



## CLÉMENT BY TOURNAIRE 1966 VERY LIMITED RELEASE #2 OF 8

£19,000.00

SKU: RUCT

Categories: [Rhûm Agricole](#), [Fine & Rare](#), [Rum](#)

Habitation Clément, the historic home and birthplace of Rhum Clément is known as the treasured symbol of great rhûm agricole. Founded in 1887 by Homère Clément, it is a treasure of Martinique. With its resilient French identity, enriched by its Caribbean culture, Rhûm Clément is one of the most popular rhûm agricole brands worldwide. The legacy of the brand has been created around an outstanding range of AOC aged rhûms. Clément's unique terroir-driven flavour profile, exceptional vintages, and world-class expertise have

naturally found their place in the most prestigious venues around the globe. In around 2016, a beautiful partnership between Habitation Clément, Baccarat Crystal and La Maison Tournaire evolved to create a singular masterpiece - the most expensive bottle of rum in the world. Each with a prestigious reputation in their respective fields, Baccarat Crystal and La Maison Tournaire worked for over a year together to design and produce a bespoke crystal decanter crowned with a diamond encrusted, rose gold stopper crafted as a reproduction of Habitation Clément. The one-of-a-kind set also included a bronze display stand; leather bound presentation case and a price tag of €100,000. To celebrate this ground breaking commission, 8 replicas were produced, this example being decanter #2 of 8. Tournaire dispensed with the diamonds -

instead the stopper is ornamented in bronze with red and yellow gold detailing - with the bottle gracefully placed on a bronzed-yellow, patina base all presented in a matchless leather jewel case with Baccarat crystal decanter. The Rhum itself is from the exceptional 1966 vintage. 25 years aged, this rare and precious nectar of brown mahogany was bottled at its peak in 1991. The nose is extremely expressive and potent, with notes both warm and evocative. Chocolate, gingerbread, and mocha aromas interweave with light notes of vanilla spices and candied fruit (figs, date and orange). After aeration, emerge subtle notes of cigar. Powerful and voluptuous, the perceived aromas on the nose are even more indulgent on the palate. The profile of Clément vintage 1966 is both earthy and round, distinguished by a light note of

liquorice. At last, the intensity and power of the aromas are confirmed by the palate, with a delectable sweetness, which lingers for an astute and long finish.

