

DARWIN[®]
AROUND THE WORLD AROUND THE RUM

SELECTION 2025

The Story of Nicholas Darwinn

Nicholas Darwin is said to be a descendant of the famous naturalist Charles Darwin. He changed the spelling of his name early on to avoid living in his ancestor's shadow, allowing him to stand on his own two feet.

A young adventurer eager to travel the world to explore its cultures and treasures, he embarked at the age of 19 on his first ship that took him to discover South America. There, he discovered sugarcane farming and the distillation of cane juice.

He quickly developed a passion for this long-scorned nectar.

Through his travels, Nicholas Darwin made rum one of his vocations. He traveled the globe for years, meticulously cataloging rum distillation and aging techniques.

He explored the islands of the Indian Ocean by plane, which he took for the first time in 1929. There, he discovered Reunion Island... and a very special tradition of tasting rum. Rum punch, or arranged rum, a preparation in which rum, fruit, spices, herbs, and sugar are mixed. This tradition would allow him to deepen his knowledge and tap into his new potential.

An explorer and adventurer, he has now become an alchemist of flavors from the five continents.

For nearly 15 years, he concocted his famous rum punches composed of different varieties of rum and ingredients he found in the four corners of the planet. Throughout his travels, he kept a notebook called "Exploring the World of Rum," in which all his research was carefully recorded.

Nicholas Darwin joined the British army in 1944 and disappeared during the war. His notebook was purchased at an auction in London in the 1970s.

In 2018, the notebook was finally put to use: this marked the beginning of the DARWINN adventure.

THE ORIGIN OF THE BRAND

The founders of Darwinn Rums

Darwinn is first and foremost the story of Elizabeth and Jonathan.

"It all began in 2016 when I introduced Elizabeth to my grandfather. He discovered that her father was from Guadeloupe and her mother from Reunion Island. That day, my grandfather, a great lover of antiques and other objects, gave her an old book.

He handed it to her and said, "So, you're from the islands? Then you must appreciate rum!". It was an old, entirely handwritten book entitled "Exploring the World of Rum" and signed by Nicholas Darwinn. A unique copy he had acquired in England at an auction in the 1970s and had kept ever since.

After leafing through the book, we discovered that it was a large travel diary taken between 1928 and 1941, to the four corners of the globe.

This book, written by Nicholas Darwinn, contains nearly 60 pages of recipes, maceration techniques, as well as detailed descriptions of each ingredients used.

We then tried the recipes written in the notebook. It took us nearly a year and a half of testing to update a selection of recipes. And, based on these, to create new ones. It was at the end of this tedious adventure that we decided to create the Darwinn brand."

Discover our premium and 100% natural spirits



“ The selection of a premium rum for a premium arranged rum ”

Main partner of Darwinn Rums, the REIMONENQ distillery is based in Sainte Rose, Basse Terre, Guadeloupe.

It is a century-old family distillery that practices sustainable agriculture and has collaborated for nearly 20 years with the INRA (National Institute of Agronomic Research) on sugarcane cultivation.

Distillation is carried out by a master distiller who works traditionally, rather than industrially, using a 4-function double column, unique to the French West Indies.

We use the CŒUR DE CHAUFFE PURE CANE WHITE RUM in the majority of our recipes.

CŒUR DE CHAUFFE rum signifies that a step in the distillation process has removed ethers and off-flavors.

The result is a refined, indulgent white rum with subtle woody notes.

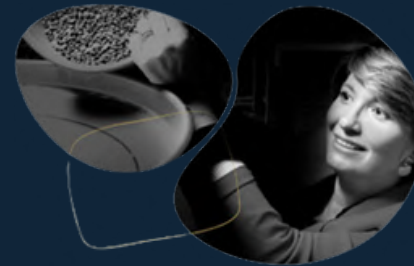


PREMIUM PARTNERS

“ Exceptional artisans with ethical values ”

Whether it's Hasnâa and Vincent Ferreira for the cocoa beans, Mélanie Badets for the coffee beans, or Authentic Products for the vanilla, they all share the same common thread that unites us: the authenticity and quality of our products.

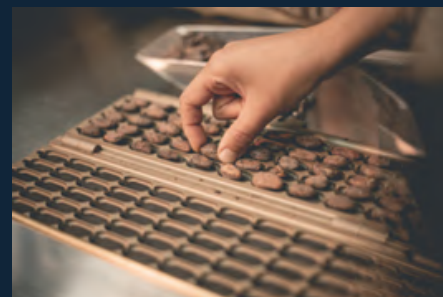
Our artisans source their products directly from producers around the globe. Their approach is in line with our ethical and quality values for the products we use.



