

 W Martin's
SINCE 2005
M Brands

CHAIRMAN'S RESERVE





Historia

La familia Barnard se estableció por primera vez en Santa Lucía en la década de 1930 y estableció su destilería haciendo ron a partir de la melaza producida por las masivas plantaciones de azúcar de la isla. Debido al auge de la remolacha azucarera europea, la industria azucarera local se vio obligada a extinguirse.

Esto tiene efectos negativos en el creciente comercio de ron de la isla. Con pocas opciones restantes, las dos últimas destilerías formaron una empresa conjunta y consolidaron sus operaciones en el pintoresco Roseau Valley, creando lo que hoy se conoce como St. Lucia Distillers. Con esta historia a sus espaldas, Laurie Barnard se encargó de restaurar la providencia del ron de Santa Lucía y creó la Reserva del Presidente, que ha restablecido el prestigio de la cultura del ron de Santa Lucía.

FILOSOFIA

Desde que cerró la última plantación de azúcar en Santa Lucía en la década de 1960, extinguiendo la fuente anterior de melaza, St. Lucia Distillers ha obtenido una rica melaza de la Guayana Británica.

Con el compromiso de utilizar solo melaza de Guyana, y la pequeña capacidad de la destilería; Chairman's Reserve se basa en la máxima calidad y distinción. Al tener múltiples cubas de melaza con varias cepas de levadura, y la diversidad de un alambique de dos columnas, el destilador y el maestro mezclador tienen excelentes oportunidades para elaborar un amplio espectro de sabores encantadores.

Esto ha hecho de la Reserva del Presidente un ron absolutamente "imprescindible".



EL RON DE SANTA LUCIA

Un paisaje natural genuino de hermosas playas bordeadas de palmeras, millas de selva virgen y las majestuosas montañas Piton, seguramente complacerán todos los gustos.

Cascadas naturales, vistas impresionantes, gente amable y cultura auténtica impresionan a las personas más viajeras para unas vacaciones con recuerdos duraderos.





CHAIRMAN'S

*DESCUBRE NUESTRA GAMA DE
PRODUCTOS*



Chairman's Reserve White Rum

Chairman's Reserve White is a unique blend of aged and unaged pot and column distilled rums. A truly robust and flavorful spirit, this expertly crafted rum fully embraces the DNA of the Chairman's Reserve collection. Its clean, crisp, mouthfeel and creamy citrus notes make it ideal for mixing, and a favorite amongst bartenders around the world.

Rum Blend: Blend of pot and column still rums.

Maturation: 2-3 years aged in ex-Bourbon barrels then charcoal filtered to remove color

Tasting Notes: Clear and white in clarity and color.

Toasted marshmallow, banana bread, and confectioners sugar on the nose. Dry on the palate with notes of lime, coconut, and grilled pineapple which conclude in a lingering finish as is to be expected with such a quality spirit.





Chairman's Reserve Original Rum

Chairman's Reserve was first blended in 1999, overseen by then Chairman, Laurie Barnard, as a special project to create a fine quality rum that can represent the iconic style of St. Lucian rum. As a simple line of distinction, Chairman's Reserve starts with selected aged rums of both Coffey column stills and copper pot stills, married together after maturation, and then re-entered into oak for blending and final finishing.

RUM BLEND: A marriage of aged rums distilled from Coffey and pot stills.

MATURATION: Aged separately by batch and type of still in ex-Bourbon barrels, then blended and rested in oak vats for an additional six months. Average age of the blend is 5 years.

TASTING NOTES: Rich dark amber in color, typical pot still richness comes through the aromas carried by whiffs of cooked banana, caramelized fruits and spicy oak derived vanilla. A wellbalanced mid-palate provides structure around flavors of chocolate, golden raisin, tobacco and clove, which dissipates over a long creamy finish.



Chairman's Reserve Spiced Rum

Chairman's Spiced Rum begins with the original Chairman's Reserve steeped with "Bois Bandé," a local Caribbean bark culturally known for its aphrodisiac qualities. Added to the rum are local spices and fruits such as cinnamon, clove, nutmeg, vanilla, allspice, lemon and orange peels.

RUM BLEND: A blend of Coffey and pot still rums aged and finished with local fruits and spices.

MATURATION: Aged separately by batch and by type of still in ex-Bourbon barrels, then blended and rested in oak vats for an additional six months. Local fruits and spices are added over the final six months of finishing.

TASTING NOTES: Deep mahogany color with a supple red hue. An expressive aroma of bitter orange, nutmeg, cinnamon, and sweet raisin lead to a sweet and rich mouthfeel bursting with exotic spices, and balanced with crisp citrus character. An epicurean and complex spiced rum.

Chairman's Reserve Legacy Rum

Chairman's Legacy is a tribute to Laurie Barnard, the "Chairman" of St. Lucia Distillers whom inspired and created the iconic brand Chairman's Reserve.

RUM BLEND: Chairman's Legacy showcases the art of blending pot and column still rums. In addition to traditional molasses based rums, "Legacy" features the addition of sugarcane juice distillate, a trademark of Laurie since the day he grew sugarcane around the distillery to isolate the signature proprietary yeast Chairman's Reserve is so famous for.

MATURATION: Tropically aged separately by batch and still type in ex-bourbon barrels. **AGE:** A blend of rums aged between five and eight years.

TASTING NOTES: Mahogany hue in the glass. Pineapple, banana, and vanilla on the nose. Intense grilled tropical fruit and spice on the palate persist throughout a long wonderful finish.



Chairman's Reserve The Forgotten Rum

Chairman's Reserve The Forgotten Casks is an extra-aged sipping rum crafted to mimic rum found in the original forgotten casks of Chairman's Reserve.

RUM BLEND: A blend of Coffey and pot stills

MATURATION: Aged separately by batch and still type in ex-Bourbon barrels before being blended and rested in those same barrels for an additional 3 years
AGE: A blend of rums aged between six and eleven years.

TASTING NOTES: Rich, dark, gold mahogany color with an intense nose of sweet raisins, cigar tobacco, amber honey and vanilla. A warm palate offers grilled tropical fruit and candied walnuts rounded with soft spices that persist throughout a long wonderful finish.



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SINCE
2005

SAINT LUCIA DISTILLERS



CHAIRMAN'S — RESERVE — *Finest Saint Lucia* RUM

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