

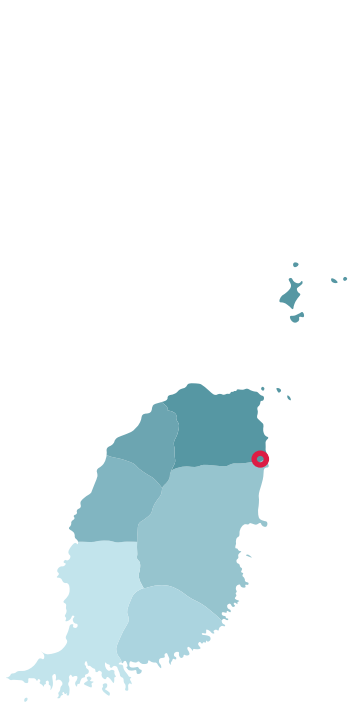


**RIVER ANTOINE
ESTATE**

Established since 1785

RIVER ANTOINE ESTATE

Established since 1785



Located on the stunning northeast coast of Grenada, River Antoine Estate has produced one of the most legendary and sought-after rums in the Caribbean since its founding in 1785.

River Antoine is named after the Rivière d'Antoine - which was named for the Karinango chief, Captain Antoine, by the French settlers.

The distillery was first owned by the Blaynerie family and had 30 hectares planted with sugar cane, 8 cows, 1 horse, 22 sheep and 16 mules. At the end of the 18th century, the

distillery was assigned to the Grant family who remained the owners until 1888. It was then bought by Thomas Henry de Gale, who remained the owner until the Bishop's revolution in 1980, when the property was occupied by Bishop's workers who burned down the manor house and declared it a workers' cooperative. The People's Revolutionary Government took ownership of the company in 1983 until it was sold to RDF, a cooperative of three Grenadian families (Richards, Edgar and Thomas) who still maintain ownership today.





Producing rum since 1785, River Antoine is one of the oldest continuously operating distilleries in the Caribbean.

Currently, River Antoine Estate is run by Shirley Richards and her family, who returned to the island after the purchase. Shirley has maintained the traditional practices of the distillery: the cane is grown organically without the use of pesticides or chemicals and the distillery still functions without electricity, powered by water and gravity - the last in the world to do this.

The River Antoine distillery sits on a 100-hectare property, which includes a lake, a forest and about 15 hectares of sugar cane. It produces only over-proof and unaged rum (about 90,000 litres a year), all of which, until now, has been sold exclusively on the island.



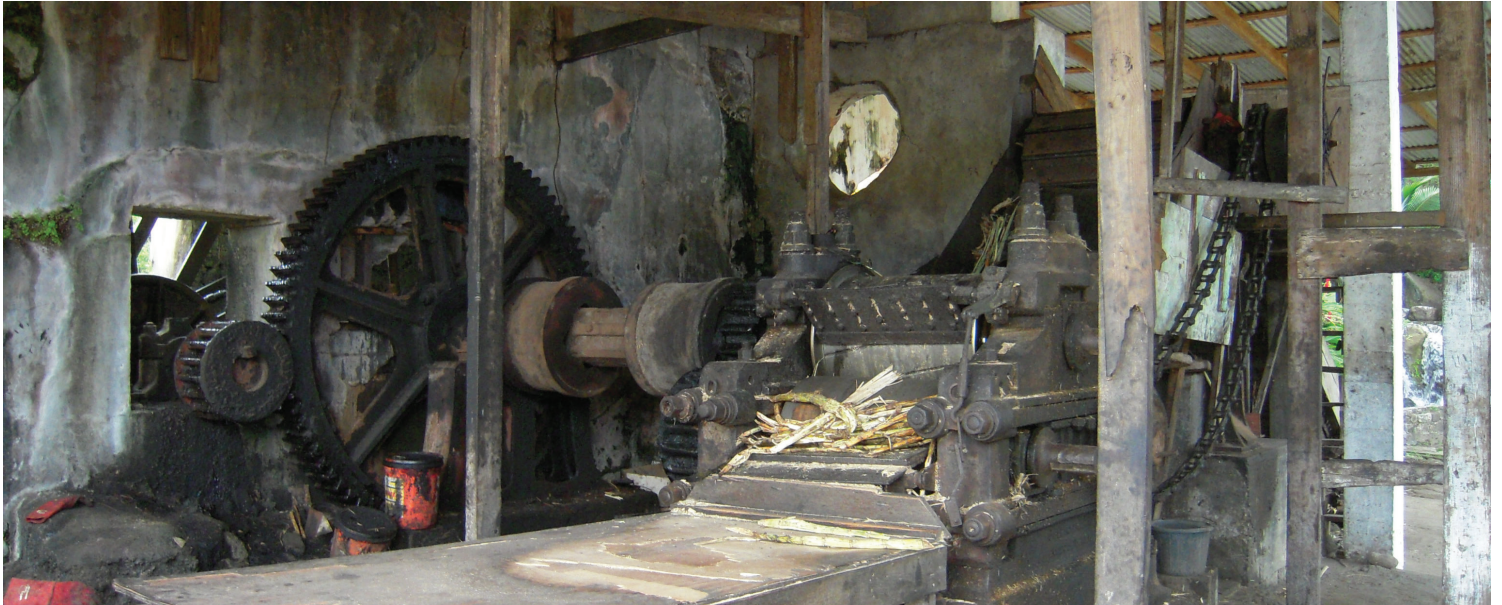
WATER WHEEL

River Antoine is the last Caribbean distillery that runs solely on hydropower is produced by a waterwheel that is six meters in diameter and rotates 15 times per minute.

