



A rum with an soul and a story.

Chantal Comte began her career as a selector of exceptional rums in 1983. In 2023, she celebrated 40 years of her activity.

Through the book by Martyna Halas and René van Hoven, "Rum Rebels" (A Celebration of Women Revolutionizing the Spirits Industry), she discovered that she had been the first woman in the world (1983) to work with rum, while the second only started in 1993.

Recognised by all rum collectors and enthusiasts, she was the first to take on a role common in whisky but yet to be invented in rum: the role of Blender/Bottler (Assembler/Bottler), under her own brand, "Chantal Comte".

This means she selects the distilleries she works with, chooses her casks, and blends them to create her vintages, which she signs with her name.

Her discoveries are eagerly awaited by the most discerning connoisseurs. The rarity of her vintages, always in small quantities, adds to the pleasure of discovery.



An Eloquent Track Record.



Fighting Spirit Green Lagoon

"Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024
"Silver Medal" at the London Spirits Competition held in London in March 2024
"Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024



Fighting Spirit Pink

"Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024
"Silver Medal" at the London Spirits Competition held in London in March 2024
"Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024
"Silver Medal" at the Spirits Selection by Concours Mondial de Bruxelles 2024 held in China in September 2024



Fighting Spirit Gold

"Double Gold Medal" at the Concours Mondial des Rhums in Madrid, 2018
"Gold Medal" at the Spirits Selection by Concours Mondial de Bruxelles, 2020
"Double Gold Medal" at the Paris Wine & Spirits Trophy held in Paris in November 2024
"Great Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2025



L'Arbre du Voyageur Blanc

"Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024
"Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024



L'Arbre du Voyageur Vieux

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024

"Grand Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024

"Gold Medal" at the Paris Wine & Spirits Trophy held in Paris in November 2024



Cuvée Caribaea Rhum Agricole Blanc

"Silver Medal" at the Spirits Selection by Concours Mondial de Bruxelles, 2021

"Great Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2025



L'Or des Caraïbes Vieille réserve

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024

"Gold Medal" at the International Competition of Lyon held in Lyon in March 2024

"Silver Medal" at the London Spirits Competition held in London in March 2024

"Grand Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024



L'Or des Caraïbes Élevé sous bois

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition held in Barcelona in February 2024

"Grand Gold Medal" at the International Wine & Spirits Awards held in Barcelona in July 2024

"Gold Medal" at the Spirits Selection by Concours Mondial de Bruxelles 2024 held in China in September 2024

"From the day I selected a rum to the day it is bottled, this wait lasts nearly nine months! I lived those months in eager anticipation. I hope you will share my enthusiasm."

Since 2021, I hadn't found a rum that brought me the joy I feel when, after months of searching, I finally taste a rum that makes my heart race! That's how I discovered Chais Saint Eloi 88 and its President, Dominique Honoré.

"There are no coincidences, only appointments" wrote the poet Paul Éluard.

This meeting was decisive! I discovered someone whose standards, organisation, and passion for excellence and beauty aligned perfectly with my philosophy.

Because if rums must please me, that's not enough! A human connection must be established. I need to admire the person crafting them and their team, understand their work, be sure of the cleanliness of the premises, and verify the quality of the casks! I was not disappointed!

In November 2023, I had the joy of bringing to market the new vintages I selected and blended with passion.



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L'Or des Caraïbes Vieille réserve

Rum from the Windward Islands of the Caribbean,
Bellevue Distillery,
Marie-Galante



© Sébastien Lamy

L'Or des Caraïbes élevé sous bois

Rum from the Windward Islands of the Caribbean,
Reimonenq Distillery,
Sainte-Rose, Guadeloupe



© Sébastien Lamy

L'Arbre du Voyageur Rhum vieux

Origin: Madeira Island,
J. Faria Distillery,
Porto da Cruz



© Sébastien Lamy

L'Arbre du Voyageur

White rum from the Mascarene Archipelago,
Labourdonnais Distillery,
Mauritius



© Sébastien Lamy

Fighting Spirit Green Lagoon

White rum from the Mascarene Archipelago,
Labourdonnais Distillery,
Mauritius



© Sébastien Lamy

Fighting Spirit Pink

White rum from the Windward Islands
of the Caribbean, Bielle Distillery,
Marie-Galante



© Sébastien Lamy

Fighting Spirit Gold

White rum,
Distillerie du Simon,
AOC rum from Martinique

With my new vintages, I have been disruptive because, for the first time, they were selected outside Martinique, and I stepped away from the tradition of the AOC, which I infinitely respect. Indeed, I was the first to suggest the idea to Jean-Claude Bourdillon, who at the time presided over Coderhum. It was also I who made the first request to the Parisian AOC authorities to examine the Martinique case.

I have been in this profession for forty years. I fought to have cane rum recognised on par with cognac or armagnac as one of the great French spirits. I've shaken things up once again.

And after forty years of loyalty to Martinique, I wanted to open the doors, to look elsewhere, and I discovered new emotions, new delights.



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© Karima Mohamed



© Sébastien Lamy



© Karima Mohamed



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When I was a winemaker, alongside my work as a selector of exceptional rums in the Antilles, I also pushed boundaries to ensure that the wines of Costières de Nîmes, the last VDQS (Vin De Qualité Supérieure) in France, were upgraded to AOC status. Philippe Lamour, who created the VDQS classification, made that commitment to me after a heated discussion that some still remember.

I enjoy fighting for challenging causes or against conventional ideas.

By choosing the very small production of rum from Madeira, which I discovered with enthusiasm, I thought of the poet, writer, and winemaker Joseph Delteil, who wrote: *"I will be understood in thirty years when the reign of instinct returns."* In selecting my rums, I start with no preconceived notions—it is my instinct that guides me.

Suddenly, when a tasting delights or overwhelms me, I know I am not mistaken.



Let's talk about taste.

What is taste?

What does it mean to taste?

Can it be learned?

This is an old philosophical debate: people often say, "*Good taste is mine*" because they like what they choose and choose what they like.

I don't agree: taste is cultivated, it is learned, and it requires practice. It's a matter of culture. But when we look at the evolution of taste, we must remember that until the 1960s, people favoured aged wines, often too aged, heavily oaked, and as label drinkers, they swore only by the great Bordeaux.

Under the influence of oenologists and great tasters, tastes have thankfully evolved, and wines have become fruitier. New appellations have made tremendous progress, and old codes have changed for the delight of today's tasters. No, it wasn't better before!

