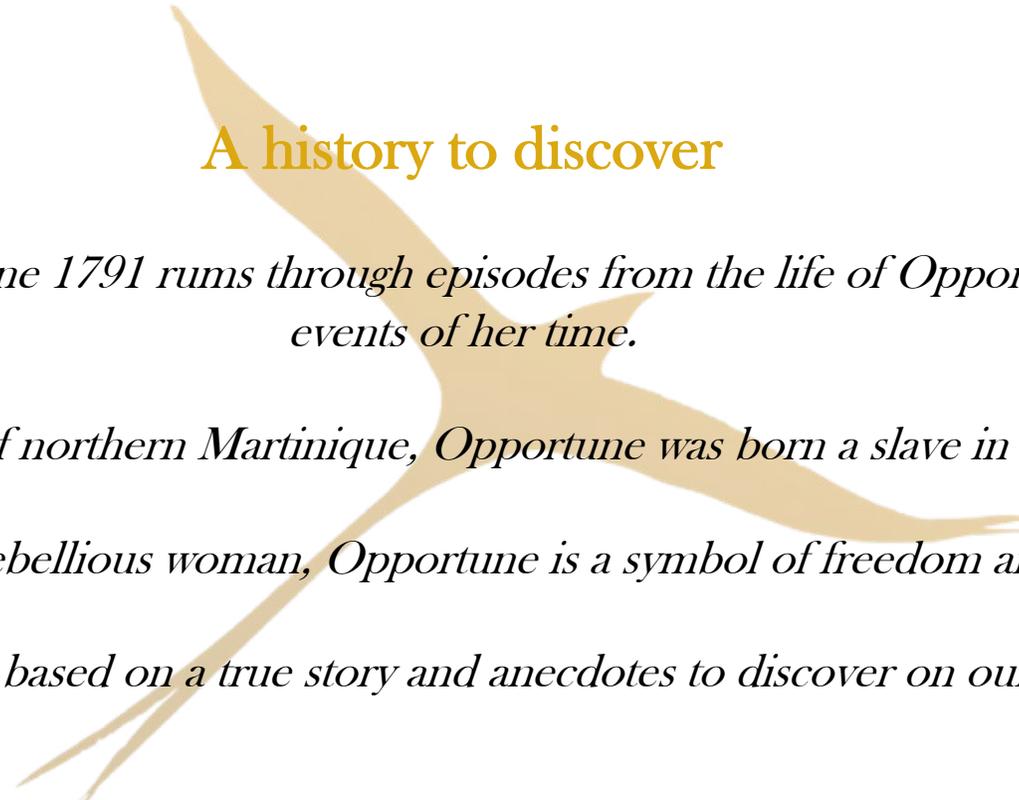


Explosion of flavors in a range of unique rums



Rhums Opportune 1791®



A history to discover

Explore the world of Opportune 1791 rums through episodes from the life of Opportune Bésub and historical events of her time.

A native of northern Martinique, Opportune was born a slave in 1791.

A beautiful and rebellious woman, Opportune is a symbol of freedom and resilience.

The brand is based on a true story and anecdotes to discover on our bottles.

The brand

*A rich and varied range of products that presents a multitude of styles of rums and flavors.
(Blends, Aged, different origins...)*

A brand built on a family history that invites emancipation and honors women.

Our values

The OPPORTUNE 1791 brand wishes to contribute to women's lives, to access to education, water and electricity.

This will be done by getting involved in actions in partnership with associations and NGOs.

Phil Madkaud, founder of the brand and direct descendant of Opportune.

RUM BLEND « CHABINE DORÉE » FWI-BARBADOS 63% - 70cl

This blend was built around the crazy idea of combining two types of rum production, French and English style.

ORIGINS

French West Indies are worldwide known for producing a unique rum made from freshly squeezed cane juice. Barbados is also famous for producing high quality molasses-based rums with double-distilled Pot-Still and Column blends.

PRODUCTION

Our Cellar Master subtly took advantage of the rich flavors of the “pure sugarcane juice” White Rum from French West Indies distilled in Column, and married them with two Rums of Barbados Molasses, namely a White Rum distilled in Column and a 3 years old Rum from double distillation, still and Column, aged in American Ex-Bourbon Oak casks.

TASTING NOTE

APPEARANCE – Very light on the straw color while remaining very clear.

