Beat: Lifestyle

100% BLACK CANE EVENING & NEW PRODUCT LAUNCH - MAISON RHUM BOLOGNE

THE OLDEST DISTILLERY IN GUADELOUPE

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USPA NEWS - La Maison Rhum Bologne, founded in 1887, is the oldest distillery in Guadeloupe. Over the centuries it has established itself as an essential reference in the world of spirits thanks to its colorful history, its ancestral know-how labeled EPV (Living Heritage Company) and its eco-responsible commitments certified HVE (Haute Environmental Value) The highest level 3, as is its unique offer, highlighting in particular a 100% black cane monovarietal range. This variety of cane has been abandoned because of its low yield and Maison Rhum Bologna is the only one to cultivate it for its exceptional aromatic qualities. Today, the collection is expanding with a new reference: the 1st monovarietal Old Rum 100% black cane.

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- Maison Rhum Bologne is the official supplier of the 12th edition of the Route du Rhum - Destination Guadeloupe.

- The Maison Rhum Bologne aligns the medals at the Spirits Selection 2022 by Concours Mondial de Bruxelles

Maison Rhum Bologne stood out at the 23rd edition of the Spirits Selection by Concours Mondial de Bruxelles, which took place for the first time in Guadeloupe from June 20 to 24. An international event that rewards spirits from all over the world. Divided into several categories, they are rigorously tasted by a jury of experts from around the world. It is in the one reserved for agricultural rum (100% pure cane juice) that Maison Rhum Bologna won 8 medals out of the 51 awarded to Guadeloupe. A great honor and an opportunity to showcase and recognize the Island's know-how.

- Maison Rhum Bologne: golden cuvées

This year no less than 8 cuvées are in the spotlight, 5 in silver, but above all 2 large gold medals for the black cane cuvées and 1 gold medal for the historic 50° white rum nicknamed "yellow jersey". in Guadeloupe. A pride for the oldest distillery on the island, which holds high its unique history, its exceptional know-how labeled EPV (Living Heritage Company) and its eco-responsible commitments certified HVE (High Environmental Quality) Level 3, The highest.

HISTORY

*** 1654 - The origins of the Bologna estate

The Bologna distillery takes its name from the owners of the sugar factory in the 17th and 18th centuries. The Bologna, Protestants from Dauphiné, migrated to Holland during the religious wars that shook France in the 16th century. From 1580, the Bolognas settled in Brazil, then a Dutch colony, to cultivate sugar cane there... In 1640, Portugal declared and won the war against the Netherlands: Brazil then passed under the Portuguese flag. Driven out, the Dutch from Brazil embark on ships bound for the West Indies. This is how the Bolognes landed in Guadeloupe in 1654, after being dislodged from Martinique because they were Protestants. They then decided to establish a sugar activity on the fertile slopes of Soufrière. This is how for more than 3 centuries, the sugar plantation of Bologna has been shaped by men...

*** 1830 Jean-Antoine AMÉ-NOËL, first large landed man of color in Guadeloupe

The plantation-sugar mill in Bologna, the name then given to the sugar cane plantations, experienced ups and downs over the centuries, like all the sugar mills of the time, linked to the vicissitudes of history and the revolution. French in particular. We will remember the date of May 26, 1830 when Jean-Antoine AMÉ-NOËL, acquires it. Originally from Bouillante in Basse-Terre (Guadeloupe), a young adventurous fisherman and also probably a Corsair, he was the first man of color “free from birth” to become the owner of an area as extensive (114 hectares) as Bologna was then. . His tomb is located in the gardens of Bologna.

*** 2010

One of the fundamental characteristics of Bologna rums is their remarkable ability to age.
Perpetual challenge to time, it ages expressing this terroir effect which makes it more and more complex and subtle. The management of the estate is fully in line with the ability of the terroir to produce great old rums for laying down over the years. The objective is to pass on the richness of their diversity as a legacy to future generations.
The rums are aged in French oak barrels for at least 3 years and up to more than ten years...

*** 2015 - The Black Cane Revolution

Since 2014 the Bologna distillery has undergone a major revival.
The first of these is a very significant expansion of the offer and the launch of numerous innovations including the Black Cane. A 100% black cane limited edition, the Black Cane has expanded the premium range in accordance with the brand's historical positioning in the high-quality spirits segment. Many other product innovations are currently in development, which will see the light of day in 2016, leading to the release of nearly a dozen new products in 2 years!
They are also emphasizing old rums, with the construction of an aging cellar, the complete restructuring of the Bologna cane plantations, as well as the continued modernization of the production tool.

*** 2020 - The first cuvée of organic agricultural rum from Guadeloupe

The Bologna distillery puts environmental issues at the heart of its production. In order to go further, a plot was selected to begin an organic labeling process, initiated on November 8, 2017. This process endorses a long-term vision for the operation of the agricultural estate: a real commitment for the company. This is how in the last quarter of 2020, the first cuvée of organic agricultural rum from Guadeloupe appeared on the market. In the same vein, in 2021, the estate will obtain HVE (High Environmental Value) certification, at the highest level, level 3. A label that is built on several themes including the protection of biodiversity, the reduction of phytosanitary inputs and the management of water resources.

Source:
100% Black Cane Evening & New Product Launch - MAISON RHUM BOLOGNE
Rediscovery of all the 100% black cane cuvées
On September 22, 2022 @ Le Jardin Des Bauches (Paris)
With the presence of:
- Mr David Hourdry, Managing Director of Maison Rhum Bologne
- Menu proposed by Chef Brice Laurent Dubois
- Lydia Loimon, Sales & Marketing Manager of Maison Rhum Bologne

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION

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