As for me, I of course take pride in the magnificent vintages I've bottled, but the charm of the youth of rums has become clearer to me, and the luminous colour of my new vintages is simply self-evident.



© Karima Mohamed





Let's talk about the colour of spirits and their light.

As important in wine as it is in spirits, colour elevates the taster through the spirituality inherent in the word "spirit". It brings purity, sunshine, and finesse.

When I began my rum selections in 1983, I was already advocating for moving away from the conventional image of rum as something blackish, syrupy, and pouring in heavy waves like hydrocarbons.

I had learned from my rum masters, the late André Depaz and Paul Hayot, that rum should be golden, free from caramel, free from artifice, and aged in clean wine vessels. It could not, therefore, become the dark, lifeless liquid that some still regard as a mark of quality, and which was, at the time, the standard in distilleries.

I found this light in the rums of Mauritius, Marie-Galante, and Madeira. This brings us to another preconceived notion: the obsession with old vintages and age statements!



Let's talk about the age of rums.

One of my friends, an oenologist, used to say, *"If you like wood, eat the table! But wine is, first and foremost, about fruit and freshness!"* I completely share this perspective, and it is equally applicable to spirits.

Wood, the barrel, is a means to achieve excellence. The ageing of a spirit or wine takes place in wood first, but the wood should fade into the background. It is a means, not an end!

The classification of spirits, particularly rum, is enlightening:

- At 18 months of barrel ageing, rum is classified as "Élevé Sous Bois" (Aged in Wood)
- At three years, rum is declared "Vieux" (Old)
- At five years, it becomes "Grande Réserve" or "Vieille Réserve"
- At seven years, it is classified as "Extra-Vieux" or "Hors d'Âge"

Beyond this point, there are no further classifications, because there is no benefit in continuing its barrel ageing. The wood begins to overpower the spirit, and the drying of the barrel ruins the aromas.

At seven or ten years, at most, it is time to bottle it.

Contrary to what is often said, rum continues to age in the bottle, especially when bottles are sealed with a natural cork stopper—a practice that is sadly disappearing. I am a passionate advocate for natural cork stoppers!

I have always been in favour of vintages or age statements that do not exceed seven or ten years. Beyond that, you are drinking history—but you lose the freshness and complexity of the aromatic palette.



Let's talk about the ageing of rum and the importance of wood.

The choice of barrels or casks, the qualities of the wood, the forest it comes from, the craftsmanship of the coopers, and the selection of staves—this is the secret to the blossoming of a great rum!

One of the things that captivated me about the work at Chais Saint Eloi 88 is their uncompromising rigour in the selection of casks.

By choosing to work with Seguin-Moreau, the Tonnellerie de l'Atlantique, the Tonnellerie Marteray, and the Tonnellerie Cavin, Dominique Honoré has aimed for excellence.

These are luxury artisans who bring to rum what Dior's embroiderers or Hermès's leatherworkers bring to haute couture.



Source Seguin-Moreau

Let's talk about smell, or olfaction.

Why is it a major sense?

Inspired by Françoise-Marie Santucci's book "*À la recherche des odeurs perdues*" (In Search of Lost Smells), I offer some reflections to help unravel the mysteries of olfaction and the absence of words to describe it.

We name smells based on their origin:
"A smell of rose." "A whiff of meat." Smell is intimately linked to what it identifies. For example, when sniffing a strawberry compote, beyond the childlike reflex of thinking "it smells good/it doesn't smell good"—a reflex we carry throughout life—smell leaves us stranded. No word exists to describe the smell of strawberry compote.

Even before considering the use of words, many people simply do not know how to recognise what they are smelling or eating.

"I recall a family gathering where we shared an assortment of macarons. Without the leaflet listing the flavours, most guests were lost. Some deduced by appearance (it's brown, so it's chocolate; it's white, so it's vanilla), but only a few curious ones truly delved into

the heart of the aromas. Is this a gift? Not at all. It's more about passion, learning, and curiosity."

Smell is what allows us to savour what we eat or drink. It accounts for more than 80% of our combined taste and olfactory sensations.



© Chantal Comte



The venerable Littré dictionary writes: "*Taste is sometimes, mistakenly, used to refer to smell.*"

But what is taste? It is the five indications that our gustatory system and its receptors can perceive: sweet, salty, sour, bitter, and umami—meaning "savoury" or "delicious" in Japanese—which now complements the four basic tastes. Some propose adding a sixth taste, fat, to the list, but it is not yet officially recognised. These indications are decisive yet limited.

Why decisive? Because at the dawn of humanity, when our ancestors gradually discovered what was edible and what was not, taste was a first-class "early warning system."

Sweet? To be prioritised, as it is essential for children's growth and energy renewal!

Salty? A flavour enhancer, crucial for the body's balance! Sour and bitter? More complicated... The acidity of fruits is invigorating but can be off-putting. Bitterness, on the other hand, was long a signal of poison—tasting berries could be risky or even deadly.

Why limited? Because these "cardinal points" of sweet, salty, sour, bitter, and umami do not reflect the incredible subtlety of what we taste.

Take the example of a lemon and mint tart. You notice the sweetness of the sugar and the acidity of the lemon. But what allows us to judge the tart as more or less exceptional is the decoding of the myriad aromas it contains: the delicate butteriness of the crust, the hint of Madagascar vanilla sometimes discerned, the finesse of Menton lemon, the freshness of the mint... not to mention the influence of textures (soft, crunchy, grainy, etc.).

To fully appreciate these aromas, thankfully, behind taste lies the nose, which provides nuance, pleasure, delight, and evokes cravings or aversions.

This work of our olfactory system is both constant and instinctive, and indispensable. The proof? If you pinch your nose while eating, you can't detect anything.

Everyone who has experienced a loss of smell (anosmia) due to Covid-19, a severe cold, polyps, or head trauma knows this well. It feels like a power cut in an isolated house in the middle of the night without candles—you are completely lost!



To end on a "less salty" note about our beautiful language... yes, there are words, but their usage is poorly defined. Let's summarise:

Odours refer to what is perceived by our nose through the classic pathway, called orthonasal (what we breathe in daily from the air).

Aromas come from food or drinks which, once in the mouth, are deciphered through our olfactory system: the information travels from the back of the throat to the nose.

Finally, **flavours** combine the above perceptions with others. The term "flavour," borrowed from English, isn't particularly popular with specialists or enthusiasts, so few people use it. However, it's practical for describing the multitude of sensations we experience when tasting food or wine, thanks to smell, taste, temperature, or texture. And even though, in the ultra-sophisticated factory that is our mouth, everything ultimately forms a grand "mezzé" ready to be swallowed, we still have time to think, "What a flavour, this lemon and mint tart!"

