PROVIDENCE

Distillerie de Port-au-Prince, founded in 2018 in Haiti, is a collaborative project between La Maison & Velier local partners, the Linge family, and represents a new chapter in the rich heritage of Haitian rum. The fruit of this partnership is a new brand of rum: Providence, whose production reflects both a commitment to tradition and a respect for the land. Herbert Linge Jr., heir to a famous rum-making family, leads the distillery, drawing on ancestral techniques and philosophies to honour Haitian terroir.
Haitian rum plays a central role in the island's culture and is crafted with distinctive varieties of sugarcane specific to each region. At Distillerie de Port-au-Prince, the focus is on the Cristalline cane, grown naturally and handled with utmost care to showcase its aromatic depth. Providence aims to capture Haiti's character, using local materials and production methods that celebrate the island's rich rum heritage.

PROVIDENCE 3 YEARS OLD 2021

PRODUCTION

Raw material	Dunder and syrup – Cristalline
Still type	Müller
Cask types	Ex-Providence Ex-Bourbon Ex-Caroni
Age	3 years
Bottling strength	52 %

Since 2019, Distillerie de Port-au-Prince has been offering aged rums, using different types of casks. This Providence 3 years old 2021 represents the third official aged rum of the distillery. The particularity of this rum lies in its elaboration: it is produced from dunder and syrup from the Cristalline sugar cane variety, which comes from the fields of Michel Sajous, located in Saint-Michel-de-l'Attalaye. Fermentation is carried out using selected yeasts, allowing for the development of a particular aromatic complexity. To produce its rums, Distillerie de Port-au-Prince uses discontinuous distillation in a Müller pot still. The distillates leave the first run at 25-30% ABV and the second at 72-78% ABV.
This 2021 edition is blend of rums aged in old casks previously used for other Providence's rums, bourbon and Caroni's iconic rum.

TASTING NOTES

Nose: Ethereal and subtle. At first, lovely aromas of slightly burnt cane sugar fill the air. Allowed to breathe, vanilla, candied mandarin and toasted walnut bring the aroma palette lots of energy.

Palate: Clean and lively. Candied lemon and fibrous flavours of sugarcane and grated ginger immediately seize the palate. Gradually, these develop into more milky and fruity tones (custard, roasted banana).

Finish: Long and smooth. The tasting is drawn out by the extremely delicate and unique mouthfeel. Raspberry, honey and ginger bring energy to the serene yet complex after-taste.

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