CHARBAY

PIONEERS OF ARTISAN SPIRITS

TAHITIAN VANILLA BEAN RUM

KEY FACTS

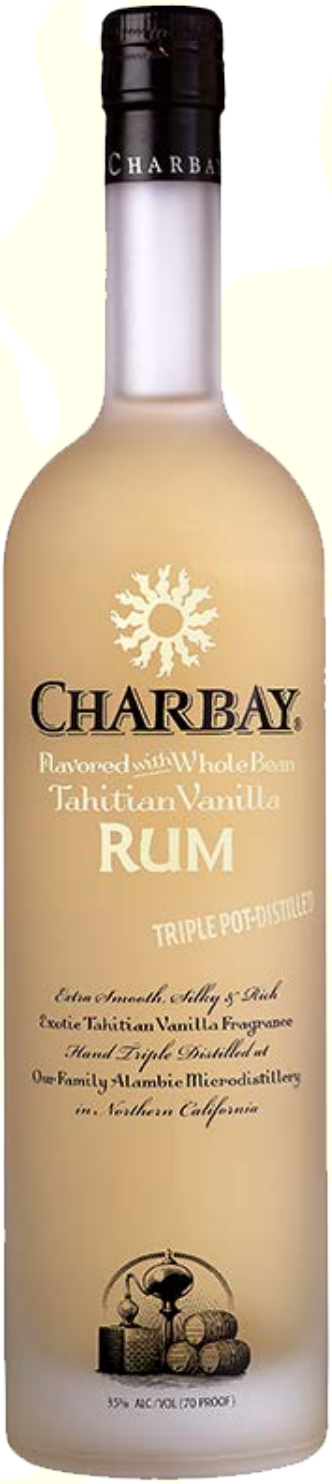
One of very few rums distilled in the US

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



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

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.

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