

JEAN BAPTISTE SPIRITS

*Our Silver Rum Select is a
slow-fermented and distilled
house spirit crafted from prime
South Louisiana sugarcane
in the Cajun tradition.*

SUPERIOR FROM THE SOIL UP

We meticulously craft our Silver Rum Select using techniques our Cajun ancestors developed and perfected over 200 years ago. It is a slow-fermented, slow-distilled house spirit crafted in small batches. We source local South Louisiana molasses, then age it in ex-bourbon barrels for several months. This aged molasses is combined with raw cane sugar, purified water, and our exclusive yeast blend. It is then allowed to ferment for 7-10 days. After being distilled no more than twice to preserve the essence of the local terroir, the rum is allowed to breathe for a month. It is then lightly polished and clarified through a bed of crushed pecan nutshells before being proofed to 82 proof and hand-bottled.



SILVER
RUM
SELECT

*Jean Baptiste Silver Rum Select will elevate your
craft cocktails as well as being excellent enjoyed neat
or on the rocks. Celebrate with Silver Rum Select.*

JEAN BAPTISTE

SILVER

(750 ML) SILVER RUM BOTTLE CODE



(12 PK) SILVER RUM BOTTLE CASE CODE



WEIGHTS & DIMENSIONS:

SIZE: 750 ml

Bottle UPC: 860008510907

Units per Case: 12

Case Dimensions (LxWxD):
18" x 12.5" x 9.5"

Filled Case Weigh (Pounds): 53

Pallet Size: 40" x 48"

Pallet Layer: 4 Layers

Pallet Layer Quantity: 7 Cases

Cases per Pallet: 28 Cases

Pallet Weight (Pounds): 1,517

Pallet Height (Filled): 46"

TASTING NOTES:

VISUAL: excellent clarity and visual depth.

AROMA: nuances of satsuma peel

INITIAL TASTE: the initial impression is a smooth, clean taste with a well-balanced flavor profile. No single note overpowers the others.

MID-PALATE: slightly sweet vanilla and citrus profile that is neither too sweet nor too dry.

FINISH: hints of pineapple and citrus that leaves a pleasant and lasting impression on the palate.