

SAINT AUBIN
EST
1819
MAURITIUS

Single Estate Rum
FROM PURE SUGAR CANE JUICE

Catalogue
2024



GROUPE SAINT AUBIN



from tradition...

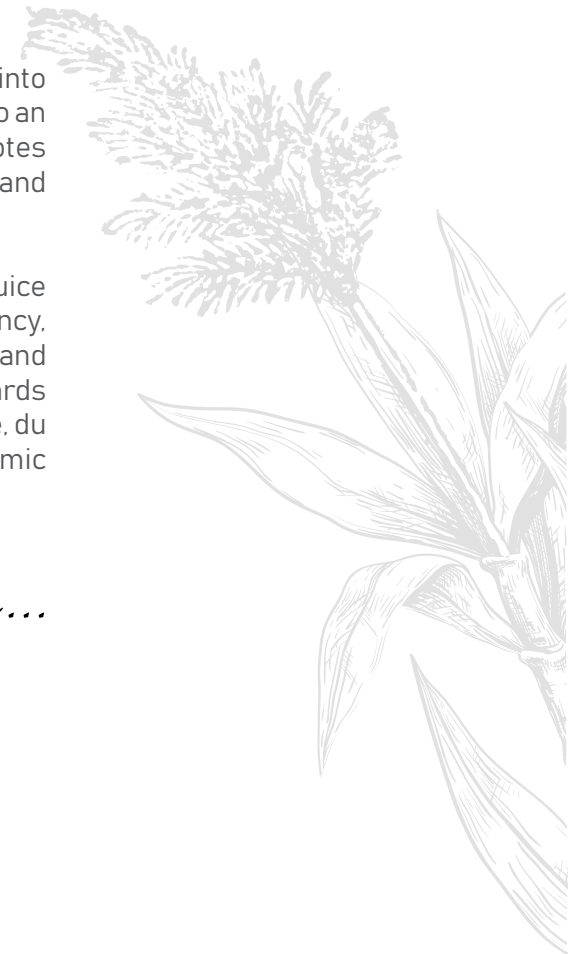
Nestled in the deep south of Mauritius, the Saint Aubin plantation has been growing sugarcane since 1819. The name Saint Aubin dates back to one of its first owners, Pierre de Saint Aubin, in 1778.

Groupe Saint Aubin, an agro-industrial group, is a family-run business founded by the Guimbeau family, who originally came from France and settled in Mauritius eight generations ago, starting with Jean Baptiste Guimbeau in 1793.

The company began in the sugar industry and later diversified into tea, agricultural rum, and quality country products, evolving into an international entity that embraces Green Tourism and promotes local products. Groupe Saint Aubin proudly balances tradition and innovation.

Saint Aubin is renowned for pioneering fresh sugarcane juice rums in Mauritius. Our products can be customised in potency, flavour, age, blending, bottling, and labelling, ensuring quality and traceability. Many of our rums have received numerous awards over the years. The Group is world-famous for "La Route du Thé, du Rhum et de la Vanille," offering historical, cultural, and gastronomic experiences.

to innovation...



The Artisanal Distillery

At Saint Aubin, our artisanal distillery excels in innovation while upholding tradition, human values, and environmental stewardship. We produce authentic agricultural rum, cherished by connoisseurs and enthusiasts alike. Our “white” rum is crafted from meticulously selected cane sugar. The first-pressed juice undergoes distillation in a traditional pot still.

We use only the heart of the ‘coeur de chauffe’ to ensure exceptional quality in our rum. Spices and natural fruits blend seamlessly with our white rum, enhancing its flavours with a successful combination of tradition and creativity.

La Maison du Rhum
de Saint Aubin



THE PROCESS

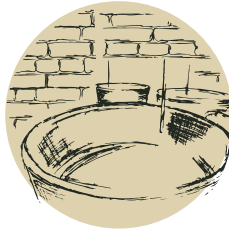
1



HARVESTING & PRESSING

The sugarcane is harvested and pressed manually.

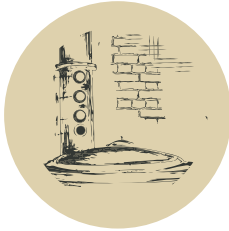
2



FERMENTATION

The juice is placed in large vats where it will ferment.

