



• 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.

JAMAICA

Navy Strength

4 YEAR OLD RUM

• DESCRIPTION •

Jamaica is a blend of Jamaican rums combining two distillation styles — copper pot and column still — a unique combination in a single blend. Fermented for 24 to 72 hours, it is then aged for 4 years in American oak ex-Bourbon casks. Bottled at 57%, it follows the tradition of Navy Strength rums, offering an intense and generous profile.

• TASTING NOTE •

Nose: An explosion of indulgence, with captivating aromas of ripe bananas, fresh sugarcane juice, candied fruits, and a subtle hint of praline sweetness.

Palate: Ample and generous, it captivates with its full, voluptuous body and powerful character, blending intense fruity and pastry-like notes of flambéed banana and pineapple with a delicate touch of chocolate.

• KEY FACTS •

Country of origin: Jamaica

Volume: 70 cl

Alcohol content: 57% Alc./Vol

Bottling: Bottled in France without chill filtration