



The story of MEZAN.

Celebrated for its golden sun, turquoise waters and gently swaying palm trees, the Caribbean is also home to one of the world's oldest and most beloved spirits: rum. For centuries, rum production has flourished among this myriad of islands and countries, creating a rich and nuanced palette of aromas and styles unique to each location, each distillery.

Meticulously selected by our Cellar Master, MEZAN rums capture the depth and diversity of the Caribbean and offer a taste of its purest, most authentic flavors. Distilleries old and new, some founded centuries ago, others no longer in operation; all are subject to our Cellar Master's discerning eye. He tirelessly travels throughout the region, seeking out its hidden treasures: untouched rums, artfully crafted from a single year's distillation by a single distillery. Unsweetened, uncolored and only lightly filtered, these vintage rums represent the finest, truest expression of their producer and country of origin.

Once our Cellar Master has discovered a particularly exceptional rum, he sets it aside for maturation. Under his patient watch, the rum slowly ages in ex-bourbon oak casks until it has reached the height of its potential. It is then immediately bottled, thereby preserving its singularity and ensuring that an unforgettable sensory experience lies within every drop of MEZAN.

A UNIQUE BRAND, FOUR REASONS TO LOVE IT.

MEZAN is a limited edition collection of rums.
Unsweetened, uncolored, lightly filtered and aged
in casks until they reach their optimal maturity,
MEZAN represents the purest and most
authentic style of the Caribbean's rums.

A UNIQUE STYLE: UNTOUCHED.

All of our MEZAN rums follow the same ageing and maturation rules: unsweetened, uncolored and only lightly filtered.

A UNIQUE ORIGIN: THE CARIBBEAN.

The Caribbean is the home of rum and where our Cellar Master exclusively searches for and selects our MEZAN rums: Jamaica, Guyana, Panama...

A GENTLE CARE.

Each rum is aged in casks until it reaches the height of maturation. Then it is bottled under the supervision of our Cellar Master.

A RARE COLLECTION OF VINTAGE RUMS.

All of our Vintage MEZAN rums come from a single distillery, some founded centuries ago, others no longer in operation.

Only a few casks are still available at this time...



Jamaica X.O



Guyana 2005



Panama 2006



NOSE

Pungent nose with fresh banana and sweet spice.

TASTE

Light palate, complex spice with hints of tobacco.



This small batch of 5000 bottles was carefully blended from rums produced by several different Jamaican distilleries. Our master blender has carefully selected the age and ester content of the chosen spirits so that the typical pungency and tropical flavors of Jamaican rum are shown at their very best.

Each single batch of MEZAN X.O, is re-aged following blending, to encourage the marriage of flavors and enhance the structure and subtlety of the rum.

ALC./VOL 40% | BOTTLE 750ML



GUYANA 2005



origin : Guyana	RAW MATERIA	RAW MATERIAL : molasses	
DOUBTILLATION: Doub	le wooden pot still	alc./vol : 40%	
DISTILLED : 2005	BOTTLED IN : 2015	AGE : 1040	

NOSE

A complex well-developed nose, deeper tropical touches of eucalyptus and green capsicum.

TASTE

Balanced ginger, guava and banana with an oaky lightly citric finish.



The Guyana 2005 from Diamond Distillery was distilled in the double wooden pot still from the original Port Mourant Estate which was founded in 1732.

When the estate closed, the still was first moved to Uitvlugt Distillery and then, finally, to Diamond where it now produces medium to heavy Demerara style rum.

0.200 GUYANA 2005

ALC./VOL 40% | BOTTLE 750ML



PANAMA 2006

ORIGIN: Panama	RAW MATERIAL : molasse	
DISTILLATION : Mi	lti-column	ALC./VOL : 40%
		: 2015 AGE : 940

NOSE

Buttery caramel with a touch of dried apricots and guava.

TASTE

Soft on the palate, tropical marmalade flavors combining well with some burnt sugar notes.



Distinctive soft molasses based rums distilled in modern multi-column stills.

The distillery grows its own cane for the production of both aguardiente and rum and also cultivates historical yeast cultures which add character and individuality to the production of their rums.

