

Created by: Debra C. Argen

## Rhum J.M.



**Rhum J.M.**, an exquisite rum distilled on the smallest estate on Martinique, is located in the northeast in Macouba, where the sugar cane grows on 28-degree vertical slopes in rich volcanic soil at the foot of Mount Pelée.

Due to its unique location with sea breezes, rainforest, an intense microclimate, and high cloud cover, Rhum J.M. cuts their sugar later than other distilleries. While most distilleries cut the cane at the end of February or early March, Rhum J.M. does not cut their cane until late March or early April, and combined with the environmental factors imparts a unique flavor to the rum.



Rhum J.M. has an interesting history beginning in 1790 when Antoine Leroux-Préville purchased Father Labat's estate and sugar refinery and named it Fonds-Préville. In 1845, his daughters sold the property to Jean-Marie Martin, who transformed the sugar refinery into a distillery and branded the rum barrels with his initials, J.M.

In 1914, Gustave Crassons de Médeuil purchased Fonds-Préville from his brother Ernest, to add to his own estate, Bellevue. Today the Crassons de Médeuil heirs still cultivate the sugar cane to create the exceptional line of Rhum J.M., taking such pride in ownership that they have the family crest on the bottles.



### Tasting notes

**Rhum J.M., Rhum Agricole Blanc**, 50% alcohol, clear with a fresh, sweet, tropical fruit nose. This rum is wonderful to drink as a simple Ti-Punch (rum, sugar or sugar cane syrup, small squeeze of lime), or expertly crafted in a cocktail.

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**Rhum J.M., Rhum Agricole Elevé Sous Bois, Paille (Gold)**, 50% alcohol, aged for a minimum of 12 months in small Limousine barrels has a pale golden color, with bread and yeast on the nose, with hints of chocolate, and Martinique spices on the palate. This rum works well in cocktails.



**Rhum J.M. VSOP, Rhum Vieux Agricole**, 45% alcohol, made with a blend of four and five year old rums, has a coppery amber color with decided caramel, chocolate and spice notes on the nose, with Martinique spices (cinnamon and nutmeg) and caramel on the palate, with an intense buttery, creamy finish. This aged rum is an excellent sipping rum, with a price of \$50.



**Rhum J.M. Rhum Vieux Millésimé 1997 (10 Years Old)**, Rhum Vieux Agricole, 48% alcohol, cask strength rum has a rich amber color, with a nutty, herbal, and chocolate nose, with rich spice, silky notes, creaminess, and a velvety long and lingering finish. This is an aged rum that you sit back and sip at the end of a great day. With a price of around \$95, this rum is a special treat.

My friends always say that when I cook, they know that there will be alcohol in the recipes. With that in mind, I decided to create a three-course Rhum J.M. menu that begins with a rum cocktail and includes rum in each of the recipes.

#### **Rhum J.M. Menu**

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**Cocktail: Luxury Experience's Island Dream**

**First Course: Grapefruit, Dried Cranberries, and Hearts of Romaine Salad with Gold Vinaigrette**

**Main Course: Tipsy Shellfish**

**Dessert: Caramel and Chocolate Tart paired with**

**Rhum J.M. VSOP and Rhum J.M. Rhum Vieux**

**Luxury Experience's Island Dream**

The best cocktails start with excellent quality alcohol and fresh ingredients. Take a few minutes to juice the pineapple, lemon, and lime, and the resulting cocktail will be worth the effort.

1.5

Ounces

Rhum J.M. Blanc

0.25

Ounce

Rhum J. M. Paille (Gold)

2

Ounces

Fresh pineapple juice

0.5

Ounce

Lemon juice, freshly squeezed

0.5

Ounce

Lime juice, freshly squeezed

2

Ounces

Acerola juice

0.5

Ounce

Homemade mint syrup (see recipe)

Fill a shaker glass with ice. Add all of the ingredients and shake hard until metal can is frosty. Strain into a clean tall glass filled with fresh ice, and garnish with a spear of pineapple.

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## Mint Syrup

To make homemade mint syrup, add 1 cup of water and 1 cup of sugar in a saucepan and heat over low heat until sugar dissolves. Cook until the mixture starts to thicken, add ½ cup fresh slightly crushed mint, stir, and let simmer for 2 minutes. Remove from heat, and let the mixture steep for 1-hour. Strain the mint syrup into a sealable glass jar, and discard the mint. The mint syrup will keep for several months in the refrigerator.