NOSE – Soft and warm, with notes of dried banana, vanilla and caramel. This mixed blend, a rum from French West Indies that brings the notes of sugarcane, lemon and pepper; and a rum from Barbados that adds a liquorice and leather note to it. The nose is indeed very expressive on this woody bourbon flavor.

MOUTH – After a rather suave and lively attack, the very well-balanced body develops a wide range of aromas: butterscotch, vanilla, enhanced by a hint of spice. The whole is quite mellow, almost sweet on the sugarcane, heading languidly towards a barely woody finish. Nice balance with an English-style entry, a French-style mid-palate and with a nice mix of the two at the end.





PANAMA-GUATEMALA- NICARAGUA RUM BLEND 43% - 70cl

This highly complex assembly comes from three Latin American RONES. A Solid value to share and enjoy with friends.

ORIGINS

Molasses Rum from Panama: distillation in Column, 2 to 3 years old aged in American Ex-Bourbon Oak casks.

Molasses Rum from Guatemala: distillation Column, 2 to 3 years old aged in American Ex-Bourbon Oak casks.

Molasses Rum from Nicaragua: distillation Column, 3 to 5 years old aged in American Ex-Bourbon Oak casks.

PRODUCTION

We have sought to develop a blend of old Hispanic rums from 3 Central American countries already renowned for producing high quality rums; Panama, Guatemala and Nicaragua.

TASTING NOTE

APPEARANCE - Clear golden colour, no legs as they are entirely stuck to the glass.

NOSE- A wonderfully complex, satisfying balance of sugar, fruit and spice tempered by the blend of these different origins. Date and prune, sweet spices of cloves, and cinnamon accompanied by lighter notes of mango and dried raspberries. The woody and tobacco notes are still present, giving it hints of liquorice and leather.

MOUTH- Soft and smooth with a chocolatey dark cherry note and an intense dried fruit taste. Explosion of all kinds of aromas such as wood, tobacco, vanilla and caramel (sweet but not mushy) with a subtle touch of ginger and iodine at the end.

PANAMA AGED RUM 43% - 70cl

This Molasses Rum from Panama comes from a column distillation, 2 to 3 years old, aged in American Ex-Bourbon Oak casks. Smooth and excellent to savor.

ORIGINS

A Central American country, Panama is bordered by the Pacific Ocean on the west coast and the Caribbean Sea on the east coast.

Well-known for its strategic position with its canal, Panama is also famous for its Rum. We can find many sugarcane fields in the province of Herrera. They are influenced by the ocean and benefit from fertile volcanic soils and mineral inputs from mountain springs..

PRODUCTION

Panamanian rums are quality rums based on centuries-old know-how.

Panamanian rum rivals its Caribbean neighbors, like Cuba.

Fans will appreciate the spicy flavors of these quality rums..

TASTING NOTE

APPEARANCE - A seductive golden color with a clear disk.

NOSE - This is a complex rum, particularly round with an exceptional aromatic richness, giving notes of spices such as cinnamon and dried fruit on apricot, prune. A very pastry side is mixed with vanilla. A very integrated woodiness that releases notes of blond tobacco and roasted cocoa. The more the glass is aerated, the sweeter it becomes with honey and et almond.

MOUTH - Very lively at the beginning of the mouth, then opens up with spices and dried fruits, which gives it a rather sharp attack on the power of the alcohol and the aromas. A very delicate, woodiness, sweetness in the mid-palate and a very long finish on wood and tobacco.





GUATEMALA AGED RUM 40% - 70cl

This Molasses Rum comes from a column distillation, 2 to 3 years old, aged in in American Ex-Bourbon Oak casks. A genuine invitation to travel.

ORIGINS

A country renowned for Maya civilization Guatemala is a Central American country bordered by the Pacific Ocean on one side and the Caribbean Sea on the other, then by Mexico and Belize on the north and by Honduras and El Salvador on the south.

A mountainous country with a tropical climate very favorable to the cultivation of sugarcane. Agriculture accounts for a quarter of GDP with the production of coffee, sugar and bananas, and occupies 50% of the working population.

PRODUCTION

Recognised worldwide for its production of quality rums, Guatemalan rums have particularity of being aged at altitude in the mountains. Generally distilled from molasses or cane honey (cane syrup), these rums are aged using the solera method.