The culprit? A large nerve. It originates above the ears before innervating each side of the face with its three branches, which roughly spread around the eyes, nose, and mouth. This specialist in strong emotions has a name: the **trigeminal nerve** (so called for its three "twin" branches). This quirky nerve rarely works alone. It forms a gang with its two best mates, smell and taste.

Take the example of the lemon and mint tart: what happens when you bite into it?

- **Smell** is activated by the pleasant aroma of lemon and mint.
- **Taste** informs us about the amount of sugar and the level of acidity in the lemon.
- The **trigeminal nerve** indicates the minty freshness and the texture of the tart.

This inextricable three-way waltz is led by smell, with taste and the trigeminal nerve never far behind.

But this super gang, talented though it may be, is not infallible. Sometimes it's fooled by other senses, such as hearing. In 2004, a researcher in experimental psychology at the University of Oxford conducted a large study on crisps, which earned him the Ig Nobel Prize—a parody award recognising quirky yet thought-provoking research. The researcher proved that the crunchier the crisps, the more we loved them. In fact, the test subjects ate the same brand of crisps in soundproof booths while wearing headphones. Through the headphones, certain crunching sounds were amplified, and it was these ultra-noisy crisps that the testers preferred.

While most odours stimulate smell, taste, and the trigeminal nerve simultaneously, some only trigger smell (vanilla), others only the trigeminal nerve (chilli), and yet others both smell and the trigeminal nerve (mint).



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Thus, it has been established that hearing can deceive both taste and smell! The food industry has seized this opportunity by creating crunchier crisps, to the point where they resonate so loudly when chewed that it becomes impossible to hear nearby conversations. Even crisp packaging is designed to make increasingly loud noises to heighten the impatience and desire of the crisp-addicts we've become!

Beyond hearing, vision is a master illusionist. Would we love milk as much if it were green? Or bread if it were blue? Years ago, a team from the University of Bordeaux tricked expert oenologists: they presented two glasses of the same white wine, but one had been coloured red with a neutral dye. Unanimously, the oenologists identified the latter as possessing all the characteristics of an excellent red wine! In deception, the intensity of colours also plays a role: the brighter a raspberry syrup's red hue, the sweeter it seems.

Dr Corinne Eloit, working at the Lariboisière Hospital in Paris, says: *"Smell is a tender sense. It's something that happens within oneself, with oneself. We know smells before we are even born, as the olfactory organ develops very early. We learn without realising it. No one can truly explain it."*

There are no good or bad smells; there is only the smell of danger. In the past, people appreciated aged meat. Today, Western civilisation is primarily one of sugar and fat.

The olfactory organ is the only direct gateway to the brain. It is always active. While we can close our eyes or block our ears, we cannot stop breathing for long, and therefore we cannot stop smelling.

An active smell operates through two mechanisms:

- A **physiological decoding** (odour molecules are detected by the olfactory system).
- A **cognitive decoding** (the brain identifies them using memory and emotions).

While the first mechanism is chemical, the second is far more complex, and we know little about it. What we do know is that every smell is encoded in memory, tied to events on particular days of our lives. This is why tasting is a matter of memory and emotions.

There are billions of smells. None are composed of a single molecule, and none are inherently "strong."

Garlic or onion contains a combination of molecules no more odorous than melon or parsley. Smell is a fascinating sense. It is also the last sense to endure when others have diminished with age. It is even said that patients in comas respond to a familiar smell or perfume.



© Chantal Comte

The Big Question: Alcohol Content.

When I began selecting rums in the 1980s, it was very rare to find cask-strength rums on the market—that is, rums that were not diluted with water. In distilleries, all rums were "reduced" before being bottled to bring them to a reasonable alcohol level (40%, 42%, 45%, or a maximum of 50%) for consumers. It is also more profitable to dilute rum because one bottle of cask-strength rum can yield almost two bottles at 40%. However, when I discovered one or more exceptional barrels, even during the ageing process, I knew that nothing should be altered—especially not diluted to suit the majority! That's why the alcohol levels of my rums are inconsistent and don't have neat, round figures. To draw a comparison with a painting or a sculpture: when harmony is complete, there's no need to go further.

Take Michelangelo, for example: when you look at one of Michelangelo's sculptures, the masterpiece sometimes seems to emerge from raw marble without being entirely finished. The feet may still appear embedded in the marble block, yet the masterpiece is unmistakably there! It would be a mistake to "complete" it. This is what I call the balance of a great spirit!



© Sébastien Lamy

But how can you drink when the alcohol content is so high that it burns your tongue and palate? The answer is not to drink, but to savour... Take two drops, let it round in your mouth—meaning reduce it with your saliva—for a full minute before swallowing. At that point, you'll experience the quintessence of aromas in your mouth and through retro-olfaction, with no burning sensation at all!

I'm not encouraging overconsumption: drink little, but make it unforgettable. Take the time to savour. Stay attuned to your sensations. Engage your memory to recall the scents of herbs, flowers, the sea, or the wind. Embark on an inner journey, but also share your sensations—that's why the vocabulary of sommeliers is so rich! When people tell me, "It's strong!"—which I can understand—that's the moment to explain how to savour.

A rum at 40% alcohol contains more water than freshly pressed sugarcane juice! What a shame!

A historical dinner between Talleyrand and Fouché illustrates the point well:

Talleyrand, who had his flaws but was a cultured and brilliant man, invited the more rustic Fouché to dinner. An excellent wine was served, sparking a famous exchange: as soon as it was poured, Fouché raised his glass to drink, but Talleyrand stopped him with a gesture, saying:

"No! First? We look at it, then we smell it..."

After pausing, Fouché, impatient, interrupted:

"And then we drink it?"

"No," replied Talleyrand. "First, we set the glass down and talk about it!"

Rum deserves the same respect. It must be SAVOURED, not DRUNK like a thirst-quenching beverage. The pleasure that follows depends on this! Take your time!



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In Conclusion

A mischievous bartender once posted on the door of his bar: "Those who drink to forget are kindly asked to pay in advance." The Evin law requires that every bottle or communication states: "Alcohol is dangerous for your health."

Between humour and injunction, I prefer to write:
"Consume responsibly."

I never encourage drinking but rather savouring! It is both a serious and playful act.
I've shared with you some ideas about my vision of rum.
There's still so much more to say...

