

SAISON RUM

Year Founded: 1880

Region: Cognac, France

Cellar Masters: Jérôme and Lilian Tessendier

Known For: These exclusive spirits from the Borderies region are appreciated and recognized by leading experts all over the world.

The house of Tessendier has been distilling eaux-de-vie for over 130 years using Charentais stills in traditional Cognac methods. They now apply their expertise in blending and ageing techniques to a different world of spirits: rum. The Tessendier brothers have created a unique blended rum in accordance with the traditional French method of cognac production -- carefully choosing distillates from different regional terroirs to blend. The four key steps defined by the Cellar Master, from the search for ideal terroirs to the final touches, naturally suggest the name of the rum: Saison, the French word for season. The profession of Cellar Master, today shared by brothers Jérôme and Lilian Tessendier, is a true vocation and a veritable passion.



Pale Rum

Tasting Notes: A fruity rum with nuanced notes of vanilla and banana flambe followed by a honeyed finish in a subtle marriage between freshness and unctuousity.

Origins: Barbados (45%), Trinidad (35%), Jamaica (20%)

Distillation: Unaged rums are selected from both traditional refinement methods, as the ultimate goal is a blend that has the richness and intensity from the distillation of molasses in pot still combined with the delicacy and lightness from sugarcane distillation in columns.

Blending: By Cognac Master Jerome Tessendier using the same methods as for cognac, blending the different terroirs with their diverse floral, fruity and spicy aromatic profiles.

Finishing: The blend rests in mature French oak barrels on the banks of the Charente River for 3 months. This last step gives a hint of roundness and elegance to this fresh, fruity and floral blend.



Rum

Tasting Notes: A beautifully elegant style of rum with sophisticated flavors of white flowers, baked pineapple and molasses cake. The palate is lush and harmonic, filling the whole mouth with its decadent golden flavors and slowly fading into a finish of vanilla and melon.

Origins: Barbados (20%), Trinidad (60%), Jamaica (20%)

Ageing: Aged at origin primarily up to 5 years in American white oak casks

Blending: By Cognac Master Jerome Tessendier using the same methods as for cognac, blending the different terroirs with their diverse floral, fruity and spicy aromatic profiles.

Finishing: Rested in mature French oak barrels on the banks of the Charente River for 9 months. This finishing will ensure stability and balance while bringing a note of rancio, characteristic of old cognacs.

91 Points – ‘Best Buy’ – “This light and silky sipper from Cognac-maker Jerome Tessendier has a pleasing brown sugar and vanilla bean profile. The elongated finish is laced with cinnamon and nutmeg.”