TASTING NOTE

APPEARANCE - Clear gold color with a slightly coppery disc.

NOSE - A fine note of camphor that first gives way to exotic fruits and sweet spices. The nose is quite intense on alcohol with notes of caramel and fleur-de-lis. Tobacco and wood mingle to give a cherry and blackcurrant core note.

MOUTH - Particularly fruity and greedy with coconut, vanilla and honey, the palate evokes the appearance of whisky on a woody note like a bourbon. The finish is long and very pleasant with sweetness and vanilla.

BRAZIL WHITE CACHACA 45% - 70cl

This white cachaça "pure sugarcane juice" from Brazil is distilled in column distillation.

Authentic, to be tasted as it is or as a cocktail. A reflection of the festive lifestyle of Brazil. Very rich in flavors.

ORIGINS

The biggest country of South America, Brazil is known for its white Cachaça distilled from "pure sugarcane juice". Its very fertile soils are favorable to the cultivation of sugarcane.

Depending on the region, cachaça can have other names, like aguardiente, pinga, branquinha, birita, caninha, gas, or óleo.

PRODUCTION

According to the Brazilian law, the cachaça or cachace is the exact name of aguardiente of sugarcane produced exclusively in Brazil, with an alcohol content ranging between 38 and 48% and worked at about 20°C, which results from the distillation of the fermented must of sugarcane.

TASTING NOTE

APPEARANCE - Clear color with long, bold legs along the glass.

NOSE - A very intense nose with a richness of aromas that seems to evolve each time the glass is sni ed; a perfect balance between the vegetal note of the cane and the brown sugar, a citrus note on the lemon zest. Then comes a delicate fruit note of raspberry and coconut.

MOUTH - A dry and sweet attack on the sugarcane of the cane. In the mid-palate, spices such as pepper, vanilla and citrus are released. The finish is long with a very vegetal taste of sugarcane and a little bitterness due to the citrus fruit.



Appellation d'Origine Contrôlée
Rhums Agricole Martinique (EN)