Chantal Comte



The Tasting Notes
of Our Cuvées.

CARIBBEAN GOLD

VIEILLE RÉSERVE

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Gold Medal" at the International Competition of Lyon, held in Lyon in March 2024.

"Silver Medal" at the London Spirits Competition, held in London in March 2024.

"Bronze Medal" at the Rhum Fest Awards, held in Paris in May 2024.

"Grand Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

ORIGIN: Rum from the Windward Islands of the Caribbean. Bellevue Distillery - Marie-Galante. Made from pure fresh sugarcane juice.

TRACEABILITY: This vintage comes from lot 7/18, selected by Chantal Comte in the Saint Eloi 88 cellars. Five confirmed barrels, each of 230 litres (AB, AC, AD, AE, AF) from Seguin-Moreau, were exclusively used for the ageing of this exceptional rum. Seguin-Moreau remains the ultimate reference for selecting the finest oak staves for barrel production dedicated to ageing spirits. From this batch, 1,607 screen-printed bottles were produced for Chantal Comte. Bottled in October 2023 (Lot R231005).

HISTORY: The "L'Or des Caraïbes" and "La Tour de l'Or" vintages, as rare as they are unpredictable, are among the most prestigious selections in the Chantal Comte Rhum Collection. Their limited number and exceptional quality are meticulously chosen by Chantal Comte with her renowned expertise. Like their ageing process, their bottling requires extreme attention to detail.

TO THE EYE: Old gold, luminous, radiant. Thick and voluptuous tears.

ON THE NOSE: Notes of chocolate-covered candied orange peels, prominent cocoa, candied exotic fruits, candied shaddock (grapefruit), and buttery hints.

ON THE PALATE: A smooth yet powerful attack: it starts with sweetness and gradually builds up to the intensity of an exceptional rum. It has a unique character that gains strength throughout the tasting, revealing notes of ginger, cocoa, and precious woods. No roughness—pure harmony. A connoisseur's delight!

ALCOHOL CONTENT: 64 % alc./vol.

SERVING RECOMMENDATION: Serve at room temperature in a tulip-shaped stemmed glass from Riedel or Spiegelau.

FOOD & RUM PAIRING RECOMMENDATIONS: This dazzling rum can be enjoyed on its own. It is a "meditation" rum that stands perfectly by itself. However, it can also be paired with tender foie gras, game such as a *Lièvre à la Royale* (Royal-style hare), or an equally regal cheese like *Brillat-Savarin*. For dessert, chocolate in all its glory is the perfect match.



Chantal Comte has long been committed to the Caribaea Initiative Association, which works to support the university education of young Caribbean naturalists. Each bottle of Chantal Comte rum sold contributes, in its own way, to helping the Caribaea Initiative Association (www.caribaea.org). The Caribaea logo on the back of the packaging symbolises this commitment.

RHUM
CHANTAL
COMTE



Nota bene: The decoration using organic inks or coatings eliminates the introduction of heavy metals, ensuring that the items comply with European and American regulations. This method allows for the production of all shades, including the most vibrant ones, with maximum precision and reproducibility, even in four-colour printing. Quality controls carried out during production ensure a high level of satisfaction with the final result.

CARIBBEAN GOLD

AGED IN WOOD

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Grand Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

"Gold Medal" at the Spirits Selection by Concours Mondial de Bruxelles 2024, held in China in September 2024.

ORIGIN: Rum from the Windward Islands of the Caribbean. Reimonenq Distillery – Sainte Rose – Guadeloupe. Made from pure fresh sugarcane juice.

TRACEABILITY: This vintage comes from lot 59/22, selected by Chantal Comte in the Saint Eloi 88 cellars. It is a blend of wood-aged rums from cooperages Atlantic, Marteray, and Cavin (Aphrodite barrels: fine grain). A total of 2,071 screen-printed bottles were produced for Chantal Comte. Bottled in October 2023 (Lot R231006).

HISTORY: The “L’Or des Caraïbes” and “La Tour de l’Or” vintages, as rare as they are unpredictable, are among the most prestigious selections in the Chantal Comte Rhum Collection. Their limited number and exceptional quality are meticulously chosen by Chantal Comte with her renowned expertise. Like their ageing process, their bottling requires extreme attention to detail.

AGEING: Dominique Honoré, President of Chais Saint Eloi 88, maintains absolute rigor in selecting barrels. He collaborates with the finest coopers, and each type of barrel he uses contributes to enhancing and elevating the rums entrusted to him. Here, barrels from Atlantic, Marteray, and Cavin (Aphrodite barrels—an absolute must!) have played their

part for eighteen months, bringing finesse, character, and elegance!

TO THE EYE: A magnificent golden colour, radiant and sunlit brilliance. Thick glycerol tears.

ON THE NOSE: A bouquet of citrus fruits! A bold and vibrant opening with lemon, orange blossom, and honey. The quintessence of sugarcane aromas.

ON THE PALATE: Freshness and complexity: lemon, vanilla, notes of roasted pineapple with sugar, toasted wheat, and malt. A nostalgic hint of childhood biscuits. Citrus zest, citron peel. A well-balanced, harmonious, and silky rum. Surprisingly long on the palate, with perfect elegance. A truly remarkable tasting experience!

ALCOHOL CONTENT: 65 % alc./vol.

SERVING RECOMMENDATION: Serve at room temperature.

FOOD & RUM PAIRING RECOMMENDATIONS: This rum pairs perfectly with oven-baked seafood gratin, poultry in cream and mushrooms, or, for dessert, lemon meringue tart, fruit brioche, or exotic fruits. It will also add lightness and finesse to all chocolate-based desserts.



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RHUM
CHANTAL
COMTE



Nota bene: The decoration using organic inks or coatings eliminates the introduction of heavy metals, ensuring that the items comply with European and American regulations. This method allows for the production of all shades, including the most vibrant ones, with maximum precision and reproducibility, even in four-colour printing. Quality controls carried out during production ensure a high level of satisfaction with the final result.

THE TRAVELER'S TREE

AGED RUM

"Grand Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Bronze Medal" at the London Spirits Competition, held in London in March 2024.

"Grand Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

"Gold Medal" at the Paris Wine & Spirits Trophy, held in Paris in November 2024.

ORIGIN: Madeira Island – J. Faria Distillery, Engenhos do Norte – Porto da Cruz.
Made from pure fresh sugarcane juice.

