



Rhum Barbancourt

HAITIAN DEPUIS 1862



ORIGIN

The Star of Haïti: 160 years of History,
a Tradition of Excellence

The Rhum Barbancourt distillery was founded by Dupré Barbancourt in 1862, and the Gardère family has been transmitting its unique know-how from generation to generation for over 160 years. Dupré Barbancourt, inspired by the Cognac traditions of double distillation and oak barrel aging created a unique recipe for Haitian rum.

Since March 2021, Rhum Barbancourt entered the registry of national heritage (by Haiti's Ministry of Culture and Communication.)



EXPERTISE

In over 160 years of history, our know-how has remained intact; only our technologies and ambitions have evolved. Now a source of national pride, each generation has added its own touch.

Excellence is the key to Rhum Barbancourt. In order to guarantee utmost and consistent quality, the rums are created from pure sugar cane juice and sent directly to the distillery to preserve their freshness and aromatic potential.

Each rum is matured in French oak casks in the tropical climate of the distillery in Haïti.

Awarded multiple times in international competitions, these exceptional rums have a unique Caribbean character.



NEW



Rhum Barbancourt Haitian Proof

Rhum Barbancourt Haitian Proof is distilled in copper columns, following traditional methods.

Typically Haitian, with green notes of fresh sugar cane juice and eucalyptus, this outstanding white rum can be sipped neat or as part of the most creative cocktails.

TASTING NOTES

55% Alc/Vol (110 Proof) | 750 mL case of 12

COLOR - NOSE

Perfectly Crystalline. Floral with hints of tart citrus fruits.



FLORAL



CITRUS FRUIT

PALATE

Spicy with green notes reminiscent of fresh sugar cane juice and eucalyptus.



PEPPERCORN



FRESH
SUGAR CANE



EUCALYPTUS

FINISH

Dry with light peppery notes.



This is a distinctive rum for the most creative cocktails.