

CLAIRIN

The Spirit Of Haiti

CLAIRIN SONSON

Clairin – 53,2% alc./vol. 70cl



Product description

Clairin Sonson is from Cabaret, a village located in the district of Arcahaie in the north-west of Port-au-Prince. The sugar cane, from the local variety Madame Meuze, is cultivated on 25 hectares mixing both banana and other fruit trees. Once harvested, the sugar cane is pressed and slowly reduced to syrup. Then, it's fermented spontaneously using natural yeasts. The distillation is carried out by Stephan Kalil Saoud using a pot still heated over an open fire. The clairin thus obtained is bottled without any reduction.

Tasting Notes

Profile: Charming and elegant.

Nose: Fresh and herbaceous. Cut grass, hint of basil and lemongrass.

Palate: Straightforward and fruity. Fresh cane juice, liquorice.

Finish: Pleasant and slightly spiced. Sweet pepper, ginger.