

CLAIRIN

The Spirit Of Haiti

CLAIRIN SAJOUS

Clairin – 56,4% alc./vol. 70cl



Product description

Third generation distiller Michel Sajos produces his Clairin near the village of Saint-Michel de l'Attalaye, a beautiful plateau in the north of Haiti. He built Distillerie Chelo in 2004, in the very place where his former family-run distillery once stood. Surrounding the distillery, many different varieties of sugarcane grow organically without fertilizer, pesticides or chemicals. Among these varieties is the incredible long lost Cane Cristalline.

The harvest takes place between December and August. The cane is hand cut by machete and transported to the distillery with help of mules and pressed. The fresh juice is fermented with natural, wild yeast for 5 to 7 days.

The distillate is produced with a small traditional pot still powered by burning bagasse attached to a small column still with six copper plates. After a 6 hour single distillation the spirit comes off the still between 50% and 60% ABV and is bottled without any reduction.

Tasting Notes

Profile: Rich and genuine.

Nose: Fresh and straightforward. Coconut husk, chlorophyll, unripe pear, freshly cut grass, green.

Palate: Dry and raw. Fresh sugar cane, white pepper, cream, lime oil, unripe melon.

Finish: Long and generous. Herbal notes.