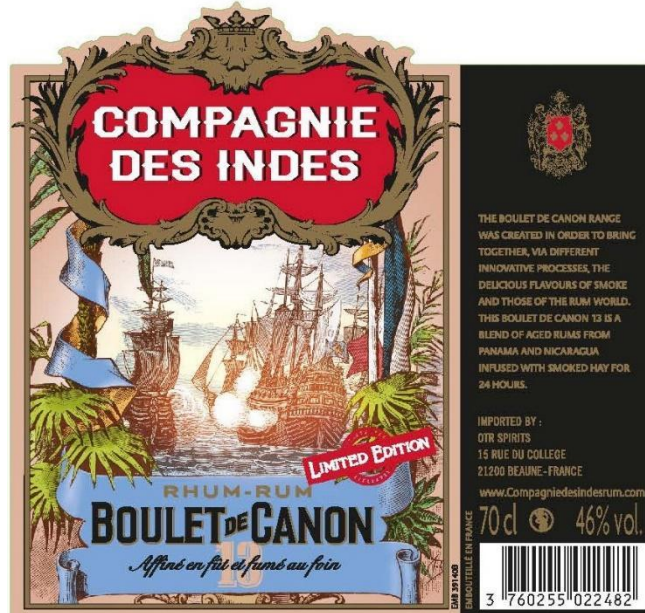
46% alcohol - 700 ml

Base: Molasses

Finish 48 hours maceration

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



DESCRIPTION

For its thirteenth edition, our Boulet de canon is the result of aging our classic Boulet de canon blend (Nicaragua and Panama) in ex peated whiskey barrels then smoked with a 48 hours hay maceration.

TASTING NOTES

Nose : Very pronounced on ashes, caramel, grilled meat and incandescent tobacco notes

Mouth : First very smoky, very opulent, then peaty, rich and balanced. There are also vegetal notes of oregano, thyme, rosemary and strong flavours of dried straw and roasted malt.

Finish: Long, rich and ashy. It reminds one of a campfire on which a nice piece of meat has been grilled.

THE BASICS

Distilled in: Panama & Nicaragua

Bottled in: 2022

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