

TAKAMAKA



TAKAMAKA EXTRA NOIR RUM

70CL | 43%

RICH AND COMPLEX SIPPING RUM

Takamaka Extra Noir is a bold, blended rum from the Trois Frères Distillery in the Seychelles. Extra Noir is pressed using a combination of French and ex-bourbon oak chips, to give a high ester spicy and funky rum with a character of vanilla.

FULL BODIED WITH NOTES OF VANILLA, MOCHA & OAK SPICE

Takamaka Extra Noir is full bodied and punchy, revealing some sweet undertones and oak spice with a touch of funky tropical notes, coffee, and vanilla.

THE ST ANDRÉ SERIES

The St André Series is a collection of rums that really showcase what Takamaka are about as distillers and blenders. They have been crafted to showcase the brand's rich heritage and Creole traditions, whilst simultaneously pushing the boundaries of conventional rum making.

INNOVATIVE PRESSED SIPPING RUM

Takamaka Extra Noir is a unique 'pressed rum', crafted by soaking the rum with toasted French oak chips before resting in both ex-Bourbon and French Oak Casks – a shining example of the modern techniques Takamaka are using. This process helps to mellow the rum and develop deep, natural flavours and aromas.

LOCAL FAMILY-OWNED RUM

Takamaka was founded over 20 years ago by brothers Bernard & Richard d'Offay, with a shared dream to produce a rum that celebrates the character and people of their beautiful home of the Seychelles, and put them in the same conversation as other legendary rum producing islands around the globe.



SIP NEAT OR ENJOY IN A HIGHBALL

Takamaka Extra Noir is best sipped neat, or try in a highball: 50ml Takamaka Extra Noir, 10ml Oloroso Sherry, top with soda water. Garnish with an orange slice.


**SPECIALITY
BRANDS**
DRINKS AGENCY

FOR MORE INFORMATION
OR TO PLACE AN ORDER
sales@specialitybrands.com
CALL 0208 838 3808