

PROVIDENCE

Year Founded: 2018

Region: Port-au-Prince, Haiti

Distiller: Master Distiller
Herbert Barbancourt-Linge Jr.

Cool Fact: The Barbancourt family is the most famous name in Haitian Rum.

**-Organically Grown
Cristalline Sugar Cane-**

Built in 2018, Distillerie de Port-au-Prince is one of the newest distilleries in the Caribbean. The project was born from a collaboration between the Barbancourt-Linge family, heirs of a strong and historic Haitian rum heritage, and La Maison & Velier, a joint venture between La Maison du Whisky in France and Velier in Italy.

Louis Barbancourt left Bordeaux in 1765 to settle in Haiti, a French colony known at the time as Saint-Domingue, where he became the owner of a sugarcane plantation. In 1870, nearly a century later, his descendants founded a distillery and produced what was considered at the time to be some of the finest Agricole style rum in the



world. In the mid-20th century, Jane Barbancourt, the last to carry the original name, married Rudolf Linge, a German perfumer who had worked in Grasse during World War II. Together they launched their own brand, which is still run by their son. The family's dream had always been to distill again to revive the legacy of their ancestors. The opportunity of the partnership with La Maison & Velier was perfect to create Distillerie de Port-au-Prince, whose operations are managed daily by Herbert Barbancourt-Linge Jr.



Providence Dunder & Syrup Rum 6/700L

Providence Dunder & Syrup represents the second bottling of the Distillerie de Port-au-Prince. The particularity of this rum lies in its elaboration, based on traditional methods: it is produced from syrup and Cristalline cane juice. The sugar cane comes from Michel Sajous, in Saint-Michel de l'Attalaye, 150 kilometers north of the capital. Fermentation is carried out using selected yeasts and dunder from previous distillations, allowing for the development of a particular aromatic complexity. The must obtained after fermentation is distilled in two stages in a copper still, heated in a water bath, designed by the boilermaker Müller. The resulting eau-de-vie leaves the still at 73% ABV before being gradually reduced to 56% ABV.

Profile: Opulent and authentic.

Nose: Heady and flattering. Guava, honey, burnt cane.

Palate: Creamy and warm. Red fruits, thyme, smoked meat.

Finish: Soft and long. Almond, vegetal and tertiary notes.