The rums in this small batch have been aged twice in separate sets of white oak American Bourbon casks, to give added structure to the spirit.

ALC./VOL 40% | BOTTLE 750ML





The View

Rum is distilled and it emerges water-white from its alembic. Color is gained either naturally from oak ageing or perhaps by producer enhancement. Slightly hazy, relatively pale rum may just be a sign that it has delicately aged in an old cask and not been chill filtered, leaving more of its natural character to enjoy. Equally a bright, seductively dark little number may be a cloak that disguises something dilute and lacking in character. And then again, the reverse may be true! With rum, in our opinion, it is best to leave sensory analysis to the nose and palate.

The Nose

Taste and smell are subjective. You cannot be wrong! But please indulge us - we do enjoy sharing our tasting notes with fellow rum lovers! Choosing the right shaped glass, however, is not a matter of subjectivity; it is crucial if you are to fully enjoy the wonderful aromas and complex flavours to be found in all MEZAN rums. If you cannot smell something properly it cannot be tasted properly. If you want proof, try to taste whilst holding your nose!



B

The Taste

A bowl shaped glass that narrows to the top will funnel emerging aromas to your nose and, after several minutes, allow the inherent, if different, complexities found in all MEZAN Rums to develop and be retained. Taking small sips and holding the rum in your mouth for a few seconds will protect your palate from the alcohol kick and allow you to better appreciate the developing flavors, the subtle characteristics and the balanced and structural complexities that are the hallmark of all MEZAN rums. And most importantly – just sit back and enjoy!



BEST WAY TO SAVOR MEZAN

- THE NEAT -

What if you first tried MEZAN neat, untouched?

Recipe:

1.5 oz MEZAN Jamaica X.O or any MEZAN Vintage

Method: Pour the rum in the glass...

Garnish: None



MEZAN COCKTAIL SIGNATURE

- HEDONISM -

Created by Greg Erchoff MEZAN Brand Ambassador

Recipe:

2 oz of MEZAN Jamaica X.O • 0.5 oz of Banana liquor or Banana Syrup 1 slice of fresh ginger • 1 pinch of Allspice (Jamaican pepper)

Method: Directly in a glass, add the slice of ginger and 1 pinch of Allspice and crush with a pestle. Add 2 or 3 big ice cubes, then, pour the banana liquor and the MEZAN Jamaica X.O and stirred with a spoon for 30 seconds. No Garnish.

- GLASS PACK -

JAMAICA X.O + 2 GLASSES

MEZAN X.O is also featured in an exclusive Glass Pack. This pack includes a bottle of MEZAN Jamaica X.O and 2 MEZAN branded glasses.



ENGRAVED TASTING GLASSES

A proper glass will make any rum taste better. The MEZAN branded glass was specially selected for a better tasting experience of MEZAN rums.



MEZAN FLIGHTS =

Experience a comparative tasting of the MEZAN collection to discover all the aromas and the characters of the Caribbean. The custom made wooden tray holds 3 branded glasses.

















MULTI-AWARDED RUMS

- 2017 -

Madrid International Rum Congress Jamaica 2005 (46°) & Panama 2004 won gold medals.

International Spirits Challenge Jamaica X.O won silver medal & Jamaica 2005 (46°) won bronze medal.

Rhum Fest Paris

Jamaica 2005 (46°) won bronze medal in the "Best gold or ambré rum from molasses" category.

International Wine & Spirits Competition Jamaica X.O and Jamaica 2005 (46°) won silver medal.

- 2016 -

Ultimate Spirits Challenge Panama 2006 received a score of 95. "Extraordinay, ultimate recommendation!"

> San Francisco World Spirits Competition Jamaica Long Pond 2000 won double gold.

Miami Rum Festival

Jamaica X.O, Panama 2006 & Guyana 2005 won "Best in class" and gold medals in the "Vintage aged rum" category.

International Spirits Challenge Panama 2006 won gold in the "Rum tasting awards" category.

ShowRum Tasting Competition (Rome - Italy) Guyana 2005 won "Best in class" in the "Independent bottler 8-15 yo" category.





