HAMPDEN
ESTATE

Founded in 1753 Hampden Estate has been distilling rum for almost three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Renowned throughout the world for its full, intensely flavorful rums, Hampden Estate has always produced quintessential, heavy pot still pure single rums, using unique methods that guarantee its remarkable aromas and truly exceptional taste.

HAMPDEN GREAT HOUSE 2023

PRODUCTION

Raw material	Molasses
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Ageing	Tropical
Bottling strength	57 %

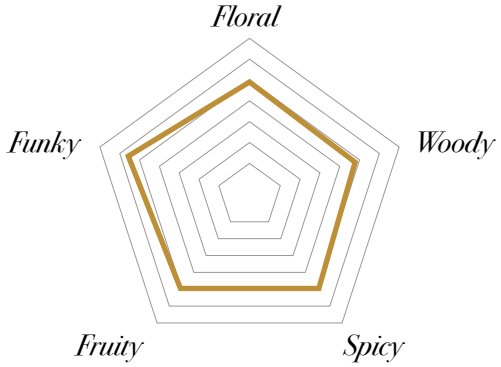
Hampden Great House 2023 is the fifth release of the exclusive distillery edition. This bottling is a tribute to the distillery's Great House, still standing in its original form. Built in 1779 by the Stirling family, the first floor was used for rum storage (barrels waiting to be transferred to port) until the 20th century. Today, it has become the house of representation and reception for guests and visitors.
Made from a blend of different marks, this new version of Great House is produced according to a recipe that differs from year to year, and offers the chance to discover this rum under a different light. Its range of mineral notes and flavours enhances its empyreumatic character.

TASTING NOTES

Nose: Both refined and heady. The first nose reveals incredibly distinguished aromas of cane flower, cane sugar and vanilla. The oxidative aroma palette then offers notes of hydrocarbon, bourbon vanilla and exotic fruits (pineapple, banana).

Palate: Rich, powerful. Lively notes of camphor and vetiver precede flavours of clove that gradually envelop the taste buds. The unctuous mid-palate is deliciously vanilla, lemony, honeyed (acacia) and liquorice.

Finish: Long and minimalist. Hot cane sugar pours across the palate. The rich after-taste is milky (coconut, almond) and subtly fresh. Ginger, Mirabelle plum and aromatic plants (wild thyme, sage) draw out the tasting.



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