

Bayou Rum in party mood with XO Mardi Gras Edition

By **Mary Jane Pittilla** on February, 25 2019 | Spirits & Tobacco



Bayou XO Mardi Gras rum is produced through single-batch distillation in copper pot stills and aged in bourbon and sherry casks

Bayou Rum has introduced XO Mardi Gras in honor of the brand's Louisiana heritage and the US state's most celebrated holiday.

Bayou XO Mardi Gras premium rum is produced through single-batch distillation in copper pot stills and aged in bourbon and sherry casks for six years using the solera ageing method.

Crafted by Master Blender Reiniel Vicente, the result is described as an elegant and complex mahogany rum with rounded flavors of orange marmalade, stone fruit and a subtle taste of tupelo honey, leading to a long finish with hints of black pepper, smoke and the sherry casks themselves.

This festive spirit is presented in a glass decanter and sealed with a natural cork and wooden closure that features individual, one-of-a-kind kaleidoscope tiles, aiming to add Mardi Gras flair to the classic bottle.

All Bayou rums are made using sugarcane from a single estate in southern Louisiana and are distilled, blended, aged and bottled by hand at the award-winning Louisiana Spirits distillery in Lacassine, Louisiana.

“We started making Bayou Rum about seven years ago, so these are truly our oldest, heaviest and finest rum stocks to date,” said Vicente. “While we have wanted to pay homage to Mardi Gras since we opened our doors, we had to be patient and pay special attention to ensure this expression was deserving of bearing the name of Louisiana’s most popular holiday.”

Master Distiller Jeff Murphy added: “This release is proudly reminiscent of days long past and is inspired by the pageantry and tradition that is about to begin in the Sugarcane State for the 320th year.”

At 80 proof and 40%abv, Bayou XO Mardi Gras retails at US\$79.99.

Bayou XO Mardi Gras can be seen at the Summit of the Americas exhibition on booth 1121.