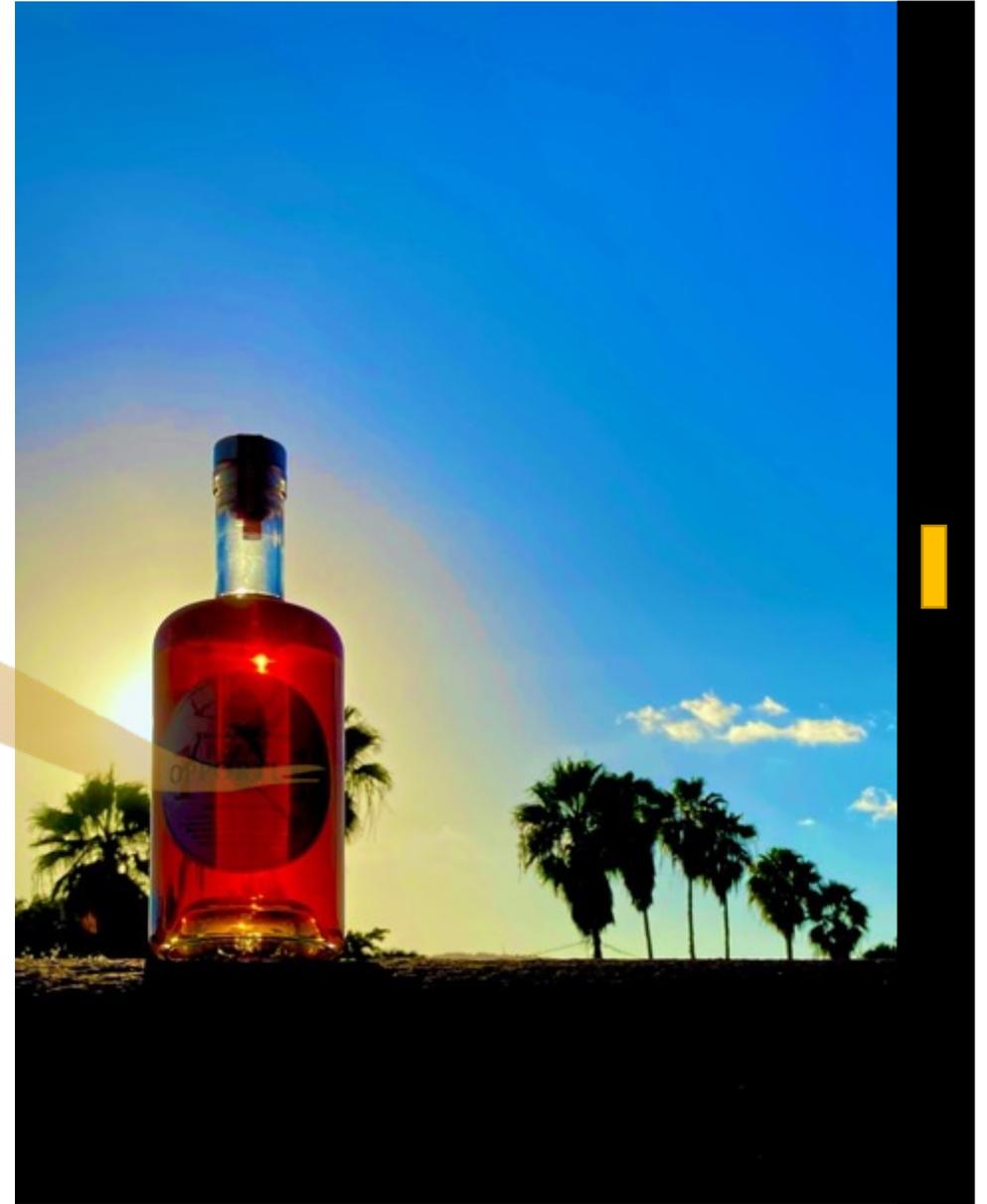
Opportune 1791® Rhums

RHUM AGRICOLE A.O.C DE LA MARTINIQUE

The « AOC Martinique » has drawn up a restrictive set of specifications, allowing production to be supervised and traceable from the cultivated plot to bottling on site.

Martinique is the only country in the world to have obtained an « Appellation d'Origine Contrôlée » for its « Rhum Agricole ». This AOC was issued on 8 November 1996 by the INAO (Institut National de l'Origine et de la Qualité).

This Rum from Martinique is recognized worldwide for being a high quality product, which offers a very appreciated character to the nose and taste.





RHUM AGRICOLE BLANC 50% - 70cl

This « Rhum Agricole Blanc » comes from cane fields cultivated in the North Atlantic of Martinique. It has a unique character of the « Rhum Agricole Blanc » of Martinique that make the reputation of our AOC rums.

ORIGINS

Martinique is known to be the only rum land in the world to have the « Appellation d'Origine Contrôlée ».

PRODUCTION

This exceptional white rum is made from freshly pressed cane juice. After fermentation and distillation according to the strict rules of the AOC, this rum undergoes several stages of reduction and rest.

Distilled in a Creole column.

Discover this nectar of great aromatic richness. Very balanced and round on the palate. It will delight all ti-punch aficionados.

RHUM AGRICOLE AMBRÉ 45% - 70cl

This rum "élevé sous bois" is produced from freshly pressed cane juice, then fermented, distilled and aged in accordance with the "Appellation d'Origine Contrôlée"

ORIGINS

"Rhum agricole AOC de Martinique"

PRODUCTION

This "élevé sous bois" or amber rum is aged in oak casks for 12 to 18 months. It has aromas of fresh cane with a subtle woody taste in the mouth.





RHUM AGRICOLE VSOP 40% - 70cl

This "Rhum vieux agricole" is made from pure cane juice and has been aged for at least 4 years in oak barrels, in strict compliance with the AOC rules.

ORIGINS

"Rhum agricole AOC Martinique"

PRODUCTION

Aged in oak barrels of less than 650 litres.
Distilled in a Creole column.
This aged rum offers a palette of aromas all in roundness.

RHUM AGRICOLE XO 40% - 70cl

This XO Extra Old rum is an aged "Rhum Agricole" made according to the strict rules of the "AOC Martinique".