3



DISTILLATION

The juice is distilled in a traditional potstill



MACERATION

The rum is used as white or naturally macerated.

4
Or



AGING

The rum is stored in stainless steel tanks, then aged in oak barrels.

5



BOTTLING

The rum is bottled and then labelled manually.



The Potstill Distillation

Carefully selected sugarcane undergoes delicate pressing, with the first-pressed juice undergoing fermentation before meticulous transfer to our Traditional Pot Still for distillation. After completing the aerobic process, only the refined heart of the distillation is retained, yielding a distinctive and fully textured alcohol. This single batch of alcohol is gradually diluted with demineralised, UV-treated water to achieve the desired alcohol concentration.

The Traditional Distillery

In response to demand, Groupe Saint Aubin expanded its high-quality agricultural rum production by establishing a new traditional distillery equipped with a copper column, also catering to fruit-based liqueurs. Distilling sugarcane juice in this column yields a delicate, light rum, ideal for excellent miscibility in various cocktails.





The Column Distillation

Sugarcane undergoes various pressing methods to maximise juice extraction, followed by fermentation. The fermented juice is then transferred to our Column Distillation, where anaerobic distillation occurs. This continuous process enables high alcohol concentration, extracting alcohol at its optimum for a strong, relatively neutral flavour profile. Gradual dilution with demineralised, UV-treated water achieves the desired alcohol concentration.

AGED RUM

Our matured rums showcase the artistry of rum making with unmatched sugarcane and oak barrel quality. These aged spirits develop rich flavours through meticulous monitoring, resulting in perfection.



Aged 18-19 Years

The 1819 Cuvée is crafted from the oldest rums in our cellar, specially reserved for this celebratory blend.

It combines two barrels of 19-year-old rum (vintage 2004) and one barrel of 18-year-old rum (vintage 2005), creating a complex and delightful rum.

Both vintages were aged initially in ex-whiskey barrels and then transferred to very old cognac barrels for the final two years of aging. This limited edition, with only 750 bottles produced, represents the pinnacle of our rum making expertise.



Potstill Distillation



Aged for a minimum of 17 years in Oak Casks



700ml 45% VOL

AGED RUM



Aged 17 Years

Aged in selected casks since 2005, this rum offers complexity from 17 years of maturation, blending woody, vanilla, caramel, light tobacco, and smoky flavours for an unforgettable journey.



Potstill Distillation



Aged for a minimum of 17 years in Oak Casks



700ml 47% VOL



Aged 15 Years

Matured for 15 years in old Scotch whisky barrels, this rum features caramel, vanilla, oak, dried fruits, spices, and a hint of tobacco, providing an authentic experience.



Potstill Distillation



Aged for a minimum of 15 years in Oak Casks



700ml 45% VOL



Aged 10 Years

Aged in chosen oak barrels since 2003, this rum combines complexity and mellowness with notes of caramel, vanilla, oak, honey, and subtle tropical fruits for an adventurous journey.



Potstill Distillation



Aged for a minimum of 10 years in Oak Casks



700ml 43% VOL



SAINT AUBIN
ESTD
1819
MAURITIUS

Single Estate Rum
FROM PURE SUGAR CANE JUICE
BY THE
F. Bouchon & F. Cognac
BOTTLE NUMBER: 3244 / 13128 | BATCH NO. 001

V.S.O.P.
700 ml

AGED RUM



XO

The XO has been distilled in our traditional pot stills and matured for a minimum of six years in a combination of new french oak and ex-cognac barrels.



Potstill Distillation



Aged for a minimum of 6 years in new french oak and ex-cognac barrels



700 ml / 200ml 44 % VOL



VSOP

The VSOP is a blend of rum distilled in our traditional copper column and pot stills. It is then matured for a minimum of four years in a combination of ex-bourbon and ex-cognac barrels.



Potstill & copper column Distillation



Aged for a minimum of 4 years in ex-bourbon and ex-cognac barrels



700 ml / 200ml 42 % VOL



Bourbon Cask

Our Bourbon cask is a blend of our pure sugarcane juice distilled in pot stills and columns, aged for more than 2 years in ex-bourbon barrels.



