



• PERFECT SERVE •

To be enjoyed neat
or on the rocks.



Compagnie des Indes is an independent rum house founded in 2015 selecting and refining the world's finest rums in France.

Our vocation: to craft the tastes of the world, with care and reveal the richness of terroirs through authentic, transparent, and creative rums accessible to both the general public and experts.

BOULET DE CANON n°15

AGED FOR 16 MONTHS
IN COFFEE GRAIN BARRELS

• DESCRIPTION •

The "Boulet de Canon" limited editions are intended to bring smoky flavors to the world of rums. Each odd-numbered edition results from original and daring techniques. N°15 is a rum aged for 16 months in an old barrel used by a French roaster to ferment its coffee. It offers intense and gourmet notes of roasted coffee and tiramisu, enhanced by a hint of tobacco.

• TASTING NOTE •

Nose: Bitter and vegetal notes of green coffee and forest undergrowth, balanced by indulgent touches of chestnut and praline.

Palate: It reveals smoky and roasted notes, a hint of tobacco, all wrapped in a creamy texture with flavors of tiramisu, chocolate, biscuit, and hazelnut.

• KEY FACTS •

Country of origin: Panama & Nicaragua

Number of bottles: 750

Volume: 70 cl

Alcohol content: 46% Alc./Vol

Bottling: Bottled in France without chill filtration