
THE CHESTERFIELD MAYFAIR

RUM EXPERIENCE



The
Chesterfield
MAYFAIR

CHESTERFIELDMAYFAIR.COM



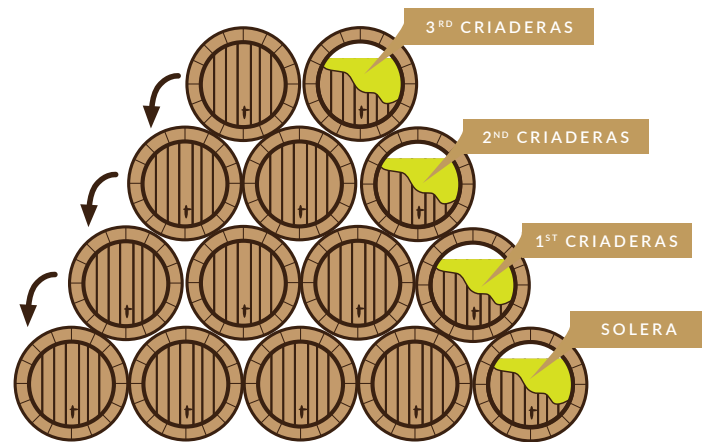
What is rum?

Rum is an alcoholic beverage, made from sugar cane or molasses by fermentation. (Molasses is over 50% sugar, but it also contains significant amounts of minerals and other trace elements, which can contribute to the final flavour.)

Next, the product is distilled at high temperatures using copper or stainless steel stills to obtain high ethanol content. The resulting distillate is then diluted with pure demineralised

water until reaching an ethanol concentration of between 35% and 40%. Subsequently, as an option, it is subjected to aging processes, usually in oak barrels.

The first documents about this drink are not found until 1650, where it is called “mata devil” or “rumbullion” (which means great tumult, chaos, causing problems, fighting). From 1667 it would appear only as “rum”.



Solera

The solera system was first conceived in Spain and has been used for many different liquids, sherry being the most obvious, and balsamic vinegar perhaps the most surprising. The goal was (and still is) the creation of a consistent, reliable and therefore quality product.

In Spanish, solera means on the ground. And when it comes to ageing liquids in this particular way, the barrels are organised in rows from the ground up, with the lowest layer of barrels containing the oldest aged liquid.

The next row of barrels is called criaderas (nurseries) and contains the intermediate average age.

The second criaderas, the highest level in a three row set up, will contain the youngest average age liquid.

As you take a quantity of liquid from the bottom solera level, be it rum, sherry or balsamic vinegar, the space created by this process is filled with liquid from the level above.

New spirit is added to the second criaderas, the system is left to develop and then the process is repeated.

The rum taken from the solera is bottled and sold, the void left is replenished and the space in the barrels on the top layer is filled with newly made spirit.

SANTA TERESA 1796

Santa Teresa was founded in 1796 (Venezuela) and acquired by Mr Vollmer's, a German adventurer, who began producing rum in 1885. Over the years, the company modernised its distillery and introduced the solera method of ageing for its top products.

To commemorate the Hacienda's 200th birthday in 1996, Alberto Vollmer Herrera, a member of the fourth generation of the family, challenged the company



to develop rum that could leverage all of its mastery learned since the Hacienda was founded.

Santa Teresa 1796 is a bold and elegant rum with blends between four and 35 years aged in bourbon oak barrels, then further aged through the artisanal solera method, resulting in dry, smooth and balanced rum.

TASTING NOTES

APPEARANCE

Amber red and rich of thick tears

NOSE

Fruity aroma with notes of wood. Caramel sweetness, toffee brittle, pepper, cooked apple, foam banana sweets

PALATE

Unique taste of nuts, leather, vanilla, cinnamon, dark chocolate, prunes, hints of honey and pepper



SANTA TERESA 1796 MANHATTAN

Santa Teresa 1796 rum
50 ml

Martini Rosso
25 ml

Angostura
3 dashes

SANTA TERESA 1796 OLD FASHIONED

Santa Teresa 1796 rum
75 ml

sugar syrup
5 ml

Angostura
4 dashes

SANTA TERESA 1796 EMELY'S SPARK

Santa Teresa 1796 Rum
40 ml

fresh lime juice
25 ml

sugar syrup
15 ml

blackberries
3

Top with Brut Lanson and garnish with the blackberries.

