



## TAKAMAKA DARK SPICED RUM

**£26.50**

Buy 6 for £21.64 each and save 3%

Buy 12 for £21.20 each and save 5%

SKU: RUTAKDS

Categories: [Dark Rum](#)

The Seychelles is a rum lover's paradise. Palm trees sway in a light ocean breeze on the fringes of endless white sand beaches, while the year-round tropical warmth ensures a pitch-perfect environment for the production of sugarcane, vanilla, and other luxurious spices. In such an environment, it might seem surprising that there is only one rum distillery, but the quality of Takamaka's spirits is so high that you won't be left wishing for more. It is produced by Trois Freres Distillery, an innovative establishment at the forefront of global rum production. Established in 2000 by three members of the d'Offay family, it takes inspiration from the traditional Seychellois recipe of 'rum arrange' – the maceration of whatever was at hand to produce a uniquely flavoured drink that could subsequently be sweetened – as well as more conventional global rums. Today, Trois Freres Distillery is based at the historic site of La Plaine St. Andre. This former plantation, restored by the d'Offay family, is now home to a bewildering variety of local plants and spices – black plum, aloe vera, ginger, the curry tree, Indian borage, lemongrass, nutmeg, red ginger, rose of Venezuela, allspice, the baobab tree, beach mulberry, Bengal almonds, bilimbi, breadfruit, kaffir limes and vanilla, just to name a few! And if this wasn't enough, two friendly giant tortoises also call the distillery home, and have fittingly been christened Taka and Maka. With so many diverse spices and tropical plants available quite literally on the distillery's doorstep, it is no surprise that, in the form of Takamaka Dark Spiced Rum, the d'Offay family is able to produce such a rich and complex spiced rum.

