

ounded in 1753 Hampden Estate has been distilling rum for almost three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Renowned throughout the world for its full, intensely flavorful rums, Hampden Estate has always produced quintessential, heavy pot still pure single rums, using unique methods that guarantee its remarkable aromas and truly exceptional taste.

HAMPDEN GREAT HOUSE 2024



PRODUCTION

Raw material	Molasses - Cane vinegar - Dunder - Muck - Spring water
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Aging	Tropical
Bottling strength	57 %

Hampden Great House, a release renewed every year since 2019, is the sixth edition in this exclusive series. This bottling is a tribute to the distillery's Great House, still standing in its original form. Built in 1779 by the Stirling family, the first floor was used for rum storage (barrels waiting to be transferred to port) until the 20^{th} century. Today, it has become the house of representation and reception for guests and visitors.

Made from a blend of several marks from three different vintages, this new version perfectly embodies the distinctive style of this iconic Jamaican rum. This 2024 edition has been bottled at 57% ABV.

TASTING NOTES

Nose: Full with a lot of tension. Mint, ripe mango and dry earth form a subtle and precise first sequence of aromas. Quince jelly, bramble jam and orange marmalade then set a richer tone.

Palate: Clear and lively. The flavour palette is at first abundantly tropical (coconut, mango, passion fruit) and matches the nose perfectly. Alternating between warm and refreshing sequences, it offers a taste of chocolate drops, fragments of slate and mint tea.

Finish: Rich and invigorating. The intense finish lingers on herbaceous (lit Havana cigar) and peppery tones. Diverse infusions of red fruits and marshmallow bring freshness. Increasingly rich, the finish ends on cranberry and raisin.