

SAINT JAMES

THE ART OF RHUM SINCE 1765

AROMATIC COCKTAIL BITTERS

REDISCOVER MIXOLOGY WITH NEW SAINT JAMES BITTERS

Two years of research through ancient pharmacist, distiller and bartender manuals were necessary for **SAINT JAMES** brand ambassador Stephen Martin to come up with this typical historic French Bitters.

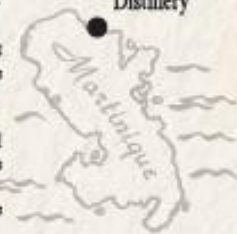
Our **SAINT JAMES** Bitters is elaborated from sugarcane alcohol and a maceration of specifically chosen plants and spices: Wormwood, Gentian, Quinquina, Angelica flower, Caraway, Coriander, Ginger and other secret ingredients.



From out of a long history of passion and expertise dating back to 1765, **SAINT JAMES** Agricole Rhums from Martinique are recognized worldwide for their outstanding quality. Elaborated from freshly pressed juice from estate-grown sugar cane, **SAINT JAMES** Agricole Rhums benefit of the A.O.C. Martinique certification, acknowledging their characteristics and the close link between terroir and craftsmanship. The **SAINT JAMES** Distillery in Martinique is proud to have integrated sustainable development in its long-term strategy.

Distributed in over 90 countries, the famous square bottle brand is the N°1 worldwide Agricole Rhum.

SAINT JAMES
Distillery



44,5% vol | 20 cl

SIGNATURE COCKTAILS

Our unique mix of ingredients offers a perfect balance between the four essential dimensions : Floral, Herbal, Spicy and of course Bitter.
The herbal, vegetal notes are subtly highlighted, offering an organoleptic profile perfectly adapted for white rum-based cocktails.
Its spiciness makes it also great for amber rum cocktails.



OLD JAMES

- 5 cl SAINT JAMES Cuvée 1765
- 2 cl SAINT JAMES Cane Sugar Syrup
- Seltz water
- 3 dashes of SAINT JAMES Bitters
- A twist of orange

SAINT DAIQUIRI

- 5 cl SAINT JAMES Fleur de Canne White Rum
- 2 cl fresh lime juice
- 0.5 cl SAINT JAMES Cane Sugar Syrup
- 0.5 cl orange flower water
- 4 to 5 dashes of SAINT JAMES Bitters
- A twist of lime



WE ARE LOOKING FOR PARTNERS TO CONTRIBUTE TO SAINT JAMES EXPANSION

www.saintjames-rum.com • www.la-martiniquaise.com • sales@lm.fr