

VELIER BOTTLING

FOUNDED IN BARBADOS IN 1703, THIS DISTILLERY IS FAMOUS FOR BEING THE OLDEST RUM DISTILLERY IN THE WORLD STILL IN OPERATION. IN 2015, IT PURCHASED LAND THAT WAS PART OF ITS FORMER ESTATE, BECOMING, FOR THE FIRST TIME SINCE THE EARLY 20TH CENTURY, A FULLY VERTICALLY INTEGRATED OPERATION, FROM SUGAR CANE TO BOTTLE.

LAST WARD 2007

PRODUCTION



Raw material	Molasses
Still type	Pot Still
Cask type	Ex-Bourbon
Ageing	16 years
Bottling strength	60 %

This version is an exclusive blend of 13 barrels elaborated thanks to a triple-distillation in pot still in 2007. These casks remained the property of Frank Ward after the sale of the distillery, thus the name of the bottling. This rum was aged in ex-Bourbon American oak barrels in the tropical climate of Barbados for 16 years with an angels' share of over 70%. It draws its enticing power from a palette of flavours and aromas that is continually changing and wonderfully evocative.

TASTING NOTES

Nose: Refined and complex. The first nose is tertiary (candied apricot, underbrush, forest floor). Allowed to breathe, noble spices (cardamom, nutmeg) and exotic fruits (mango, pomegranate) appear in equal intensity alongside notes of precious wood.

Palate: Rich and heady. Cane sugar, molasses and geranium take over the flavour palette. With impressive vitality, the mid-palate is refreshed by pressed oranges.

Finish: Long and full. Fibrous (cane), roasted (coffee) and spicy (ginger, cinnamon), the finish becomes floral (hyacinth) and vegetal (pipe tobacco). Nutty notes (walnut, hazelnut, almond) faithfully recreate the aromatic palette's autumnal character.

