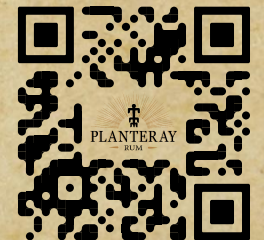


PLANTERAY MISTER FOGG NAVY RUM



CATEGORY	Special Editions
ABV	55.7% alc./vol.
ORIGIN	Barbados - Stade's West Indies Rum Distillery (34% of blend) Trinidad - Trinidad Distillers Ltd. (35% of blend) Guyana (20% of blend) Mauritius - Saint Aubin (6% of blend) Jamaica - Long Pond, Clarendon Distilleries & Hampden (5% of blend)
RAW MATERIAL	Molasses & cane juice (Mauritius component)
FERMENTATION	Between 2 days and 3 weeks
DISTILLATION	Column & Pot Still blend
TROPICAL AGEING	Ex-bourbon casks in countries of origin
DYNAMIC AGEING	From country of origin until south-west of France
CONTINENTAL AGEING	Used oak barrels and extensive oxygenation in large open wooden vats for up to three years.
VOLATILE COMPOUNDS	183 g/hL AA
ESTERS	62 g/hL AA
DOSAGE	4,8 g/L
CANE SUGAR CARAMEL E150A (%VOLUME)	Between 0% and 0.1%



PLANTERAY MISTER FOGG NAVY RUM



Aged in ex-bourbon barrels in their countries of origin, these rums were then transported to the south-west of France, emulating the historic tradition of dynamic aging on ships. Upon arrival in the Cognac region, the blend undergoes double aging in used oak barrels and extensive oxygenation in large, open wooden vats in cellars next to the river L'Antenne, replicating the humid environment of the Naval docks in London, enhancing maturation.

This process ensures a rum with a rich, mellow flavor and enhanced smoothness. Planteray Mister Fogg Navy Rum presents rich notes of molasses, dark chocolate, vanilla, dried fruits and spices to create a well-rounded flavor profile, ideal for both sipping and cocktails.

Presented at a robust 55.7% ABV, this reflects the historical navy proof standards and ensures the rum's stability, honoring the traditions of the British Navy while appealing to modern palates. Planteray Mister Fogg Navy Rum is not just another Navy Rum, it's an epic narrative brimming with rich history and honed craftsmanship.

NOSE:

OPENING ON DRIED FRUIT, ORANGE PEEL, CHOCOLATE AND VANILLA NOTES ENDING ON PLUM AND CARAMEL.

PALATE:

RICH ON SMOKED MOLASSES AND CARAMEL. RIPE FRUIT FINISH WITH A SMOOTH, WARM, LINGERING SWEETNESS.