TRACEABILITY: This vintage comes from lot 26/20, selected by Chantal Comte in the Saint Eloi 88 cellars.
Bottled in October 2023 (Lot R231004).
A total of 3,022 numbered bottles were produced, ranging from 0001 to 3022.

AGEING: Aged half in terracotta amphorae (handcrafted in Tuscany) and half in Cognac oak casks.

HISTORY: The new vintage, L'Arbre du Voyageur (The Traveler's Tree), truly lives up to its name. This time, Chantal Comte has chosen a completely new destination, far from the Caribbean: Madeira, a volcanic rock rising from the Atlantic Ocean at the same latitude as Casablanca. This tiny island (one-tenth the size of Corsica) cultivates

just 150 hectares of Roxa sugarcane, which thrives under the warm sun, the cold sea, and the iodine-rich winds that sweep through this tropical paradise.

TO THE EYE: A golden brown, transparent, rich in glycerol.

ON THE NOSE: Bold and complex, with soft spices, blond tobacco leaves, and notes of golden, buttery brioche.

ON THE PALATE: Structure, complexity, and power define this rum. The spiced character is confirmed, with a light woody touch. The tannins offer elegance and finesse. An intricate combination of spices and citrus, with remarkable length. A true gem!

ALCOHOL CONTENT: 63 % alc/vol.

SERVING RECOMMENDATION: Serve at room temperature in a spirits glass. To fully appreciate the intensity of this cask-strength rum, take just a few drops in your mouth, keep it closed, and let the salivary enzymes soften the alcohol, unlocking its full aromatic complexity without the burn.

FOOD & RUM PAIRING RECOMMENDATIONS: This rum pairs voluptuously with Eric Comte's dark chocolate bar or Pierre Hermé's "Carrément Chocolat" cake. It is also magnificently enhanced by a fine Havana cigar.

RHUM
CHANTAL
COMTE



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THE TRAVELER'S TREE WHITE RUM

"Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

ORIGIN: White rum from the Mascarene Archipelago (Indian Ocean). Made from pure fresh sugarcane juice. Distilled at Labourdonnais Distillery, Mauritius – Indian Ocean.

TRACEABILITY: This vintage comes from lot 36/21, selected by Chantal Comte in the Saint Eloi 88 cellars. Upon arrival at Chais Saint Eloi 88, this rum was placed in terracotta amphorae for stabilization, maturation, and micro-oxygenation, ensuring a slow and optimal reduction. Due to its porous nature, the amphora allows the rum to "breathe" like no other vessel.

Bottled in October 2023 (Lot R231003).

A total of 1,950 numbered bottles were produced (0001 to 1950).

HISTORY: Once again, L'Arbre du Voyageur (The Traveler's Tree) lives up to its name, as Chantal Comte has chosen a new destination: Mauritius, an island in the Indian Ocean, far from the Caribbean. This island is home to the tree that shares its name in Mauritian Creole, the «Ravanela».

TO THE EYE: Transparent, luminous, with beautiful viscosity.

ON THE NOSE: A vibrant attack of fresh sugarcane and tropical fruits. A delicate, light, mineral, and long aromatic finish.

ON THE PALATE: Spices: pepper, chili, mace. Notes of citrus fruits. A rich, powerful, distinctly mineral and spicy texture. The amphora ageing has preserved the primary notes while enhancing the mineral backbone. A beautiful overall smoothness. The tactile sensation recalls the amphora's mineral texture, offering a unique iodized and powerful character.

ALCOHOL CONTENT: 49 % alc/vol.

SERVING RECOMMENDATION: Traditionally served at room temperature in a tulip-shaped stemmed glass from Riedel or Spiegelau.

FOOD & RUM PAIRING RECOMMENDATIONS: This rum pairs beautifully with vegetable tempura, sushi, or salmon sashimi. For dessert, it will perfectly complement fruit salads, fruit tarts, and frozen nougat.



FIGHTING SPIRIT GREEN LAGOON WHITE RUM

"Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Silver Medal" at the London Spirits Competition, held in London in March 2024.

"Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

ORIGIN: Rum from the Mascarene Archipelago. Made from pure fresh sugarcane juice. Distilled at Labourdonnais Distillery, Mauritius – Indian Ocean.

TRACEABILITY: This vintage comes from lot 63/23, selected by Chantal Comte in the Saint Eloi 88 cellars. A total of 5,700 screen-printed bottles were produced for Chantal Comte. Bottled in October 2023 (Lot R231001).

HISTORY: This rum belongs to the collection of exceptional white rums by Chantal Comte. Following "Fighting Spirit Red Line", "Fighting Spirit Blue", and "Fighting Spirit Gold", this new "Fighting Spirit Green Lagoon" embodies the freshness of the Indian Ocean and the floral softness of this outstanding rum, which deserved an elegant and contemporary bottle. "Fighting Spirit" is a rugged Irish rugby term that speaks of the will to win and push beyond limits—without violence!

TO THE EYE: A luminous transparency with rich glycerol tears clinging to the glass. A stunning presentation.

ON THE NOSE: Powerful like an ocean wave, yet harmonious. A balance of marine freshness and vegetal softness. A pure sugarcane rum aroma, clean, intense, and pleasant.

ON THE PALATE: One expects the strength of the alcohol but is met with the voluptuousness of brown sugar, notes of jasmine and honey. A fresh and lively finish, beautifully balanced, with impressive persistence.

ALCOHOL CONTENT: 55 % alc./vol.

SERVING RECOMMENDATION: Traditionally served neat at room temperature, like a grappa. Personally, **I recommend serving it chilled** to preserve its full qualities, avoiding dilution with ice, syrup, or lemon, as this exceptional rum needs no enhancements.

FOOD & RUM PAIRING RECOMMENDATIONS: It pairs superbly with seafood, bottarga, caviar, and all smoked fish. It also complements rich cheeses, refined chocolate desserts, fruit sorbets, and a creamy Paris-Brest pastry.

***Nota bene:** The decoration using organic inks or coatings eliminates the introduction of heavy metals, ensuring that the items comply with European and American regulations. This method allows for the production of all shades, including the most vibrant ones, with maximum precision and reproducibility, even in four-colour printing. Quality controls carried out during production ensure a high level of satisfaction with the final result.*

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*"Simplicity is the ultimate sophistication"
Léonard de Vinci*

FIGHTING SPIRIT PINK WHITE RUM

"Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2024.

"Silver Medal" at the London Spirits Competition, held in London in March 2024.

"Gold Medal" at the International Wine & Spirits Awards, held in Barcelona in July 2024.

