



### • SERVE SUGGESTION •

## GREAT WHITE SOUR



- 40ml Great White rum
- 20ml Timut pepper syrup
- 20ml calamansi juice
- 10ml aquafaba
- 4 Thai basil leaves

Add thai basil leaves in a shaker and pound gently.  
Shake all ingredients with ice, and emulsify aquafaba with a second dry shake without ice.  
Fine strain into glass.  
Garnish: timut pepper.



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.

## GREAT WHITE

*Dominican Republic*

WHITE RUM BLEND

### • DESCRIPTION •

Versatile and ideal for mixology, Great White is a blend of two white rums from the Dominican Republic, combining both light and full-bodied styles. Crafted from hand-harvested R-2040 sugarcane juice, it is bottled without chill filtration to preserve its natural richness.

### • TASTING NOTE •

**Nose:** Soft and inviting, with aromas of ripe exotic fruits, lifted by delicate spices and a warm hint of toasted bread.

**Palate:** Round and generous, revealing a fine balance between fruity and spicy notes, with true aromatic intensity.

### • KEY FACTS •

**Country of origin:** Dominican Republic

**Volume:** 70 cl

**Alcohol content:** 40% Alc./Vol

**Bottling:** Bottled in France without chill filtration

SELECTED  RARE RUMS