MATUSALEM 15

In 1872, the founders, Benjamin and Eduardo Camp and their partner Evaristo Alvarez believed that the key to making rum with the best flavour was with an aging process. The name, Matusalem, derives from the old Spanish proverb,

“This is older than Matusalem” (Matusalem is the patriarch of the Old Testament who lived for 969 years).

Matusalem is aged in American and French white oak barrels. All of the toasting of the barrels and the mixing process is managed and controlled by Matusalem’s Master Blender.



TASTING NOTES

APPEARANCE

Honey gold

NOSE

Persistent woody tones, with rich notes of toasted dry fruits, buttery caramel, citrus and vanilla

PALATE

Cognac-like finish. A slight touch of fruitiness, an almost cherry-like flavour combined with faint woody notes

DOMINICAN
REPUBLIC

MATUSALEM 15 MOJITO ROYALE

MATUSALEM 15 rum
50 ml

lime
1/2 -1

fresh mint
8-10 leaves

*Shake strong and top with Brut Lanson.
Garnish with fresh mint.*

MATUSALEM 15 RUM COLLINS

MATUSALEM 15 rum
50 ml

sugar syrup
5 ml

lemon
1/2

Top with soda water and 1 lemon wedge.

MATUSALEM 15 OLD FASHION

MATUSALEM 15 rum
75 ml

sugar
5 ml

berries bitter
3 dashes

grapefruit
1 twist



ZACAPA 23

The hot, humid climate in Zacapa (Guatemala), combined with the volcanic soils, provides perfect conditions for growing the very best sugar cane.

Zacapa uses virgin sugar cane honey (a concentrated syrup from the first pressing of the sugar cane). This makes the rum sweeter and smoother, and it is at this point that the distinctive characteristics and flavour profile begin to develop.

The next stage of the process is fermentation in the lab at the distillery, for which the team use a unique strain of yeast



– *saccharomyces cerevisiae* –
extracted from pineapples, which ferments the virgin honey slowly, releasing aromatics along the way.

The freshly-distilled rum is transported on a long journey 2,300 meters above sea level. At these high-altitudes, temperatures are cooler and more consistent year-round, meaning that the rum will age more slowly. They also use the solera process. The rum spends time in new American oak, charred oak, sherry and Pedro Ximénez sherry barrels, and when blended together results in a complex rum. The rums used are aged between six and 23 years old.

TASTING NOTES

APPEARANCE

Rich and dark mahogany

NOSE

Wood, fruity, vanilla, toffee, tobacco, coffee, almond, chocolate, toasted sweet wood and delicate touches of spices

PALATE

Sweet, smooth and balanced flavour. Notes of wood and spices, caramel and vanilla, honey, raisins and figs, with a very long end



THE PERFECT MANHATTAN 23

Zacapa 23 rum
50 ml

sweet vermouth
25 ml

dry vermouth
25 ml

bitters
2 dashes

honey syrup
5 ml

Garnish with orange peel.

CHESTERFIELD 23

Zacapa 23 rum
50 ml

Cointreau
20 ml

lime
1/2

Garnish with lime peel.

DIPLOMATICO AMBASSADOR

The history of Diplomático began in Venezuela in 1959, with the establishment of the distillery where all of its rums are produced by Don Juancho, a man with an adventurous spirit and a passion for rum.

The company is one of the largest rum producers in Venezuela, and is located at the foot of the Andes Mountains. Today the rum is distributed in over 70 countries. It holds the Ron de Venezuela DOC (Protected Denomination of Origin) and is recognised as one of the finest rums in the world.



Diplomático Ambassador Selection has been created by Rum Master Tito Cordero, the third Rum Master in the history of this company.

Ambassador is matured in ex-bourbon barrels for a minimum of 12 years, before finishing for a couple of years in Pedro Ximénez casks to give a big, rich and fruity rum.

TASTING NOTES

NOSE

Fruity and thick nose with almond, hazelnut and cocoa. Toffee apples, fruits and hints of cooked banana, juicy sherry, alongside deep notes of cinnamon

PALATE

Rich and fruity with a buttery biscuit base, cinnamon, dried apricots, dark chocolate, tobacco, vanilla and spice flavours such as black pepper and clove

FINISH

Long and fruity with sweet, thick honey and allspice



OLD FASHIONED

DIPLOMÁTICO

Diplomático Ambassador rum
75 ml

1 sugar cube

Angostura bitters
2 dashes

CHESTERFIELD'S AMBASSADOR

Diplomático Ambassador rum
75 ml

Fresh grapefruit juice
50 ml

Angostura bitters
2 dashes





CHESTERFIELDMAYFAIR.COM