

# The New York Times

FRONT BURNER

## An Around the World Kind of Rum

Distilled and aged for a time in Fiji, Plantation Isle of Fiji Double Barrel Rum then heads to the south of France for finishing school.



By **Florence Fabricant**

Oct. 26, 2020

Rum is made in dozens of countries, each contributing a particular style to the drink. The terroir of the sugar cane, the way the rum is made and distilled, aging conditions and proof all affect the result, often distinctive enough to make the drink characteristic of its origins. Plantation Isle of Fiji Double Barrel Rum — an ultrasmooth amber sipper, with a touch of spice to enhance a flavor that conveys molasses, tropical fruit and fudge — boasts an unusual trajectory. It’s distilled from Fijian sugar cane in both alembic and column stills and aged for no less than two years in bourbon casks on Fiji. Then it travels to Ars in southwest France, where it’s aged another year in the Cognac casks of [Maison Ferrand](#), which owns the brand.

Plantation Isle of Fiji Double Barrel Rum, \$26.99, [astorwines.com](#).

**“An ultrasmooth amber sipper, with a touch of spice.”**