"Silver Medal" at the Spirits Selection by Concours Mondial de Bruxelles 2024, held in China in September 2024.

ORIGIN: Rum from the Windward Islands of the Caribbean. Made from pure fresh sugarcane juice, known as rum agricole. Distilled at Bielle Distillery – Marie-Galante. Product of France.

TRACEABILITY: This vintage comes from lot 64/23, selected by Chantal Comte in the Saint Eloi 88 cellars. A total of 5,700 screen-printed bottles were produced for Chantal Comte. Bottled in October 2023 (Lot R231002).

HISTORY: This rum is part of Chantal Comte's collection of exceptional white rums. Following "Fighting Spirit Red Line", "Fighting Spirit Blue", "Fighting Spirit Gold", and "Fighting Spirit Green Lagoon", this "Fighting Spirit Pink" embodies floral softness and complexity, deserving of a precious, contemporary bottle. "Fighting Spirit" is a rugged Irish rugby term that speaks of the desire to win and push beyond limits—without violence!

TO THE EYE: A rare thickness of the disc. Superb viscosity. Brilliant and transparent.

ON THE NOSE: An enchanting bouquet. A refreshing hint of salt, complemented by the sweet, ripe fragrance of fig. Lychee and rose complete this distinctly "Pink" aromatic palette.

ON THE PALATE: Plénitude et volupté. Début de sucrosité intéressant. La rose exerce encore ses sortilèges et la matière palpable, sensuelle de ce rum, ajoute encore au plaisir de la dégustation. Longue persistance.

ALCOHOL CONTENT: 55 % alc./vol.

SERVING RECOMMENDATION: Traditionally served neat at room temperature, like grappa. Personally, I recommend serving it chilled, to avoid dilution with ice, syrup, or lemon, as its exceptional quality requires no embellishment.

FOOD & RUM PAIRING RECOMMENDATIONS: It pairs beautifully with seafood, bottarga, caviar, and all smoked fish. It also complements raspberry or rose-flavored desserts, sorbets, vacherin, tiramisu, and raspberry tart.



Chantal Comte has long been committed to the Caribaea Initiative Association, which works to support the university education of young Caribbean naturalists. Each bottle of Chantal Comte rum sold contributes, in its own way, to helping the Caribaea Initiative Association (www.caribaea.org). The Caribaea logo on the back of the packaging symbolises this commitment.

Nota bene: The decoration using organic inks or coatings eliminates the introduction of heavy metals, ensuring that the items comply with European and American regulations. This method allows for the production of all shades, including the most vibrant ones, with maximum precision and reproducibility, even in four-colour printing. Quality controls carried out during production ensure a high level of satisfaction with the final result.

CHUM
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"Simplicity is the ultimate sophistication"
Léonard de Vinci

FIGHTING SPIRIT GOLD

White Agricole Rum AOC Rhum de la Martinique

"Gold Medal" at the Spirits Selection by Concours Mondial de Bruxelles, held in Brussels in October 2020.

"Double Gold Medal" at the Concours Mondial des Rhums 2018, held in Madrid.

"Double Gold Medal" at the Paris Wine & Spirits Trophy, held in Paris in November 2024.

"Great Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2025.

PRESENTATION: "Fighting Spirit" is a rugged Irish rugby term, symbolising the desire to win rather than violence. It is also a spirit that gained recognition during World War I and World War II, when rum was considered an essential support for soldiers. This is a warrior's term. This rum is part of Chantal Comte's collection of exceptional white rums. Following "Fighting Spirit Red Line" and "Fighting Spirit Blue", this "Fighting Spirit Gold" embodies the power and floral smoothness of this unique rum, worthy of a precious bottle.

TO THE EYE: Crystalline, with a brilliant transparency reminiscent of diamonds.

ON THE NOSE: It presents the appetising characteristics of its predecessors, with subtle iodised and saline notes, while its floral side is more prominent (stephanotis and samana flowers).

ON THE PALATE: A honeyed, velvety smoothness tempers the strength of the alcohol, revealing sugarcane aromas, exotic fruits, and flowers, enhanced by a touch of pepper.

ALCOHOL CONTENT: 50% Vol

SERVING RECOMMENDATION: Best enjoyed neat at room temperature, like a grappa, either as an aperitif or after a meal. Personally, **I recommend serving it chilled as an aperitif** to avoid dilution with ice, syrup, or lime, as its exceptional qualities require no embellishment. (However, for Ti' Punch enthusiasts, a few drops of sugarcane syrup and lime juice may be added).

FOOD & RUM PAIRING RECOMMENDATIONS: It pairs perfectly with an aperitif of cod accras, Antillean black pudding, and avocado féroce. Its complexity, saline freshness, and iodine notes are further enhanced by oysters, bottarga, caviar, and smoked fish.

ORIGIN: This rum is distilled at Distillerie du Simon, on the Atlantic coast of Martinique. A total of 6,000 screen-printed bottles were produced for Chantal Comte. Bottled in April 2017.

Nota bene : In compliance with European and American legislation, this product is decorated only with organic inks and coatings, so as to totally prevent any heavy metal hazard. These inks and coatings can be made in any shade of colour, including even the brightest hues. These inks and coatings can be made in any shade of colour, including even the brightest hues, with maximum reproducibility, even with four-colour processes. Strict quality control inspections during our production process ensure the highest level of customer satisfaction.

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"Simplicity is the ultimate sophistication"
Léonard de Vinci

CUVÉE CARIBAEA

Appellation d'Origine Contrôlée Rhum de la Martinique White Agricole Rum

"Silver Medal" at the Spirits Selection by Concours Mondial de Bruxelles, held in Brussels in October 2021.

"Great Gold Medal" at the Catavinum World Wine & Spirits Competition, held in Barcelona in February 2025.

ORIGIN: Selected and bottled by Chantal Comte in the cellars of Maison La Mauny, 97 211 Rivière-Pilote, Martinique.

TRACEABILITY: This white rum comes from tank 313 in the cellars of Distillerie La Mauny.

- Year of distillation: 2020
- Bottled in: May 2021

A total of 2,500 numbered bottles were produced (0001 to 2500).

PRESENTATION: OSLO bottle, natural cork stopper with a metal capsule and tear-off strip. Presented in a single wooden case, engraved. Label illustrated with an original drawing by Cyril GIRARD, scientific researcher and nature painter.

TO THE EYE: Crystal-clear transparency, pure white, with beautiful viscosity.