## Grapefruit, Dried Cranberries, and Hearts of Romaine Salad with Gold Vinaigrette

For 2 persons

### Luxury Experience's Gold Vinaigrette

#### Ingredients:

0.5

Ounce

Rhum J. M. Paille (Gold)

1

Tablespoon

Sugar

1

Ounce

Extra virgin olive oil

0.5

Ounce

Tarragon vinegar

Salt and pepper to taste

Any remaining juice from the grapefruit

Add ingredients to a screw top jar and shake well to dissolve sugar. Let rest while you make the salad.

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1

Grapefruit

Handful of dried cranberries

Hearts of romaine lettuce, chopped

Using a knife, carefully slice the ends off the grapefruit, and then peel the skin with a knife, following the contours of the grapefruit. Slice the grapefruit into 6-8 round sections.

Toss the hearts of romaine lettuce with the vinaigrette. Divide the lettuce on two plates, and arrange the grapefruit on top of the bed of lettuce. Sprinkle with dried cranberries. Drizzle any remaining dressing over the grapefruit.

### **Tipsy Shellfish**

For 2 Persons

2

Pounds

Maine Little Neck Clams

2

Pounds

Mussels

3

Garlic cloves, chopped

3

Tablespoons

Extra virgin olive oil

3

Medium

Mushrooms, diced

2

Plum tomatoes, diced

0.5

cup

Asparagus

0.5

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Cup

Fresh chopped parsley

Salt and pepper

0.75

Cup

Rhum J.M. Blanc

In a large pot, add the extra virgin olive oil and chopped garlic and sauté until golden. Add the mushrooms, tomatoes, asparagus, parsley, and salt and pepper, add a little extra virgin olive oil, and sauté for 2 minutes to bring out the flavors. Add the rum, the clams, and the mussels, cover the pot and steam the shellfish until the shells open up (approximately 10 minutes). Serve the shellfish in deep bowls with the broth, accompanied by slices of fresh, crispy, baguettes.

The Rhum J.M. VSOP and Rhum J.M. Rhum Vieux have rich notes of caramel and chocolate, which is why I paired these sipping rums with the Caramel and Chocolate Tart.



### **Caramel and Chocolate Tart**

Makes one 9" tart or twelve 2.5" tarts

#### Pastry Ingredients:

1 1/6

Cup

Cake flour

1/6

Cup

Sugar

1

Stick

Unsalted butter

1

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Egg yolk

1

Tablespoon

Heavy cream

Use a food processor to make this easy pastry dough. Add the flour, sugar, and the butter, and process until the mixture is crumbly. Mix the egg yolk and the heavy cream together in a small bowl, and then add to the dough. Process until a smooth ball forms. Wrap in plastic wrap and refrigerate for one or more hours. If you are in a hurry, place the plastic wrapped ball in the freezer for 15 minutes.

Roll the dough between two sheets of parchment paper and place in removable bottom tart pan. Prick dough all over with a fork and bake the tart in a preheated 350° F (177° C) for approximately 15 minutes or until golden. Let cool on wire rack.

### **Caramel Filling**

#### Ingredients:

1

Can

Condensed milk

Place an unopened can of condensed milk in a large pan and cover the can with water. Bring the water to a boil and let simmer for the next 2 hours, maintaining the water level throughout the cooking process.

**Very important:** Add water throughout the cooking process to keep the unopened can covered with water. If the unopened can is not covered with water, there is the possibility that the can will explode.

After 2 hours, remove the can from the water and let cool slightly. Open the can and spoon the caramel into the bottom of the pre-baked tart shell.

### **Chocolate Filling**

#### Ingredients:

4

Ounces

Heavy cream

1

Ounce

Dark chocolate (65% cocoa or higher)

1

Teaspoon

Vanilla

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Heat milk in the top of a double boiler (or set aluminum boil over simmering pot of water), and then add the dark chocolate, and stir until smooth. Add the vanilla and stir until the mixture begins to thicken. Remove from heat.

Let cool slightly, and then carefully spoon over the caramel filling. Refrigerate tart for several hours before serving. Garnish the tart with fresh whipped cream made with 4 ounces heavy cream, 1 tablespoon of sugar, and 1 tablespoon Rhum J.M. VSOP, and sprinkle with grated chocolate. Pair with a snifter of Rhum J.M. VSOP and a small snifter of Rhum J.M. Vieux.

Rhum J.M. is imported by Clement USA, Inc. For information on Rhum J.M. please contact **Ben Jones** ([Ben.Jones@Rhums-JM.com](mailto:Ben.Jones@Rhums-JM.com))

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