



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 LE ROCHER



Producer Name:	Bethel Romelus
Village:	Pignon
Raw material:	Sugarcane juice
Cane type:	Pete Koka, Blanc & Negra
Fermentation:	Natural with ambient yeast
Distillation:	Pot still
Bottling Strength:	50.39% abv

Crafted by Bethel Romelus in the village of Pignon, Le Rocher is produced using sirop de canne. This syrup is created by gently boiling the fresh juice of three distinct sugarcane varieties, a process that preserves the raw character of the material for year-round production.

The fermentation follows a tradition similar to Grand Arôme, where the residual liquid from previous distillations—known as dunder or backset—is added back to the wash. This technique fosters an incredible intensity of aromatic compounds, resulting in a finished spirit defined by heavy richness and an intriguing, smoky sweetness. The bottle is distinguished by artwork originally found on the walls of the historic Hotel Florita in Jacmel.

TASTING NOTES

Nose: The nose is immediately dominated by a profound industrial and mineral smoke, reminiscent of flint, campfire embers, and hot asphalt. Beneath the smoke lies a surprising sweetness of crème brûlée and toasted marshmallow, balanced by earthy notes of wet clay and dried tobacco leaf.

Palate: On the palate, the spirit is rich and viscous. The initial taste is a savory blend of salted licorice and roasted nuts, which quickly gives way to a deep, resinous smokiness. It has a distinct weight to it, with flavors of dark honey and caramelized sugar that provide a sturdy backbone to the more volatile, smoky elements.

Finish: The finish is persistent and remarkably dry. It leaves a lasting impression of soot, graphite, and cracked black pepper, with a faint, sweet echo of molasses. It is a powerful, architectural finish that reflects the "rock" for which it is named.



The Spirit of Haiti www.thespiritofhaiti.com
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