

CLAIRIN

The Spirit of Haiti

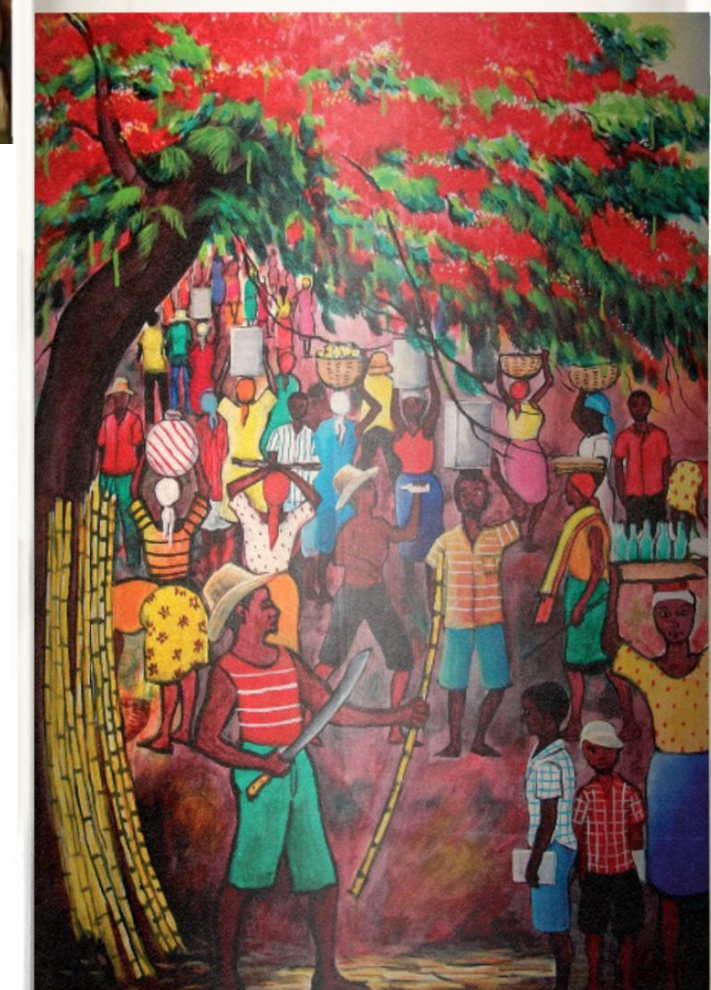


CLAIRIN CASIMIR

Faubert Casimir crafts this intensely savory Clairin in Barradères using organic local cane, wild fermentation with ambient yeast and pot still distillation. Clairin Casimir is fruity, funky and singular.

CLAIRIN TRADITIONNEL

PRODUCER :	FAUBERT CASIMIR
RAW MATERIAL :	SUGARCANE JUICE
FERMENTATION :	NATURAL YEAST
DISTILLATION :	100% POT STILL
TASTING NOTES :	MANGO BLUE CHEESE RICH FOREST SOIL



CLAIRIN CASIMIR
RUM

Produced by Distillery
Faubert Casimir
Barradères - Haiti

49.21% alc. by vol.

750 ml

CLAIRIN CASIMIR

HAITI