

PANAMA 4 YEARS GOLD RUM

CAPTAIN FLINT



This rum is the fruit of **meticulous molasses distillation from molasses**, bringing out the very essence of Panamanian rums, renowned for their **finesse and delicacy**. After aging for **4 years** in a tropical climate in the heart of Central America, this rum is then matured in our cellars, first in **Bourbon casks**, then in **Cognac casks**. It has the **gourmet terroir** of Panama, with **no added sugars or colorants**.

MEDALS





FEATURES

Age	4 years
Volume	70 cl
Alcohol content	43°
Gross weight/bottle (kg)	1,67
Bottles/case	6
Gross weight/case (kg)	10,02
Bottles/pallet	360
EAN	376003290658



FAMILLE
CABANNE

TASTING NOTES

-  **Appearance:** Golden.
-  **Bouquet:** Fruity, vegetal notes. Pastry notes of vanilla, butter and toasted almonds.
-  **Palate:** This rum is harmonious with a hint of sweetness. It is distinguished by its spicy attack, complexity and roundness.
-  **Serving suggestion:** Enjoy neat or in cocktails.

FAMILLE CABANNE

For over 200 years, in the heart of the **famous Cognac vineyards**, Famille Cabanne specializes in the **production and distribution of premium spirits** such as Cognacs, French Brandies, Rums, Whiskies...



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