Potstill & copper column Distillation



Aged for a minimum of 2 years in ex-bourbon Casks



700 ml 40 % VOL



SAINT AUBIN
1819
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Single Estate Rum
FROM PURE SUGARCANE JUICE

COGNAC CASK FINISH

Distillation	Cask Ageing	Bottled on
<i>Distilled</i>	<i>6+2 Years</i>	<i>July 2023</i>

MAURITIUS ISLAND



SAINT AUBIN
ESTD 1819
MAURITIUS

Single Estate Rum
FROM PURE SUGARCANE JUICE

COGNAC CASK FINISH

Distillation:	Cask Ageing:	Bottled on:	Bottle Number:
<i>Distilled</i>	<i>6+2 Years</i>	<i>July 2023</i>	<i>2466 / 1500</i>
500ml		MAURITIUS ISLAND	42.7% vol.

AGED RUM



Porto Finish

Showcases warm notes of spices and dark fruits, with a complex and lingering finish.



Potstill
Distillation



Aged for 6 years in
new french oak
and 1 year ex-porto



500ml / 200ml
43% VOL



Sauternes Finish

Highlights fruity notes complemented by a touch of gingerbread and toasted wood, resulting in a fresh and prolonged finish.



Potstill
Distillation



Aged for 6 years in
new french oak and
1 year ex-sauternes



500ml / 200ml
46 % VOL



Amarone Finish

Reveals notes of ripe berries and roasted nuts, with a complex and long finish.



Potstill
Distillation



Aged for 6 years in
new french oak and
1 year ex-sauternes



500ml / 200ml
45.2% VOL



Cognac Finish

Offers hints of vanilla, spices, and exotic fruits, culminating in a smooth and enduring finish.



Potstill
Distillation



Aged for 6 years in
new french oak
and 1 year ex-cognac



500ml / 200ml
43% VOL



Calvados Finish

Aged for 6 years in
new french oak and
1 year ex-calvados



Potstill
Distillation



Aged for 6 years in
new french oak and
1 year ex-calvados



500ml / 200ml
44.7 % VOL



Single Malt Finish

Aged for 6 years in
new french oak and 1
year ex-single malt



Potstill
Distillation



Aged for 6 years in
new french oak and 1
year ex-single malt



500ml / 200ml
43.1% VOL

EXTRA PREMIUM RANGE

Extra Premium rums are the result of a gradual maceration process lasting 4 to 6 weeks. This meticulous process creates a rich and complex tasting experience, perfectly balanced for the most discerning rum connoisseurs.

Sugarcane juice is fermented and distilled in our traditional copper potstill, retaining only the finest "heart of the distillation" for exceptional quality rum.



Vanilla Rum

The Vanilla Rum blends with locally grown vanilla, creating a harmonious blend of vanilla, floral notes and caramel.



Potstill Distillation



Naturally Macerated



700ml / 50ml 40 % VOL



Coffee Rum

Roasted with coffee beans, this rum offers a blend with notes of candy, caramel, and subtle smoky undertones.



Potstill Distillation



Naturally Macerated



700ml / 50ml 40 % VOL



Spiced Rum

Unravelling exotic aromas of woody cinnamon and orange peel, the Spiced Rum is a zesty and suave blend.



Potstill Distillation



Naturally Macerated



700ml / 50ml 40 % VOL



Cacao Rum

Roasted with fresh cocoa, this rum offers a blend with notes of chocolate, nuts, and a refreshing hint of wood.



Potstill Distillation



Naturally Macerated



700ml / 50ml 40 % VOL



White Rum



White Rum



Potstill Distillation

700ml / 50ml 50 % VOL



Potstill Distillation

700ml / 50ml 40 % VOL





SAINT AUBIN
EST
1819
MAURITIUS



GOLD

RUM MADE FROM
PURE SUGARCANE JUICE

40% vol *Single Estate* 700ml

COLUMN DISTILLATION

PREMIUM RANGE

The first pressing sugarcane juice undergoes fermentation before being distilled in our traditional copper column. The initial alcohol, approximately 90%, is collected from the top of the column. Enjoy neat or with a few ice cubes, at anytime of the day.



