



# CHARBAY

PIONEERS OF ARTISAN SPIRITS

# TAHITIAN VANILLA BEAN RUM

## KEY FACTS

One of very few rums distilled in the US

Triple distilled in Charbay's Copper Alambic Charentais Pot Still in 2005 by Master Distillers, Miles & Marko Karakasevic

Distilled from sugar cane syrup, grown in Hawaii and Jamaica

The 100% real Tahitian Vanilla Beans are extracted for three months, then blended into Charbay Cane Rum

Barely filtered to preserve body, mouthfeel & fragrance of tropical sugar cane & vanilla

## SERVING SUGGESTIONS

Pour over ice in a rocks glass

Enjoy with a splash of Coke

Pour 2 oz. over ice, top with guava nectar, add a lemon peel

## CHARBAY RUM MOJITO RECIPE

2.5 OZ. CHARBAY TAHITIAN VANILLA BEAN RUM

1 OZ. FRESH LIME

1 OZ. FRESH SIMPLE SYRUP

15 FRESH MINT LEAVES

2.5 OZ. CLUB SODA

Muddle mint, lime & simple syrup with vigor; add ice, rum, club soda & stir well. Garnish with a lime wheel.



## PROFILE

**NOSE** Sugar cane sweet aroma wraps around real vanilla flavors that are naturally soft

**PALATE** Elegant smooth cane spirit & graceful authentic Tahitian Vanilla Bean flavors

## REVIEWS

### Wine Enthusiast

"Classic" 100 pts / HIGHEST RECOMMENDATION

### Private Clubs Magazine/Anthony Dias Blue

"10 Favorite Rums"

### Spirit Journal

Top 100 Spirits in the World (Twice)

## TECHNICAL FACTS

Alcohol: 35% ABV

Size: 750ml/6 Pack

Price: \$48 (CA Suggested Retail)

