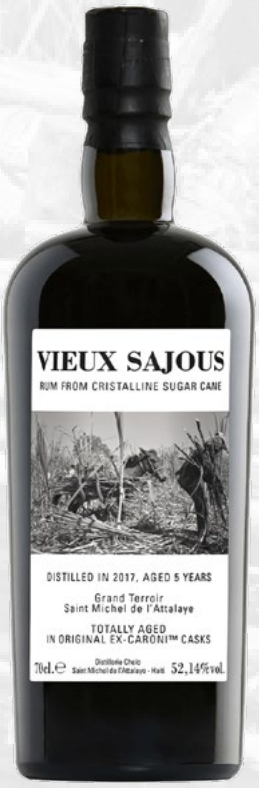
VIEUX SAJOUS

Produced from Cristalline sugar cane in Saint-Michel de l'Attalaye by Michel Sajous, an iconic clairin producer, this Vieux Sajous 2017 - 5 years follows a project that is unprecedented in the history of clairin: ageing Haitian cane eaux-de-vie in a wide variety of casks to explore their incredible potential for future evolution. This initiative proved successful, leading Spirit of Haiti to go one step further by extending the ageing of the clairins in a tropical climate for several years, giving rise to the 'Vieux' editions, of which Vieux Sajous is undoubtedly one of the most accomplished.
This bottling is the 1st edition of Vieux Sajous 5 years and showcases the impressive power of a distillate transcended a maturation in casks that first contained the famous Trinidad & Tobago rum: Caroni.

VIEUX SAJOUS 2017 - AGED 5 YEARS



PRODUCTION

Raw material	Pure sugar cane juice - Cristalline
Still type	Pot still
Cask type	Ex-Caroni
Age	5 years old
Bottling strength	52,14 %

From his Chelo distillery in Saint-Michel-de-l'Attalaye, Michel Sajous produces Clairin from sugar cane of the Cristalline variety. This edition of Vieux Sajous brings out the power of a Clairin aged for 5 years in casks that have contained 100% Caroni. The interaction between the distillate and the cask has made this rum extremely complex, while maintaining the aromatic freshness of the raw material. A rich expression of chocolate, exotic and floral tones, with a lingering, smooth finish.

TASTING NOTES

Nose: Fresh yet heady. The first nose is oxidative (roasted pineapple, stewed fruits). Allowed to breathe, the Sajous Clairin reclaims possession of its territory. Cane honey, cane sugar and fresh cane juice completely flood the aroma palette. A few empyreumatic notes then underscore the Caroni cask's influence.

Palate: Unctuous, full-bodied. With remarkable finesse, the attack reveals honeyed (acacia), floral (vetiver, geranium), gently spiced (cinnamon, nutmeg) and lemony flavours. The vegetal mid-palate develops more vanilla and liquorice notes. The end of the palate has a chocolatey bitterness and is particularly mouth-watering and salty.

Finish: Long and silky. The powdery start of the finish (cocoa, rice grain) is also exotic (banana, pineapple, persimmon). Lingering on, fragrances of iris butter reflect the end of the palate's heady character. On the retro-nasal olfaction, a fine layer of salted butter caramel coats the taste buds. The empty glass is nobly spicy (saffron, cardamom) and chocolatey.

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