

CLAIRIN

The Spirit of Haiti



CLAIRIN LE ROCHER

In the village of Pignon, Romelus Bethel crafts Le Rocher from a high-quality sugarcane syrup which he ferments with ambient yeast and distills in a traditional pot still to produce a deeply smoky, mineral-forward spirit that reflects the rugged, "rocky" terroir of his distillery.

CLAIRIN TRADITIONNEL

PRODUCER :	ROMELUS BETHEL
RAW MATERIAL :	SIROP DE CANNE
FERMENTATION :	NATURAL YEAST
DISTILLATION :	100% POT STILL
TASTING NOTES :	PAPAYA BUTTERSCOTCH BARBECUE

CLAIRIN LE ROCHER RUM

VILLAGE : PIGNON
HARVEST : 2022
FERMENTATION : SUGAR CANE SYRUP
NATIVE YEASTS
DISTILLATION : DISCONTINUED
IN POT STILL
MASTER DISTILLER : BETHEL ROMELUS

POT STILL PROOF

Produced by Distillery Le Rocher - Pignon - Haiti

50.39% Alc./vol.

750 mL

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