SUGARCANE

Sugarcane is grown locally on the island without the use of chemical fertilizers or pesticides.

FOR MANY RUM LOVERS, RIVER ANTOINE HAS BEEN A MYTH - A UNICORN.



Due to the incredibly small production and large local demand, Rivers has never been available on the export market.

In 2020, La Maison & Velier and River Antoine entered into a partnership to facilitate global distribution for this singular product-it is a dream come true!

RAW MATERIAL

The cane is transported to the distillery by tractor where it is crushed by a three-roller mill, powered by a water wheel on the Antoine River - the last operational water wheel left in the Caribbean. The wheel is supplied by an aqueduct that channels water from a dam about a kilometer from the

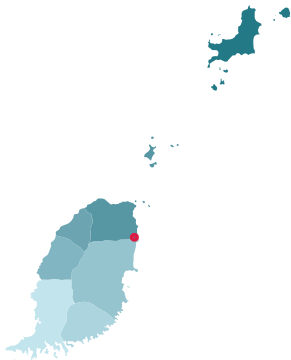
distillery. The wheel is 6 meters in diameter and makes 15 rotations per minute. A system of brakes slows the operation of the rollers, which grind the cane, to five revolutions per minute. Built in 1840, the original machinery is still in use.



AGRICULTURE

The sugar cane is grown without the use of any synthetic products; the only fertilizers are bagasse (crushed and dried cane fiber) and chicken manure. The facility employs 45 agricultural workers, who perform manual weeding operations and harvesting, which is still done by machete.

The distillery also buys sugar cane from small farmers, who grow cane on another 20 hectares nearby in plots that are often smaller than a hectare.





SYRUP PRODUCTION

The cane juice is pumped into the Boiling House, where muscovado sugar was produced in the past, and where cane juice is now concentrated for the production of rum. In the boiling house, the juice is concentrated through slow cooking in traditional 'batteries' heated by a wood-fired oven fueled by bagasse. The "batterie" consists of five metal pots (once made of copper and still referred to as the 'coppers'). The juice is clarified, concentrated and reduced by 20-22% in order to reach the 18° brix minimum. This

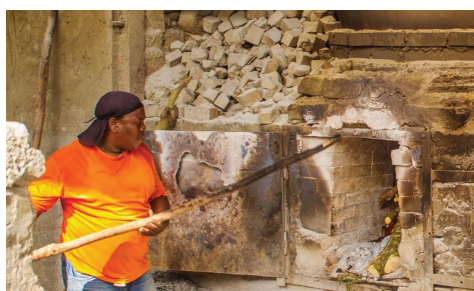
process takes about six hours. The result is a thick, natural syrup, rich in sugar and easily fermented.

FERMENTATION

The syrup is fermented in eight 11,000-litre fermentation vats made of concrete. Fermentation occurs spontaneously and takes around six to ten days; only the yeast present in the air is used. When fermentation is complete, the wash is about 8% alcohol.

Distillation takes place in two stills under a roof and adjacent to the boiling house. Rivers is distilled in two magnificent 2,000 liter John Dore double-retort copper pot stills. These were installed in 1985, and have been modified and repaired with Vendome and Forsyths parts. They are heated by direct fire. The wood burned for this purpose comes from the surrounding forests. The distillate comes off the still between 80% and 83% alcohol by volume.

DISTILLATION



The work at the estate is organized and divided into working groups. The estate employs more than eighty people in total; they have been handling every step of the process with skill and precision for generations.

THE ENTIRE DAY'S PRODUCTION IS SOLD WITHIN 24 HOURS. THERE ARE NO BOTTLES IN STOCK AND NO AGING.



PROOFING

The resulting distillate is stored in an underground concrete tank. From there it is pumped into 40-gallon drums, and the ABV adjusted with water from the Glenelg spring, located in the lush, forested area on the northern part of the island.

The liquid is then bottled and labeled by hand as Rivers Rum. It is sold in two versions: 75%,

for the local market, and 69%, sold to visitors at the distillery. The 69% is the 'light' version - and the legal limit allowed to carry on flights for Grenadians traveling off island or adventurous tourists who have fallen in love with the local elixir. Anything bottled above 69% or "Flight Proof" is considered to be potentially explosive.





TASTING NOTES

Nose:

Intense and vegetal. Cooked pear, white peppercorn, banana leaf.

Palate:

Powerful and warm. Starfruit, kiwi, wet slate, rainwater.

Finish:

Long and intense with fruity notes pulling through and lasting minerality.

QUICK FACTS

Distillery Name:

River Antoine

Brand Name:

Rivers Rum

Raw Material:

Sugar cane syrup made from organic estate grown sugar cane

Fermentation:

Natural with ambient yeast

Distillation:

Double Retort Pot Still

Bottling:

Two versions: one at 75% local in Grenada and one at 69% now available on the global market with LM&V

Nothing added, nothing removed.

@RiversRum

For US Availability Inquiries
Kate Perry k.perry@lamaisonandvelier.com