



Bellamy's Reserve Rum is all about rum rarities, selected single casks and special finishes – aiming to offer you uniquely aged and easy to drink premium rums.

Bellamy's Reserve French Antilles Pear Cask Finish originates from the island of Martinique, from the Saint James Distillery. It is made from 100% fresh sugar cane juice in Martinique and is matured for 4 years in former Bourbon barrels. In Germany, the rum receives a 1-3 month finish in 225-liter barrels made of pear wood.

The finish gives the Rum a distinct and fruity pear touch.

Aroma: Dried fruits, pear, stone fruits, wood, fresh sugar cane.

## BELLAMY'S RESERVE FRENCH ANTILLES PEAR CASK FINISH

Article N°	6943
Food category	Spirit (Rum)
Capacity	700ml
Alcohol content	43% vol.
Case content	6 bottles
EAN-Code bottle	4260252379569
Bottle weight	1.6kg
EAN-Code case	4260252379576
Case weight	10kg
Pallet configuration:	
Cases per layer	10
Layers per pallet	4
Cases per pallet	40
Country of origin	French Antilles
Colorant	None
Allergens	None
Food entrepreneur	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany

