



DOMAINE DE SÉVERIN VO



Séverin Blanc is made by The Séverin Estate, known in Guadeloupe as “Domaine de Séverin”. Séverin Estate was established at the beginning of the 19th century by Mr Séverin who bought the Bellevue Estate. Guadeloupe is known for its specialisation in Agricole rum, which is the French term for cane juice rum, a style of rum originally distilled in the French Caribbean Islands from freshly sugar cane juice rather than molasses. Séverin VO is aged during a minimum 3 years in ex-Bourbon cask, slightly woody.

Nose: Freshly woody, roasted nuts, quince and apple compote, with notes of pepper and lime peel.

Palate: White peach, slightly smoky with subtle aromas of vanilla from the bourbon cask and an elegant finish on pepper and vanilla.

Country: Guadeloupe

Distillery: Domaine de Séverin

Alcohol: 40% alc.

Age: 3 years

