

R H U M   A G R I C O L E   D E  
M A R I E - G A L A N T E

R H U M   P È R E   L A B A T

B L A N C   5 9 °

PM Spirits  
Provider of Geeky Spirits



This *rhum agricole blanc* from Distillerie Poisson was produced from four types of sugarcane native to Marie-Galante and distilled in a traditional creole column still. Before bottling, the rum is placed in open top wooden foudres (vats) for 10-15 days as demineralized water is added to bring it down to proof. This 59% abv bottling is the "local proof" – the preferred strength on the island.

## TRY IT IN A *TI' PUNCH!*

the iconic serve of the french west indies

2 oz. Père Labat 59°

1 small, rounded disc of lime

1 tsp. cane or simple syrup

In a rocks glass, stir together the rum and cane syrup.  
Squeeze the lime disc over the top and drop into the glass.

### ABOUT PÈRE LABAT

Rhum Père Labat is distilled on the island of Marie-Galante, part of Guadeloupe. The distillery, aging facilities, and the estate's sugarcane fields sit on 1300+ acres. Producing rum since the early 1900s, Père Labat utilizes estate and locally grown sugarcane varieties native to the island. As rum agricole, these spirits are produced from fresh-pressed sugarcane juice rather than molasses. The distillery is the oldest on the island of Marie-Galante and houses one of the oldest stills in the Caribbean.





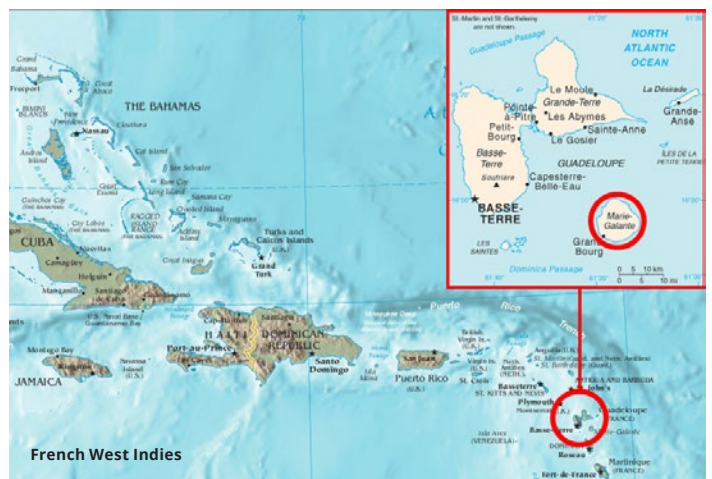


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## RHUM AGRICOLE

- French for *agricultural rum*, produced from fresh cane juice rather than molasses
  - Generally associated with French overseas territories and distilled on the French West Indies islands of **Martinique, Guadeloupe, Grande-Terre, and Basse-Terre**. Rum made from cane juice is also produced in Haiti, Brazil, Cape Verde, and throughout Central and South America where it goes by a variety of regional names.
  - Different French production regions have either an AOC or GIs – appellations of origin or geographical indicators – which are legal certifications designating that producers are adhering to specific standards and practices. Rum can also be produced using other standards practices, but that product cannot bear the mark of a specific designation.
- **AOC** : Martinique Rhum Agricole
  - **GI** : Rhum de la Guadeloupe, Rhum de la Réunion, Rhum de la Baie du Galion, Rhum des Antilles françaises, Rhum des départements français d'outre-mer, Rhum de la Guyane
- Locally, it is primarily consumed unaged or *blanc*, but can also be aged after which it is known as *élevé sous bois* or *vieux*.
  - 25 distilleries in the French West Indies produce rum agricole, 9 of which are in Guadeloupe – 6 on the main island, 3 on Marie-Galante.





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## MARIE-GALANTE + DISTILLERIE POISSON

- Located a 1 hour boat ride from the mainland of Guadeloupe, Marie-Galante is just under 66 square miles of mainly limestone plateaus and some rich volcanic soil. About 20% of the island's area is devoted to growing sugarcane.
- There are five operating distilleries on Marie-Galante, four of which produce rum agricole: Distillerie Poisson, Rhum Rhum, Distillerie Bielle, and Distillerie Bellevue.
- Distillerie Poisson was established in the 1860s to supply cane to a nearby sugar refinery, and rum agricole production began in 1916.
- In 2007 the distillery was purchased by Jean-Cedric Brot, a Guadeloupe native whose family history goes back generations on the island.
- As Marie-Galante is a French territory, the distillery and its workers are governed and protected by the rules and regulations that apply to les filières canne, sucre et rhum – the cane, sugar, and rum sector.
- All workers are employed full time, paid regulated wages, and given yearly raises as well as meal and travel vouchers. There is mandated salary equality between men and women performing the same job, paid days off, and retirement compensation based on how long a worker has been employed.



Distillerie Poisson

## RHUM PÈRE LABAT

- Rhum Père Labat is the brand of rum produced at Distillerie Poisson.
- A copper pot still from Barbados was installed in 1934, which was replaced in 1955 with one of the first creole column stills. This was followed by another creole column still in the late 70s, modeled after the first. Both have remained in operation.
- Four kinds of cane are used: red, white, blue, and gray. Some is grown on the estate, some is purchased from local growers. All cane is hand cut and brought to the distillery by ox-drawn carts.
- 72 hour fermentation yields a *vin de canne* at 5% abv
- Distillation takes place in one of two copper creole column stills which have 11 stripping plates and 4 rectifying/enriching plates. The spirit comes off the still between 69% and 71% abv.
- Rhum blanc is placed in open top wooden foudres for 10-15 days/month and demineralized water is added to bring it down to proof. On the island, the "local proof" is 59%.
- Rhum vieux is aged for at least 6 years in ex-bourbon casks.



Distillerie Poisson



Distillerie Poisson

**RHUM AGRICOLE + RHUM PÈRE LABAT**

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