

AROMATIC MAPPING OF
MOLECULAR HARMONIES



DISSECTING THE RUM AT MOLECULAR LEVEL

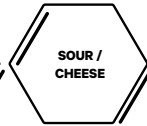
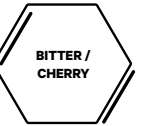


UNIQUE AROMATIC PROFILE
REVEALED BY GC-MS ANALYSIS AND ORGANOLEPTIC TASTING



CHARTIER
WORLD LAB

ZACAPA XO



AROMA



MOLECULE



AROMATIC
PROFILE

ZACAPA XO — MAP & GASTRONOMIC “DNA”
 REVEALED THANKS TO THE AROMATIC SCIENCE OF MOLECULAR HARMONIES



FRUIT & VEGETABLES



NUTS



COCONUT



ROASTED ALMONDS



PEACH



ORANGE ZEST



PLUM



MUSHROOM



TOMATO



ASPARAGUS



BLACK CHERRY



SHIITAKE

SEA & LAND



GRILLED LOBSTER



GRILLED DUCK



GRILLED CRAB



SCALLOPS

WOODY & EARTHY

SPICES & HERBS



TONKA BEAN



CLOVES



CURRY



BLACK PEPPER



CINNAMON



BAY OF JUNIPER

FLOWER



DRY FLOWER



SAFFRON



CHICORY

OTHERS



DARK CHOCOLATE



MISO



CIGARE BOX



COFFEE



TOASTED / GRILLED



EGG



SMOKED



LEATHER



CUT HAY



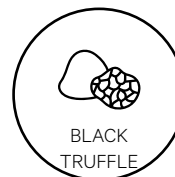
CELERY SALT



BASLAMIC VINEGAR



DULCE DE LECHE



BLACK TRUFFLE



NUTS



LAPSONG SOUCHONG TEA



MOLECULE



GASTRONOMIC DNA



ZACAPA XO — AROMATIC GASTRONOMIC POWER MULTIPLIED

INGREDIENTS AND BEVERAGES TO CREATE PERFECT COMBINATIONS



CHARTIER
WORLD LAB

BLACK TRUFFLE
MATCHING INGREDIENTS



- Aged Parmigiano Reggiano
- Asparagus
- Cabbage
- Caramelised onion
- Celery
- Coffee
- Cooked chicken
- Cooked milk
- Corn
- Crab
- Cuttlefish ink
- Dark chocolate
- Dried ham
- Dried tuna
- Fleur de sel
- Garlic
- Kombu seaweed
- Nori seaweed
- Parsnip
- Peas

BLACK TRUFFLE
MATCHING DRINK



- Cachaca
- Belgium abbey beer
- Fino sherry
- Laspong souchong tea
- Pu-erh tea

TONKA BEAN
MATCHING INGREDIENTS



- Balsamic vinegar
- Beetroot
- Blueberries
- Brown rice
- Caramel
- Chamomile
- Cherry
- Chocolate
- Cinnamon
- Coconut milk
- Coffee
- Dried hay
- Honey
- Lavender
- Liquorice
- Maple syrup
- Nutmeg
- Peach
- Plum
- Scallop
- Toasted sesame seeds
- Vanilla
- Wild rice

TONKA BEAN
MATCHING DRINK



- Amaretto
- Baileys
- Galliano
- Porter
- Lapsang Souchong Tea
- Jerez Oloroso

CLOVE
MATCHING INGREDIENTS



- Allspice
- Beetroot
- Blackcurrant
- Blue cheese
- Cinnamon
- Coffee
- Cooked mozzarella
- Dried rose
- Dried tomato
- Four spices
- Grilled meat
- Mango
- Maple syrup
- Nutmeg
- Pineapple
- Plum
- Roquefort cheese
- Strawberry
- Thai basil
- Toasted coconut
- Vanilla
- Very ripe banana

CLOVE
MATCHING DRINK



- Beer Doppelbock
- Bourbon
- Grenache wine
- Port



ZACAPA XO — AROMATIC GASTRONOMIC POWER MULTIPLIED
 INGREDIENTS AND BEVERAGES TO CREATE PERFECT COMBINATIONS



CHARTIER
 WORLD LAB

CIGARE BOX
 MATCHING INGREDIENTS



- Apricot
- Balsamic vinegar
- Bergamot
- Black cardamom
- Bourbon vanilla
- Burnt caramel
- Cinnamon
- Cloves
- Cooked strawberry
- Espresso coffee
- Ginger
- Grilled meat
- Ishpink (ishpingo)
- Lavender
- Roasted coriander seeds
- Rosemary
- Sichuan pepper
- Star anise
- Toasted almond
- Tonka bean

CIGARE BOX
 MATCHING DRINK



- Amaretto
- Pale Ale
- Chartreuse
- Kirsch
- White port
- Cinnamon brandy
- Goldschläger
- Oloroso Sherry
- Żubrówka vodka

ROASTED ALMONDS
 MATCHING INGREDIENTS



- Apricot
- Balsamic vinegar
- Camomile
- Cheese
- Cherry
- Cocoa
- Coconut
- Coffee
- Curry
- Dark chocolate
- Duck foie gras
- Dulce de leche
- Fenugreek seeds, roasted
- Maple syrup
- Peach
- Plum
- Sesame oil
- Sesame seeds
- Sweet spices
- Toffee
- Tofu
- Tonka bean
- Vanilla

ROASTED ALMONDS
 MATCHING DRINK



- Amaretto
- Champagne (blanc de noirs)
- Kirsch
- Amontillado sherry
- Fino “en rama” sherry

ORANGE ZEST
 MATCHING INGREDIENTS



- Basil
- Bay laurel
- Beef
- Chamomile
- Coriander seeds
- Dill
- Galangal
- Ginger
- Grapefruit
- Jerusalem artichoke
- Lavender
- Lemon
- Lemon balm
- Orange blossom water
- Peppermint
- Pine nut
- Rose water
- Rosemary
- Shiso
- Thyme
- Turmeric
- Verbena
- Yuzu

ORANGE ZEST
 MATCHING DRINK



- IPA beer
- Campari
- Gin
- Grand Marnier
- Muscatel
- Porto tawny
- Jasmine tea