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Rhum J.M. Vieux 1997 - What a difference a vintage makes

As we begin 2009, [Luxury Experience](#) looks back to 1997 to appreciate the nuances of [Rhum J.M. Vieux 1997](#), a banner year for films (Titanic, As Good as it Gets), music (Change the World - Eric Clapton, High Life - Wayne Shorter) and rhum agricole from [Martinique](#).

The holidays are a special time when we want to live it up and celebrate with friends and family, and Rhum J.M. Vieux 1997 is a perfect little luxury indulgence for times that require something very special.



To begin to appreciate Rhum J.M. Vieux 1997, it is necessary to look at its pedigree in the French West Indies island of Martinique, 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 rhum barrels with his initials, J.M. Gustave Crassons de Médeuil purchased Fonds-Préville in 1914 from his brother Ernest, to add to his own estate, Habitation Bellevue, and Crassons de Médeuil heirs still cultivate the sugar cane to create Rhum J.M., which bears the family crest on the bottles.

Located in the northeast part of the island, on one of the smallest estates, the sugar cane for Rhum J.M. grows on 28-degree vertical slopes in rich volcanic soil at the foot of Mount Pelée where sea breezes, a rainforest, an intense microclimate, high cloud cover, and cutting their sugar later than other distilleries, (late March or early April), all contribute to the unique nuances of Rhum J.M. A rhum agricole, made from freshly crushed sugar cane juice, Rhum J.M. Vieux 1997 is then aged for a minimum of 10 years in oak barrels.

Rhum J.M. Vieux 1997 (10 Years Old) is a smooth, aged rhum agricole, 48% alcohol, cask strength, that must be savored slowly to appreciate its subtle nuances with all of your senses, from its visually rich amber color; complex nose of nuts, herbs, and chocolate; silky creaminess, toasted nuts, and a hint of vanilla on the palate, to its deliciously long, lingering finish. In short, it is a connoisseurs' rhum.

Although Rhum J.M. Vieux 1997 was handcrafted as sipping rum with its flavorful exotic notes, I could not resist creating a holiday inspired recipe using just a wee bit, (when Edward was not looking) to create **Luxury Experience's Rhum J.M. Vieux 1997 Rum Balls**, which may be the most delectable and

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expensive sweets that you will ever indulge in, if you factor in the price of the rum (around \$95 bottle) and a trip to Martinique. Fortunately, you can purchase Rhum J.M. in the United States as well as other parts of the world, although a trip to the island is well worth the price of the airline ticket. Enjoy Luxury Experience's Rhum J.M. Vieux 1997 Rum Balls with a snifter of Rhum J.M. Vieux 1997 and celebrate why 1997 was definitely an exceptional year as you to toast to the New Year!



Luxury Experience's Rhum J.M. Vieux 1997 Rum Balls

Recipe makes 36 rum balls

Rum Ball Ingredients:

2

Cups

Sugar Honey Graham Crackers, finely ground

1

Cup

Walnuts, chopped

1/8

Teaspoon

Salt

2

Tablespoons

Cocoa

¼

Cup

Instant Espresso

¼

Cup + 1 Tablespoon

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Rhum J.M.

3

Tablespoons + 1 Teaspoon

Water

3

Tablespoons

Dark Corn Syrup

1

Orange, thinly peeled, candied

1

Tablespoon

Water

1

Tablespoon

Sugar

1

Tablespoon

Rhum J.M. 1997

Method for Candied Orange Peel: Remove the peel from an orange using a zest knife or peeler being careful to remove the skin only and not the white pith. In a small pot, bring water to a boil. Add orange peels and blanch for 30 seconds. Drain. In a small skillet, add 1 tablespoon of water and 1 tablespoon of sugar and bring to a boil. Add the orange peel and stir with a wooden spoon until the syrup dissolves. Add 1 tablespoon Rhum J.M. and flambé, being very careful. Flames will self extinguish. Remove the candied peels and place on parchment paper to dry.

Method for Rum Balls: In a small bowl, dissolve the instant espresso in ¼ cup plus 1 tablespoon Rhum J.M. and 3 tablespoons plus 1 teaspoon water. In a food processor, add graham crackers and process until smooth to equal 2 cups (approximately 1 ¾ packages). Then add walnuts, salt, cocoa, orange, espresso mixture, corn syrup, and candied orange peel. Process until mixture holds together. Roll into balls using a tablespoon or melon-baller. Spray melon-baller with baking oil for easy, non-stick scooping of the balls. Place in an airtight container for 1 week, and then roll in 10X confectionary sugar.

For an extra indulgence, melt very good quality 70% dark chocolate over a bowl of simmering water, and dip the confectionary sugar coated rum balls in the chocolate and set on parchment paper to dry. Store in the refrigerator until serving time.

Rhum J.M. is imported by Clement USA, Inc. For information on Rhum J.M. please contact Ben Jones.

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