

200
series

UNIQUE

a once in a lifetime experience



200 Series: A collection defined by distinction

Emphasizing the uniqueness of this exclusive range, each release is produced in limited quantities, ensuring its rarity and collectibility. Every bottle is adorned with a customized and handmade screenprint, a meticulous process that guarantees no two are exactly alike. This artisanal approach not only enhances its individuality but also turns each bottle into a true work of art.

With every new edition, the flavor profile may subtly evolve, reflecting the nuances of craftsmanship and the passage of time. This makes each bottle more than just a spirit—it becomes a unique snapshot in time, capturing the essence of its creation.

Further underscoring this dedication to individuality, every bottle is hand-signed, a final mark of authenticity and personal attention that defines this exceptional collection. Whether savored or collected, each bottle tells its own story, making it a standout addition for those who appreciate the rare and the remarkable.

Unique - Numbering System

The numbering system starts with the distinctive identifier "201." This number holds special significance: "200" represents the unique rye and agricole rhum ensemble, while the final "1" denotes that this is the first release in this specific marriage of distillates and the collaboration between David's Rum Selection and Boozehounds.

The numbering system follows this format:

"201 - [Bottle number]"

For example, the first bottle in this extremely limited release will be labeled "201 - 01/40". A second release would be labeled "202 - 01/40".

Future releases will follow a similar pattern, with the first two digits indicating the featured spirits and the final digit representing the release number within that category. For instance, a new release of other distillates would be identified as "301," followed by the individual bottle number.

David's Rum x Boozehounds: Fusion of Expertise

David's Rum Selection has become a renowned name in the Benelux, synonymous with exceptional rum agricole. Starting with a passion for the unique character of Guadeloupe and Martinique's cane spirits, David Van Hijfte has expanded his expertise to encompass the finest agricole and pure juice producers across the globe, from the Atlantic to the Indian Ocean. His portfolio now boasts impressive products, from brut de colonne to single casks and exclusive bottlings.

Boozehounds, led by its spirit specialist Stefan Hoffmann, has a decade-long history in the mixology world and has been pushing the boundaries of drinks. Evolving from crafting exceptional cocktails to blending his own base spirits, Boozehounds' passion for flavor knows no bounds.

This pursuit of innovation has led them to create experimental, multi-distillate ensembles that challenge conventional categories.



Now, these two forces have united in a unique collaboration. David's discerning palate and unparalleled access to exceptional rhums have combined with Boozehounds' creative blending expertise to produce something truly extraordinary.

You, the discerning drinker, may already be connecting the dots: a late night, a passionate drinks creator, a vintage bar, and an expert assessor.

This is the result – the first of many exciting releases to come from this dynamic partnership!

200 Flavours - Something New

Unique 200 Series pushes boundaries, merging two distinct yet complementary spirits—bold American rye whiskey and rum agricole très vieux from Guadeloupe—into an unexpectedly seamless harmony.

Rye whiskey, a cornerstone of American distilling, must contain at least 51% rye grain, giving it a signature spice with notes of pepper, clove, and subtle herbal complexity.

Distilled in copper pot or column stills, it matures in new, charred American oak barrels for at least two years, often longer, developing layers of caramel, vanilla, and toasted oak while mellowing its fiery edge. This structured, full-bodied spirit forms the backbone of the blend.

On the other hand, rum agricole from Guadeloupe is a product of pure terroir, made from freshly pressed sugarcane juice rather than molasses.

Its grassy, earthy character reflects the island's rich volcanic soil, lending the spirit a bright, expressive profile with mineral depth. Distilled in traditional Creole column stills and aged under strict regulations, the rum's time in oak barrels softens its sharper vegetal tones, adding layers of spice, vanilla, and exotic fruit while developing a complex array of esters.

Through meticulous blind tastings and precise micro-dosing, the ideal balance was achieved: a blend of 85% rye whiskey and 15% Agricole très Vieux. The final spirit is rested in stainless steel, allowing the flavors to fully integrate and harmonize.

The result is a striking interplay of spice, oak, and sugarcane brightness, with a long, evolving finish that lingers on the palate, revealing new depths with every sip.