ORIGINS

« Rhum agricole AOC Martinique »

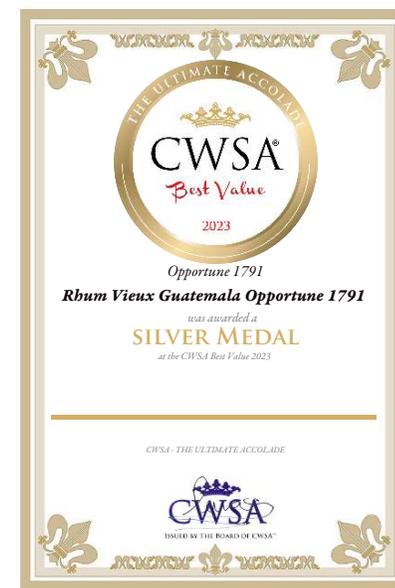
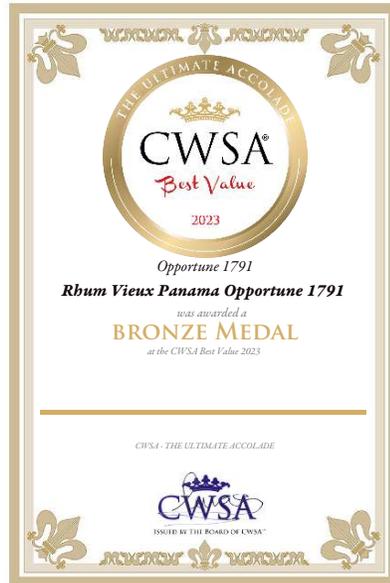
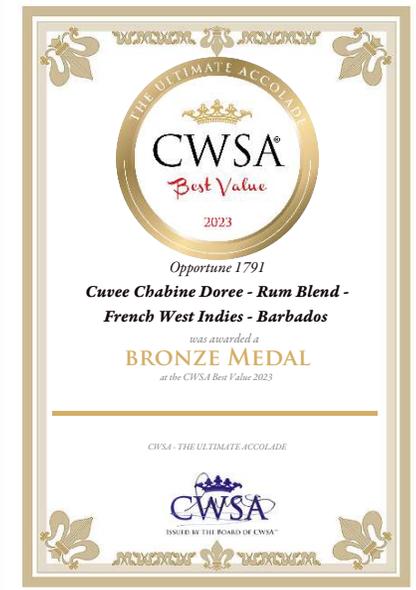
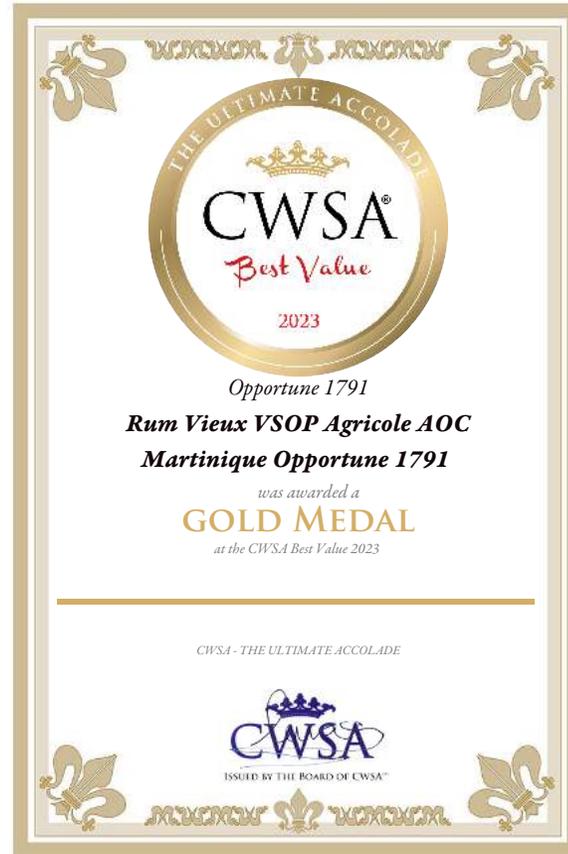
PRODUCTION

Exceptional rum aged in the cellar for over 6 years.

This XO rum offers a complex and harmonious aromatic profile.



RUM OF THE YEAR





**GERMAN
RUM AWARDS
2022**

RHUM AGRICOLE XO
BRONZE MEDAL

Opportune 1791
Rhum Agricole XO



**GERMAN
RUM AWARDS
2022**

UNAGED CHACHACA
SILVER MEDAL

Opportune 1791
Brésil Blanche





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Opportune 1791® Rums