Mélanie Badets
Best Coffee Roaster in France in 2019

Our main partners and artisans of the Darwinn quality since 2019:

- DISTILLERIE REIMONENQ** Sainte-Rose Guadeloupe
- HASNAA CHOCOLATS GRANDS CRUS** Bordeaux
- TCHANQUE GOURMET / MELANIE BADETS** Torréfactrice, Bassin d'Arcachon
- LA VANILLE AUTHENTIC PRODUCTS** Le Haillan / Madagascar
- AUX JARDINS DE L'ATLANTIQUE** Bassin d'Arcachon



Hasnâa Ferreira,
Master Chocolatière
Multi-award winning
at an international
level



Synthetic Capsule
unprinted and recyclable

Natural untreated
wood cap
Laser-engraved and
recyclable

Recyclable
glass bottle



100% natural ingredients

Paper label
FSC/PEFC certified
Eco-friendly inks



AN ECO-RESPONSIBLE BOTTLE

AN OFFER ADAPTED TO ALL SECTORS

Cellars / Specialized Stores Offer

The Héritage and ORIGINAL PREMIUM ranges will be perfectly adapted in 50, 70 and 150 cl formats



Fine Grocery Offer

Offer a wide range of formats to compose thanks to our 4 and 20cl bottles, 3x20cl and 9x4cl boxes



CHR / Catering Offer

Whether you present our products in a jar for a bar or use them as an ingredient for your culinary creations, our bulk and magnum formats are designed for you.

AN OFFER FOR ALL SECTORS

RANGE OF UNFILTERED RUM-BASED SPIRITS AVAILABLE IN 70CL AND 150CL, 28% VOL.

Darwinn Heritage Premium is a collection of unfiltered Arranged Rums made with Cœur de Chauffe white rum from the Reimonenq Guadeloupe distillery. They are produced using our pre-maceration process in tank before final bottling.

ANANAS COLADA N°01

Ananas, Noix de Coco, Pineapple, Coconut, Madagascar Bourbon, Vanilla, Artisanal Cane Sugar Syrup



Ananas Colada N°01
Héritage is an exotic and gourmet arranged rum. With a reduced sugar content, this rum will transport you to the Caribbean island of Puerto Rico, where the Piña Colada is the national drink.

Beautifully rounded on the palate, with a delicious attack of pineapple, notes of caramelized coconut and a vanilla finish.

MANGO PASSIONAO N°02

Mango, Passion Fruit, Madagascar Bourbon Vanilla, Artisanal Cane Sugar Syrup



Mango Passionao N°02
Héritage is an exotic and gourmet arranged rum. This rum will transport you to the setting Caribbean sun. Best enjoyed chilled.

Beautiful freshness on the palate, with a delicious attack of mango, tangy notes of passion fruit and a vanilla finish.

PERMANENT REFERENCES

PAPAYO FRESH N°03

Papaya, Lemon Zest, Artisanal Cane Sugar Syrup



Papayo Fresh N°03
Héritage is a fresh and original exotic arranged rum.

With a reduced sugar content, this rum will transport you to the freshness of the Equatorial Jungle. Enjoyed chilled.

Subtle freshness on the palate, with a tangy lemon attack, exotic papaya notes, and a peppery citrus finish.

HERITAGE PREMIUM



GOYAVO SWEET N°04

Guava, Orange Zest, Artisanal Cane Sugar Syrup



Goyavo Sweet N°04
Héritage is a subtle, floral arranged rum.

Destination tropical beaches of Brazil. Best enjoyed chilled.

A tropical arrangement with subtle flavors, a tangy attack of orange and an exotic finish of guava.

BLUEBERRY MELBA N°05

Seasonal Yellow Peach, Blueberries, Artisanal Cane Sugar Syrup



Blueberry Melba N°05
Héritage is a fruity and subtle arranged rum.

With a reduced sugar content, enjoy these summer notes from the orchards of southern France. Best enjoyed chilled.

Balanced and subtle notes of orchard fruits and red berries.

SEASONAL REFERENCES

NEW : HERITAGE PREMIUM AVAILABLE IN 150 CL



BANANA SUN WHITE N°10
Bananas, Cinnamon,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Slightly amber

Nose: Dominant notes of banana followed by vanilla

Palate: Banana dominates the first note, followed by Bourbon vanilla, which softens the strength of the white rum at the heart of the rum. A finish of flambéed banana with brown cane sugar syrup adds a caramelized note

MANGO SWEET N°11
Mango, Tonka Bean,
Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Pale

Nose: Fruity and indulgent notes of almond

Palate: Very well-balanced mango, with a delicious finish with notes of frangipane

ORIGINAL PREMIUM

SERIES 1: FRUITY CLASSICS

LEMON TREE N°12
Lime zest,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Pastel green

Nose: Dominant notes of lime followed by vanilla

Palate: Predominant candied lime, round and non-acidic, softened by Bourbon vanilla. Fresh and delicious finish

SUMMER FRESH N°13
Pineapple, Duo of Yellow and Green Kiwis,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: fruity rums

Color: Clear, slightly pastel

Nose: Sweet pineapple with a hint of kiwi. Fresh and fruity

Palate: Pineapple dominates, followed by the acidity and subtle freshness of kiwi. Bourbon vanilla rounds out the finish, adding an exotic and indulgent touch

**RANGE OF FILTERED RUM-BASED SPIRITS
AVAILABLE IN 4CL, 20CL, 50CL, LITER BULK, AND 5 LITERS
32% VOL.**

Darwinn Heritage Premium is a collection of unfiltered Arranged Rums made with Cœur de Chauffe white rum from the Reimonenq Guadeloupe distillery. They are produced using our maceration process in vats before filtration and final bottling.