American Rye: A spirit of the grain

Emerging from the fertile landscapes of the United States, where the resilient rye grain thrives. This hardy cereal yields a grain that is the soul of rye production. Harvested grains are mashed and fermented, often in traditional open-top vats, imbuing the spirit with a distinctive spice.

The fermented mash is then distilled, releasing its flavorful essence, which undergoes wild fermentation in open vats. This natural fermentation process, driven by a diverse array of wild yeasts, contributes to rye's unique and complex flavor profile.

Distillation, often in copper pot stills, further refines the spirit, resulting in a liquid that echoes the grain field: spicy, vegetal, with hints of pepper, wood and vanilla.

Aged Agricole Rhum: From cane to aged spirit

Cultivated in Guadeloupe (IGP), Martinique (AOC), Réunion (IGP), and Madeira, sugarcane juice provides the sweet vegetal foundation of this spirit. The juice undergoes a controlled fermentation before being distilled in coffee stills or Creole stills.

Aged Agricole Rhum's character can vary significantly depending on its origin and production methods. If aged, it's always in oak barrels, developing a richer, more complex profile over time. Added sugars are tolerated but are very limited (5gr/l) to the caramels formed during distillation in the stills.

Expressions are VS, VSOP, and XO, or blanc, élevé sous bois, vieux, and très vieux. When un-aged, it is bursting with fresh, vegetal notes reminiscent of the sugarcane itself, which is heavily influenced by the terroir and sugarcane varieties. Regardless of its style, aged agricole rum embodies the vibrant essence of sugarcane, offering a delightful interplay of sweetness and subtle complexity.



Lexicon of spirit terminology

- **American Rye:** This refers to a whiskey made primarily from rye grain, known for its spicy, robust flavor profile. It must contain at least 51% rye in the mash bill.
- **Brut de Colonne:** A French term that translates to "raw from the column." It refers to rum agricole that is bottled directly from the column still, without any dilution or aging.
- **Cane Syrup/Vesou:** The raw sugarcane juice used to produce Rum Agricole. Vesou is the French term.
- **Column Still:** A type of still that allows for continuous distillation, resulting in a lighter, purer spirit with fewer congeners compared to pot stills.
- **Congeners:** A group of chemical compounds that contribute to the flavor and aroma of a spirit. Including esters, aldehydes, and higher alcohols.
- **Creole Still:** A type of pot still used in the production of rum agricole, known for producing a spirit with a heavy body and complex flavor profile.
- **Coffee Still:** A form of column still, that is used to create a more pure spirit, when compared to a pot still.
- **Elevé Sous Bois (Rhum):** Rum agricole that has been briefly aged in oak barrels, typically for a few months. This aging imparts subtle oak influence while preserving the rum's fresh character.

- **IGP/AOC:** IGP (Indication Géographique Protégée) and AOC (Appellation d'Origine Contrôlée) are quality labels that guarantee the origin and production methods of a product. They ensure that rhum agricole from designated regions meets specific standards.
- **Mash Bill:** This term refers to the specific grain recipe used to make whiskey. In the case of rye whiskey, the mash bill must contain at least 51% rye.
- **Micro-dosing:** This technique involves making very small, precise adjustments to the proportions of different spirits in a blend. Allowing the fine-tuning of the flavor.
- **Pot Still:** Typically a copper pot where the fermented liquid is heated in a batch distillation. Pot stills are known for producing flavorful spirits with a heavier body and a wider range of congeners.
- **Rhum Agricole:** Made from freshly pressed sugarcane juice rather than molasses. This process results in a rum with a distinct grassy, vegetal character.
- **Terroir:** This concept, borrowed from the world of wine, refers to the environmental factors that contribute to the unique characteristics of a spirit.
- **Vieux / Très Vieux (Rhum):** This tropical aging indicates a longer maturation period of 3-6 years (vieux) and 6+ years (très vieux) in oak barrels.

Thank you note

With sincere gratitude, we thank you for joining us on this exciting endeavor. Your support empowers us to continue crafting exceptional spirits that inspire curiosity and delight the senses.

We look forward to sharing more extraordinary creations with you in the years to come.

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