



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 CASIMIR



Producer Name:	Faubert Casimir
Village:	Barradères
Raw material:	Sugarcane juice
Cane type:	Hawaii Rouge & Blanc
Fermentation:	Natural with ambient yeast
Distillation:	Pot still
Bottling Strength:	49.21% abv

Clairin Casimir is a unique agricultural spirit produced by Faubert Casimir in the lush valley of Barradères, where his family has operated their distillery since 1979. This expression is crafted from organic Hawaii sugarcane, which is harvested at peak ripeness and pressed to extract a nutrient-rich juice.

The hallmark of Casimir's production is a spontaneous fermentation uniquely enhanced by the addition of local botanicals, such as lemongrass and ginger, which intensifies the spirit's ester profile and act as natural pest deterrent. Distilled in a traditional direct-fire pot still and bottled at its natural strength, the resulting spirit is world-renowned for its savory complexity, offering deep, concentrated notes of sun-dried tomatoes, pickled herbs, and spicy tropical fruit that exemplify the wild, untamed terroir of the region.

TASTING NOTES

Nose: An intense and wildly unique bouquet that leans heavily into the savory spectrum. It opens with concentrated aromas of sun-dried tomatoes, balsamic glaze, and pickled herbs. As it opens, sweeter layers of overripe mango and wild honey emerge, punctuated by a spicy, aromatic lift from the ginger and lemongrass used during fermentation.

Palate: The mouthfeel is dense and oily, delivering an immediate punch of umami and spice. Flavors of roasted red peppers and black olives are balanced by a sharp, gingery heat. Mid-palate, it transitions into a rich, vegetal sweetness reminiscent of cooked agave and tropical fruit preserves, maintaining a high-ester "funk" throughout.

Finish: The finish is long, warm, and remarkably complex. It leaves a lingering trail of dried spices, white pepper, and a subtle earthiness that resembles damp forest floor. A final, bright note of citrus peel provides a clean exit to an otherwise heavy and savory experience.



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