

FLAG SERIES

The Flag Series curates exceptional, emblematic aged rums from the world's benchmark producing nations. Each release spotlights a country's authentic terroir and distilling heritage, presented strictly au naturel—unreduced, unfiltered, and entirely free from additives or coloring. Designed for ultimate transparency, every bottle provides full technical provenance on the back label, detailing the distillation and bottling dates, cask types, and exact single cask outturn.

BELIZE 2006

USA Exclusive



PRODUCTION

Raw material	Molasses
Cask type	Ex-bourbon
Aging	20 years
Bottling strength	65.4 %
Quantity produced	219 Bottles

Spanning twenty patient years of dual-climate maturation, this rare single-cask bottling from Belize (#TVL06MBT01)—curated by La Maison & Velier—stands as an exceptional study in time, climate, and wood interaction. Distilled in 2006 on a traditional continuous column still from local molasses, the rum matured for nine years in its native tropical environment in an ex-bourbon cask, developing structural weight and dense, caramelized sugars. Its journey then continued in Europe for an additional 11 years of gentle continental aging, refining its tannins, integrating its proof, and coaxing out noble rancio with a commanding, multi-layered profile.

TASTING NOTES

Nose: Deep, dark, and classic; dark chocolate truffles, toasted coconut, dried fruit, seasoned pipe tobacco, and a hint of fresh green wood.

Palate: Decadent dark cocoa, toasted coconut flakes, caramelized Demerara sugar, and gentle tropical fruit framed by mature, resinous barrel tannins.

Finish: Exceptionally integrated and remarkably supple for 65.5% ABV; long, expansive, and warming without aggressive heat



The Rum Cast Episode #151: Blind Tasting & Selecting
La Maison & Velier's Next Flag Series Rums

