

A GREAT TUMULT

BEYOND THE CARIBBEAN, RUM
PRODUCERS ARE SHAKING THINGS UP

It's said that the archaic word *rumbullion*, from which *rum* was derived, originally meant "a great tumult." The description seems applicable to a survey of eight brands that, together, represent an uprooting of the rum industry from its traditional home in the Caribbean.

At a time when armchair travel is the only way to go, these sugarcane spirits span the map from Florida to Fiji, Colombia to Mexico and Puerto Rico: Sip them straight or incorporate them into tiki drinks to take your taste buds on a whirlwind tour.



Maison Ferrand may be most closely associated with its eponymous Cognac, but spirit connoisseurs know that owner and master blender Alexandre Gabriel is every bit as passionate about rum, which he has been producing under the Plantation label since 1999.

His latest release reflects as much: Joining the Signature Blends tier, Plantation Isle of Fiji is the fruit of a special collaboration between Maison Ferrand and the Rum Co. of Fiji Distillery. Made from sugarcane that expresses the terroir of its namesake—volcanic soils, pristine waters, and all—the blend is double-aged first in bourbon barrels and then in Cognac casks to yield a rich, round sipping rum whose lush character is foretold by the bottle itself, its colorful label abounding with the flora and fauna of the islands.

Plantation Rum Isle of Fiji (\$25)
Aromas of charcoal-smoked pineapple land you in the tropics. A nutty, earthy base note follows, replicating the sunny warmth of this 80-proof spirit. Silky on the palate with sandalwood, fig, and salted caramel, it layers Macintosh apple and oatmeal with pecan for an exotic and complex finish. **94** —*Meridith May*