ARHUMATIC

From experience in the fruit trade markets of France, Clémence and Thierry Ogez have honed their knowledge of quality, sourcing and seasonality. In 2014 they left the marketplace and with their passion, they began their journey to become true masters of their craft: rhum arrangé.

At Arhumatic, Clémence and Thierry have combined their love of produce and rum, carefully sourcing both from the places that contribute something special and unique. Always seeking quality and authenticity, their collections evolve throughout the year, allowing the selection of ingredients according to 4 criteria: Seasonality, Quality, Taste and Perfect Ripeness. The research from fruit to glass is a long and demanding process: each expression of rhum arrangé is produced with a variance in recipe until the perfect balance is struck showing the essence of Arhumatic.

LEMON-THYME & GINGER

SEASONAL LIMITED RELEASE

Rhum Arrangé – 28%, 700ml



DESCRIPTION

Ginger is a staple ingredient often found in classic *rhum arrangés*. Offering rich depth, spicy and zesty notes, it is a natural pairing for fresh fruit. This infusion combines its earthy spice with the herbaceous tang of Lemon-Thyme (thym-citron) layered over rhum agricole from Guadeloupe. The resulting experience is fresh and revitalizing.

HOW TO ENJOY

Always serve chilled.

Arhumatic *rhum arrangés* can be enjoyed neat, over ice, or topped sparkling wine or water. Try it as a dynamic approach to cocktails, as the star of your drink or in a supporting role. A bottle of *rhum arrangé* provides a convivial experience shared after dinner or as a complement to an afternoon with friends. In island culture, a bottle is often brought to a gathering and enjoyed in one sitting like a bottle of wine. Fruit may discolor if opened for extended periods of time.

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