

MAGNUM SERIES

Magnum Series began in 2021 when La Maison & Velier sought to connect some of the world's best rum distilleries with some of the world's best photographers, in collaboration with the Magnum Press Agency. Founded in 1947 by some of the greatest names in photography, Magnum Press brings together some of the world's most legendary photojournalists.

This second edition of the Magnum range honors the American photographer Alex Webb, born in 1952 and a member of the press agency since 1979. He is renowned for his vibrant, captivating color photographs that capture serendipitous or enigmatic moments, often in places marked by socio-political tensions. More than just a collection of rums, this series embodies a bridge between the art of distillation and that of the image. Each bottle brings these two worlds together, highlighting an original work by a master photographer and an exceptional rum from a renowned distillery. This range is designed to appeal not only to rum lovers, but also to art and photography collectors.

BEENLEIGH 8 YEARS OLD



PRODUCTION

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| Raw material | Molasses |
| Cask type | Ex-Bourbon |
| Aging | 8 years |
| Bottling strength | 60 % |
| Bottle format | 1.5 Liter |

Founded in 1884, the Beenleigh distillery is located on the banks of the Albert River in South East Queensland. It produces molasses rum from sugar cane crushed by Australia's last private mill, Rocky Point Sugar Mill. The first distillation takes place in a column still and the second passage occurs in a copper pot still, original to the distillery since 1889 nicknamed the "Old Copper." Aged in ex-bourbon casks, this limited edition was bottled at 60%, giving an unmistakable profile associated with Beenleigh.

TASTING NOTES

Nose: Fresh, subtle. The abundantly fruity aroma palette (banana, pear, Mirabelle plum) also displays incredible balance and fullness. Very fine notes of honey and wax form a deeply smooth profile. With time, vanilla and roasted pineapple notes appear.

Palate: Lively, generous. The palate is just as well-balanced, revealing candied citrus fruit (lemon, grapefruit) and stone fruits (white peach). A sprinkling of sweet spices (cinnamon, ginger, nutmeg) seep into the taste buds.

Finish: Long, silky. The finish is powdery (ginger, rice, semolina) and lingers on beautiful flavors of William's pear and Golden Delicious apple. These are followed by fresh grassy notes of freshly cut sugarcane. The retro-nasal olfaction is rich and herbaceous (pipe tobacco).