Black Rum

Flavoured with cane syrup, it offers bold flavours of banana, dried fruits, molasses, and sweetness.



Copper column Distillation



700ml / 20cl 40 % VOL



Dark Rum

Rich sweetness complemented by notes of dried fruits and a hint of smoke.



Copper column Distillation



700ml / 20cl 40 % VOL



Gold Rum

With its prominent notes of wood and delightful spices, this rum boasts exceptional smoothness and aromatic complexity.



Copper column Distillation



700ml / 20cl 40 % VOL



White Rum

This rum offers an elegant, floral, and complex profile with subtle notes, perfect for enhancing your favourite cocktails.



Copper column Distillation



700ml / 20cl 50 % VOL

CLASSIC RANGE

With natural extracts, these rums are irresistible, smooth, and versatile. Perfect for cocktails or enjoyed neat, with ice adding an extra touch of delight.



Vanilla Rum

Vanilla extract is added to the rum, offering a perfect blend of vanilla aromas, floral notes, and caramel.



Copper column Distillation



700ml / 500ml / 50ml 40 % VOL



Coffee Rum

Natural coffee extract blends with the rum, offering distinct notes of coffee, candy, caramel, and subtle smoky undertones.



Copper column Distillation



700ml / 500ml / 50ml 40 % VOL



Spiced Rum

A blend of spice aromas melds with the rum, offering a unique profile with notes of orange, cinnamon, and citrus.



Copper column Distillation



700ml / 500ml / 50ml 40 % VOL



Coconut Rum

This rum is a perfect blend of natural coconut extract, offering a seamless fusion of coconut flavours, hazelnuts, and sweetness.



Copper column Distillation



700ml / 500ml / 50ml 40 % VOL



White Rum

Rich and generous, this rum delivers a smooth, sweet sensation. Enjoy it in a traditional 'small punch' or use it to enhance your favourite cocktails.



Copper column Distillation



700ml / 500ml / 50ml 40 % VOL



SPIRIT RANGE

With natural extracts, these rums are irresistible, smooth, and versatile. Perfect for cocktails or enjoying neat, with ice adding an extra touch of delight.



Salted Caramel

A note of caramel, salted butter, nuts, citrus, and sweetness.



Copper column Distillation



700ml / 500ml / 50ml 35 % VOL



Banane flambée

Harmonious notes of banana, floral hints, caramel, and sweetness blend with the rum.



Copper column Distillation



700ml / 500ml / 50ml 35 % VOL



Vanilla

Harmonious blend of vanilla, floral notes, caramel, and sweetness.



Copper column Distillation



700ml / 500ml / 50ml 35 % VOL



Roasted Pineapple

A mouthfeel of pineapple, smoke, citrus, caramel, and sweetness.



Copper column Distillation



700ml / 500ml / 50ml 35 % VOL

LIQUEUR



In the production process, natural extracts harmoniously blend with rum, creating a balanced mixture of potency and aromas. Refined sugar enhances the flavours of these amazing liqueurs, resulting in a smooth and versatile beverage. Ideal for cocktails, these liqueurs also delight pastry chefs in their creations.



Copper column Distillation



700ml / 50ml 19.5% VOL

COFFRET MIGNONNETTES



Coffret Prestige



Potstill Distillation



3x 200ml



Coffret Premium



Potstill Distillation



3x 200ml



Extra Premium



Potstill Distillation



5x 50ml



Classic



Copper column Distillation



5x 50ml



Liqueur



Copper column Distillation



5x 50ml



Saint Aubin Gin is the result of a double distillation process using pure sugarcane juice. Initially distilled in a copper column, it is then refined in a traditional still with natural botanical juniper berries. Our distilled gin is a perfect fusion of our craftsmanship with the traditional juniper flavour, enhanced by fresh floral notes of sugarcane.



Copper column & Potstill Distillation



700ml / 200ml 40% VOL



Rhumerie de Saint Aubin
www.saintaubin-groupe.com