

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

BOTRAN 15 RESERVA



**DOMINANT
MOLECULES &
ASSOCIATED
AROMA**



ISOLVAERIC
ACID

FRUITY /
PINEAPPLE



VANILLINE

SWEET /
VANILLA



EUGENOL

OAKY /
CLOVE



ALPHA
TERPINEOL

OAKY /
PINE



LIMONENE

FRESH /
ORANGE



FURFURAL

WOOD /
ALMOND



DAMASCENONE

FRUITY /
ROSE



ACID
DECANOIC

CITRUS /
LEMON



METHYL
BUTYRATE

FRUITY /
BANANA



AROMA



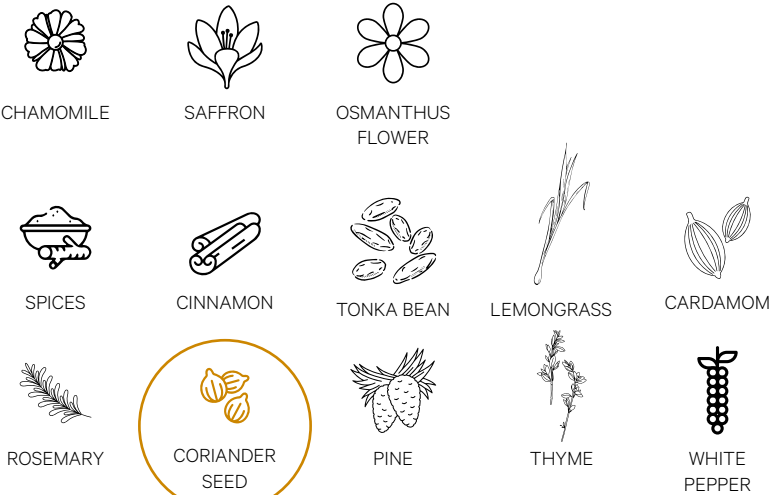
MOLECULE



AROMATIC
PROFILE

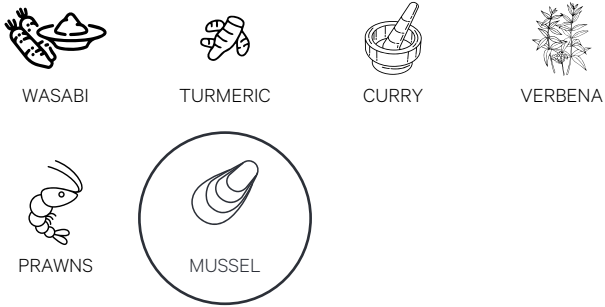


FLOWERS

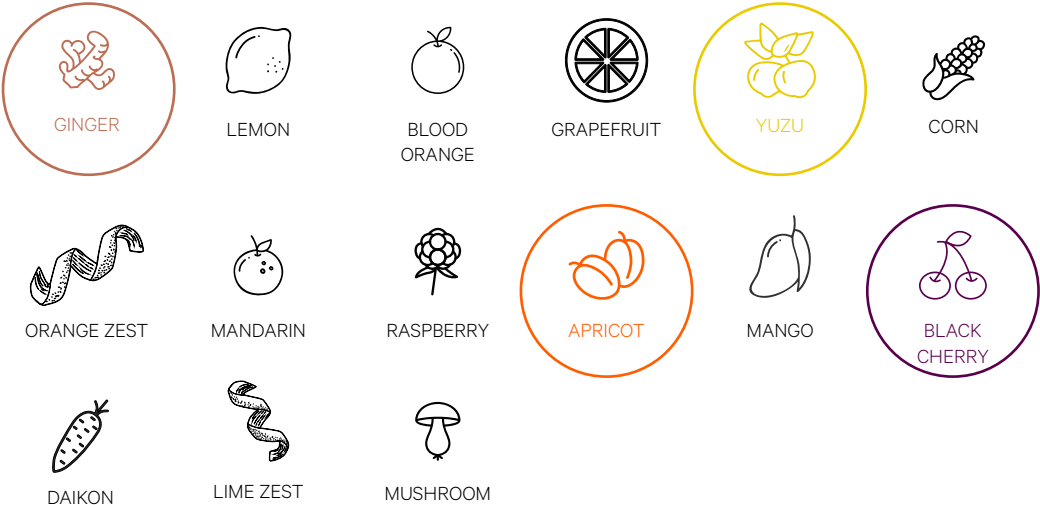


SPICES & HERBS

SEA



FRUIT & VEGETABLE



OTHERS



ZESTY & SAVORY

GINGER
MATCHING INGREDIENT



Banana
Blueberries
Cardamom
Cheese cured
Cinnamon
Coconut milk
Gruyere cheese
Guinea pepper
Hibiscus
Jalapeño pepper
Kimchi
Lavender
Lemongrass
Mango
Marshmallow
Orange blossom water
Oyster
Pineapple
Pink grapefruit
Strawberry
Turmeric
White chocolate

GINGER
MATCHING BEVERAGE



Beer
Campari
Gin
Ginger beer
Moscatel

CORIANDER SEED
MATCHING INGREDIENT



Avocado
Bay laurel
Beef
Blueberry
Cardamom
Cinnamon
Date
Dried fig
Ginger
Green olives
Juniper berries
Lavender
Lemon
Orange blossom
Peach
Pine nut
Pink grapefruit
Plum
Pomegranate
Pork
Rosemary
Tahitian vanilla
Turmeric
Yogurt

CORIANDER SEED
MATCHING BEVERAGE



Moscatel
Pale ale
Riesling
Gewürztraminer
Green tea gyokuro
Sencha green tea

BLACK CHERRY
MATCHING INGREDIENT



Almond
Apricot
Beetroot
Blue cheese
Cinnamon
Clove