ON THE NOSE: An exceptional bouquet of fresh and ripe sugarcane. The signature terroir aroma characteristic of Maison La Mauny. Opulent and indulgent on the nose.

ON THE PALATE: A broad, rich texture with a velvety smoothness. A beautiful sweetness with peppery notes. Flavours of sugarcane, fresh almond milk, and a floral-spiced aroma evocative of the Caribbean islands.

ALCOHOL CONTENT: 50 % Vol

FOOD PAIRINGS: Pairs perfectly with:

- Antillean cod accras
- Small Creole black puddings
- Blaff-style sea urchin stew
- Ti' Punch as an aperitif
- Smoked fish, fish roe, bottarga (or even caviar for special occasions!)
- To finish: pineapple carpaccio drizzled with this remarkable rum.



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L'Atelier du Rhum

Located on the Château de la Tuilerie estate in Nîmes, within the SICAM buildings designed by architect Armand Pellier, L'Atelier du Rhum is **a boutique dedicated to Chantal Comte's rums.**

It also serves as a showcase for the majority of rums from the Caribbean and the Indian Ocean and offers a selection of the world's finest whiskies (Scotland, Ireland, Japan, Taiwan, etc.), along with other spirits such as gin, port, and sherry, for a more comprehensive offering.

L'Atelier du Rhum is also **a venue dedicated to tasting experiences.** In the book "Culture Rhum" by Patrick Mahé (see attached article), the author discusses our workshops and food pairings with rum, where for years we have experimented with pairing rum with various dishes, served as tapas, to challenge preconceived notions and demonstrate the versatile pairing possibilities of rum. These thematic tastings are hosted by Chantal Comte.

Tasting session organisation (by appointment):

Price: €30 per person (refunded for a minimum purchase of €200).

For inquiries, contact us by email at contact@chantalcomte.com or by phone at **+33 4 66 70 10 55.**



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Opening Hours: Monday to Friday: By appointment only for a personalised tasting experience. Otherwise, regular opening hours:

- Monday, Tuesday, Thursday, and Friday: 8:00 AM – 4:30 PM
- Wednesday: 8:00 AM – 12:00 PM

For more information, follow us on:

 **Rhum Chantal Comte**

 **@rhumchantalcomte**

The Food & Rum Pairing Tastings hosted by Chantal Comte for the past twenty years in the tasting room of L'Atelier du Rhum are featured in Patrick Mahé's book below.

RUM AND DELICACIES

... In Occitanie, for over thirty years, Chantal Comte, an international expert, has been organizing fun workshops combining rum and gastronomy at her Château de la Tuilerie in Nîmes. She gathers distinguished colleagues there, such as Claire Martin de Foresta, a truffle specialist who presides over the workshop «*Black Diamond and Liquid Gold*». Chantal Comte's rum collection has been selected by prestigious establishments, including that of Alain Ducasse, the multi-starred chef and ambassador of French gastronomy worldwide. She constantly multiplies gourmet experiences with pleasure. ...

Cf Patrick MAHÉ "CULTURE RHUM"
"Edition E/P/A"

Reception Venues

The Château de la Tuilerie estate, a vineyard formerly managed by Chantal and Pierre-Yves Comte, where Chantal worked as a winemaker for thirty-five years before leasing out the wine production to focus solely on rum, offers vast spaces for those who love rum and nature:

L'Atelier du Rhum and its new annex, housed in the SICAM fruit station buildings, reminiscent of the Overseas distilleries due to their environment.

The Tasting House, located by a romantic pond, regularly hosts workshops dedicated to Food & Rum Pairing and can also be rented for weddings and receptions (birthdays, retirement parties, etc.).

The Château Glade, a legendary venue where renowned musicians have performed during the summer moonlit concerts, featuring an impressive acoustic wall for concerts.

The Wine Garden, a venue for weddings, conferences, and temporary exhibitions, which traditionally hosts an exceptional Wedding Kimono exhibition in February or March.

For venue rental inquiries, please contact +33 (0)4 66 70 10 55.



A Brief History of the Kimono

This exceptional collection of second-hand wedding kimonos, ranging from 10 to 50 years old, exists because Japanese culture places less value on clothing that has been worn, even just once.

Yet, each of these silk kimonos is unique and cannot be duplicated. The renown of the designer, combined with highly sophisticated dyeing and embroidery techniques, explains the exorbitant prices of new kimonos.

The few remaining artisans who still practice this difficult and extremely time-consuming art charge a small fortune for their work. The new price of a single kimono ranges from €10,000 to over €50,000.

In Japan, kimonos hold such great value that they are often used as collateral for bank loans in times of financial difficulty, just as Europeans might pawn family jewellery.

The kimono has aristocratic origins. In the 15th and 16th centuries, only nobles of Daimyo or Shogun rank and their families were permitted to wear a kimono.

For those familiar with the tradition, each kimono carries distinctive markers that reveal whether it is a wedding kimono, a formal

or everyday kimono, a summer or winter kimono, or whether it belongs to a geisha or an apprentice geisha (Maiko). Other details, including colour, indicate whether it is intended for a married woman, a young girl, or an older woman, whose kimono colours should be more subdued and blended, ensuring flawless aesthetic harmony.

The fabric patterns and silk embroidery hold symbolic meanings:

- Fans symbolise prosperity.
- Cranes and turtles represent longevity.
- These motifs were especially popular during the Edo period, alongside carriages and floral designs, inspired by royal family processions.

The shape of the kimono never changes, except for the number of folds in the collar and hem, which distinguish ceremonial kimonos from everyday kimonos.

Beyond their cultural significance, kimonos are sumptuous works of art, timeless, poetic, and independent of fashion trends.

This is a private collection.

In March 2025, we invite you to book an appointment to visit our exceptional exhibition of ceremonial kimonos.

Call +33 (0)4 66 70 10 55 for reservations.



