



# CLAIRIN

## The Spirit of Haiti

The Spirit of Haiti is a dedicated collective focused on preserving the ancestral production of Clairin, the traditional agricultural spirit that has defined Haitian village life for centuries. By partnering with small-scale master distillers, the company celebrates the savoir-faire of the producers and their commitment to organic farming of heirloom cane, spontaneous wild-yeast fermentation, and artisanal distillation. This initiative serves as a vital bridge between Haiti's rural agricultural heritage and the global stage, ensuring that each bottle remains an unadulterated, still-strength expression of the island's diverse micro-terroirs and sovereign craftsmanship.

## CLAIRIN SAJOUS



|                    |                            |
|--------------------|----------------------------|
| Producer Name:     | Michel Sajous              |
| Village:           | Saint Michel de l'Attalaye |
| Raw material:      | Sugarcane juice            |
| Cane type:         | Cristalline                |
| Fermentation:      | Natural with ambient yeast |
| Distillation:      | Pot still                  |
| Bottling Strength: | 55.15% abv                 |

Produced at Distillerie Chelo in the highlands of Saint-Michel de l'Attalaye, Clairin Sajous is the work of third-generation distiller Michel Sajous. Built in 2004 on his family's ancestral land, the distillery is a model of artisanal precision, dedicated to the cultivation of Canne Cristalline—a heritage burgundy variety prized for its aromatic depth.

During the harvest season from December to August, the cane is hand-cut and the juice is fermented spontaneously using only the ambient yeasts of the estate. Regarded as the Grand Cru of Northern Haiti, Clairin Sajous is a sophisticated expression defined by bright citrus notes and vibrant, grassy botanicals. Each bottle is elegantly represented by the artwork of renowned Port-au-Prince artist Simeon Michel.

## TASTING NOTES

**Nose:** An immediate explosion of bright, high-tone aromatics led by fresh-cut grass, green bell pepper, and lime zest. Underneath the initial verdancy, there are deeper notes of ripe mango, white flowers, and a distinct, sharp minerality that mimics wet stones.

**Palate:** The texture is vibrant and piercingly clean. It opens with an intense sweetness of raw sugarcane juice followed by a complex layer of savory garden herbs—specifically mint and tarragon. Mid-palate, it reveals a concentrated tartness of green apple and unripe pineapple, balanced by a subtle earthy saltiness.

**Finish:** The finish is exceptionally long and persistent, leaving a cooling sensation of anise and menthol. It tapers off with a lingering echo of peppery spice and a clean, floral honey note that stays on the roof of the mouth long after the spirit is gone.



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