Coconut
Cranberry
Duck foie gras
Goat cheese
Hazelnut
Lychee
Nectarine
Peach
Pineapple
Raspberry
Red apple
Rhubarb
Rose water
Smoked fish
Star anise
Strawberry
Tarragon

BLACK CHERRY
MATCHING BEVERAGE



Amaretto
Kirsch
Nuts liquor
Maury Sweet wine vintage
Port (LBV)
Rivesaltes sweet wine
Black tea Assam

APRICOT
MATCHING INGREDIENT



Almond
Balsamic vinegar
Black pudding
Butter
Cheese
Coconut
Coconut milk
Cream
Curry
Dulce de leche
Hazelnut
Honey
Maple syrup
Nutmeg
Osmanthus flower
Peach
Pecan
Pork
Roasted fenugreek seeds
Scallop
Toffee
Vanilla ice cream

APRICOT
MATCHING BEVERAGE



Apricot nectar
Peach nectar
Piña colada
Sake nigori
Osmanthus blossom tea
Maple whiskey

YUZU
MATCHING INGREDIENT



Agua de flor de kewra
(pandanus flower)
Balsamic vinegar
Basmati rice
Bok choy
Brown
Cloves
Coconut
Crab meat
Curry
Duck fat
Egg yolk
Grilled asparagus
Hazelnut
Honey
Kewra flower water
Mango
Maple syrup
Orange juice
Pineapple
Soy sauce
Spinach
Tonka bean

YUZU
MATCHING BEVERAGE



White beer
Hefeweisen beer
Bourbon
Sake
Genmaicha green tea

MUSSEL
MATCHING INGREDIENT



Cedar (shoots)
Celery
Coriander (seeds)
Corn
Crisps
Crustaceans
Fennel
Juniper berry
Paprika
Pasta cheese
Pepper
Pink grapefruit
Prosciutto
Roasted peanut
Rosemary
Saffron
Salmon roe
Sesame oil
Soya bean sprouts
Tarragon
Toasted almonds
Yellow apple

MUSSEL
MATCHING BEVERAGE



IPA beer
Champagne (blanc de blanc)
green Tea
Verdejo From Rueda
Rosé wine
Manzanilla Sherry
Pastis