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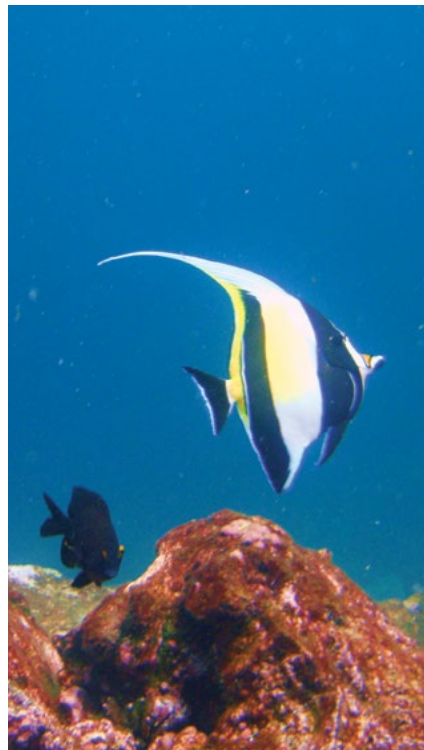
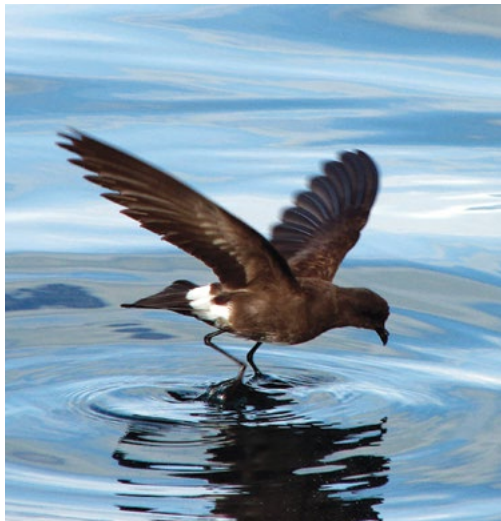
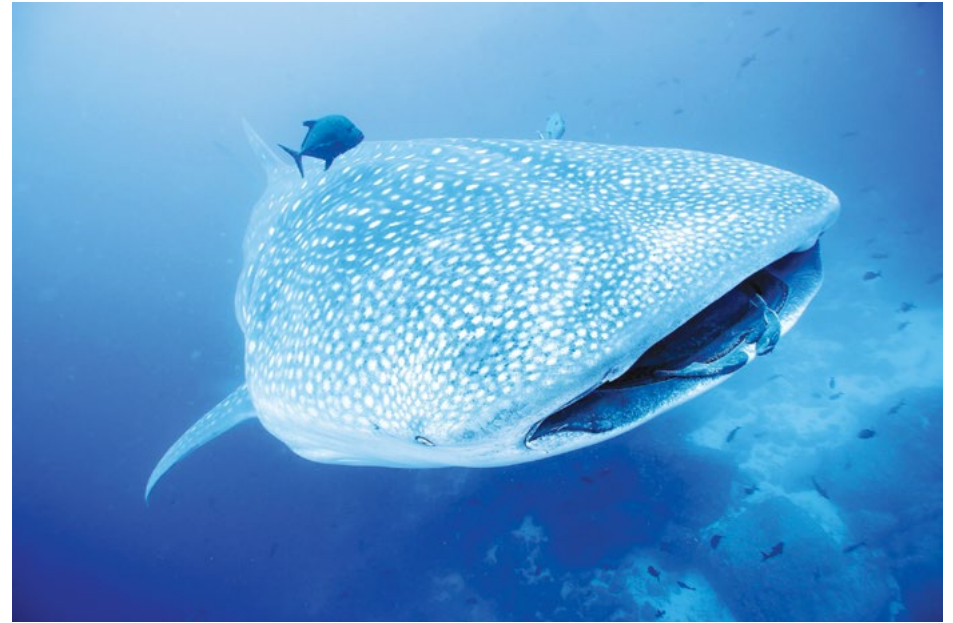
Chantal Comte Supports the Caribaea Initiative

The **CARIBAEA INITIATIVE** logo is now featured on the back label of all Chantal Comte rum cuvées, as part of our commitment to supporting this association, which operates in the Caribbean islands to protect biodiversity and train young Caribbean scientists.

Founded in 2014 with the support of the MAVA Foundation, **CARIBAEA INITIATIVE** (www.caribaea.org), headquartered in Guadeloupe, is today the only non-governmental nature conservation organisation whose work extends across all the Caribbean islands, beyond linguistic, cultural, or political barriers. The association stands out for its focus on training high-level local experts, who collaborate in a scientific network to develop relevant recommendations for wildlife and environmental management.

To achieve this, **CARIBAEA INITIATIVE**, chaired by Alain Sandoz, raises funds to implement a variety of conservation and educational actions. In close collaboration with local institutions, the association develops scientific research programmes on Caribbean wildlife, enabling students to pursue bachelor's, master's, and doctoral degrees in environmental studies. Additionally, it runs educational programmes in secondary schools, raising awareness among young Caribbeans about the importance of biodiversity conservation, aiming to inspire future careers in environmental science.





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The Insular Caribbean: A Biodiversity Hotspot

The Insular Caribbean is one of the world's most important biodiversity hotspots, home to a vast number of endemic animals and plants that cannot be found anywhere else. However, this exceptional biodiversity is extremely fragile and is threatened by climate change, the introduction of invasive exotic species, deforestation, and urbanisation. In this context, the primary mission of **CARIBAEA INITIATIVE** is to help Caribbean nations—many of which have limited resources—to manage and protect their invaluable natural heritage, particularly by strengthening local scientific expertise.

Since 2016, **CARIBAEA INITIATIVE** has been developing research and education projects focused on studying and protecting Caribbean biodiversity. These projects have already contributed to the training of 23 master's students and 10 doctoral students from nine different countries and territories. The research conducted by these students has led to major scientific advancements, including:

- The discovery of a new freshwater fish species in Haiti.
- The identification of key factors leading to the extinction risk of various Caribbean species.
- The estimation of demographic parameters of endangered species.
- The demonstration of the crucial role of urban green spaces in biodiversity conservation.

These findings are regularly published in leading international scientific journals and are actively shared through communication campaigns to ensure broad dissemination of results.

A Growing Network of Experts for the Caribbean

Gradually, **CARIBAEA INITIATIVE** is building a network of local experts with complementary skills, who serve as trusted role models for local communities and are capable of advising governments on natural resource management and conservation. The journey ahead is still long, but the path is set.

To finance its activities, **CARIBAEA INITIATIVE** regularly applies for national and international funding grants and also relies on the generosity of dedicated and aware donors, who recognise the importance of equipping Caribbean populations with the means to protect their unique natural heritage.

Chantal Comte, whose family business has been established in the Caribbean for 60 years, has developed a deep passion for the association's work, especially in supporting the training of young researchers.

By donating a portion of the sales from each bottle of rum to CARIBAEA INITIATIVE, Chantal Comte wishes to actively contribute to the protection of Caribbean wildlife and the training of future Caribbean experts.





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