



AGED RUM CLAIRIN

100 proof • Made in Haiti

Saint Benevolence Rum Clairin is handcrafted from a field blend of indigenous cane varietals in the tropical climate of Saint Michel de l'Attalaye. Considered by many as the 'grand-cru' of Haitian rum production, Saint Michel is a fertile territory north of the central plateau and home to the multi-generational Dorcinvil distillery. The low-intervention farming methods used to grow heirloom sugarcane varietals contribute to the unique, vibrant, and terroir-driven flavor profile of Haitian sugarcane spirits.

DISTILLERY: Dorcinvil Distillery

REGION: St. Michel de l'Attalaye

DISTILLER: Dr. Rev. Gueillant Dorcinvil

SUGARCANE VARIETALS: Field blend of Cristalline, Madame Meuze, Farine France and 24/14

FERMENTATION: wild yeast, 8-10 days

DISTILLATION: Haitian handmade hybrid pot still

MATURATION: Aged for 18-22 months in New American Oak.

TASTING NOTES: Rich amber in the glass with cherry cola, honey and vanilla on the nose. Round mouthfeel with subtle sweetness up front. Raw apple tannins, pink peppercorn spice, and, grapefruit pith on the palate.

ABOUT SAINT BENEVOLENCE

Saint Benevolence was founded by Gueillant Dorcinvil in 2017 with the joint purposes of promoting the traditional spirit of Haiti, fueling economic growth, and promoting global health equity. **Every case of Saint Benevolence sold funds a week of chemotherapy** and provides jobs and economic stimulation to Haiti. To support Saint Benevolence is to "Drink to Goodness."