ANSE TROPIQUE N°14
Passion Fruit, Lime Zest,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: fruity rums

Color: Pale pastel

Nose: Citrus notes followed by exotic notes

Palate: Initially fresh lime followed by passion fruit with tangy notes. A delicious finish of Bourbon vanilla

COCOPEPS N°15
Orange, Mandarin, and Lime Zest,
Coconut, Madagascar Cinnamon,
Artisanal Cane Sugar Syrup



For lovers of: original arranged rums

Color: Clear, slightly pastel

Nose: Blend of citrus and coconut

Palate: Complex attack of citrus and spices. Finish with fresh coconut

Tasting: The original summer rum arrangement
Best enjoyed chilled





TCHANQUÉ
Gourmet



We are delighted to collaborate with Mélanie Badets of Cafés Tchanqué Gourmet, who selects and roasts the coffee beans for our rums. Convinced that the richness of good coffee also depends on respect for human, social, and environmental values, Mélanie, ranked the best coffee roaster in France, only works with producers who are passionate about their craft and preserving this heritage.

SERIES 2: WINTER SEASONAL

WINTER COFFEE N°20
Ethiopian Nyala coffee beans, Mandarin zest,
Artisanal Cane Sugar Syrup



For lovers of: original rums
and fine coffees

Color: Dark brown

Nose: Powerful on coffee
with fruity notes

Palate: Powerful attack of
Ethiopian Nyala coffee
reminding of traditional
espresso. Subtle mandarin
finish, adding a fruity note.

ORIGINAL PREMIUM

MISS CHARLOTTE N°30
Seasonal strawberries, Tonka bean,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: gourmet and
fruity rums

Color: Pale pink

Nose: Rich with strawberry
and almond notes

Palate: Balanced rum with
pastry notes of strawberry
charlotte. Frangipane and
vanilla finish.

Tasting: Enjoy chilled as
an aperitif or at room
temperature with a cocoa
dessert

MARABERRY N°35
Seasonal raspberries,
Passion fruit,
Artisanal Cane Sugar Syrup



For lovers of: tangy, fruity
rums

Color: Grenadine red

Nose: Raspberry dominant

Palate: Raspberry dominant
on the attack, followed by
tangy notes of passion fruit.
The rum is slightly sweet on
the palate

Tasting: Enjoy chilled as an
aperitif or with a cocoa
dessert.

SERIES 3 : SUMMER SEASONAL



CARADAMIA N°40
Roasted Macadamia Nuts,
Artisanal Salted Caramel,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Caramel

Nose: Macadamia nut and vanilla notes

Palate: Balanced attack between macadamia and caramel. Vanilla finish

Tasting: Best enjoyed at room temperature as a digestif

PISTACHIO N°41
Naturally Roasted Pistachios,
Tonka Bean,
Madagascar Bourbon Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Pale

Nose: Notes of frangipane

Palate: Subtle notes of natural pistachios followed by a vanilla almond finish

Tasting: Best enjoyed at room temperature as a digestif

CUBA N°51
Blend of Coffee Beans,
Gourmet Ugandan Vanilla,
Artisanal Cane Sugar Syrup



For lovers of: powerful and original rums

Color: Brown

Nose: Clean notes of coffee, tobacco, and leather

Palate: Strong attack of freshly roasted coffee, finishing with notes of vanilla

CANADA N°52
Roasted Pecans,
Canadian Maple Syrup



For lovers of: gourmet and original rums

Color: Brown

Nose: Subtle pecan notes

Palate: Balanced blend of pecan and maple syrup

Tasting: Best served at room temperature

ORIGINAL PREMIUM

SERIES 4: NUTS

SERIES 5: THE WORLD'S ARRANGÉS



ESPANA N°53
Trio of peppers, Saffron,
Madagascar cinnamon,
Artisanal Cane Sugar Syrup



For lovers of: original rums

Color: Pastel yellow

Nose: Strong attack of roasted pepper

Palate: Smooth and balanced pepper notes, subtle saffron finish

LE CALISSON DE LIZA N°60
 Charentais type yellow melon,
 Tonka Bean, Bourbon Vanilla,
 Citrus zest



For lovers of: gourmet
 and fruity rums

Color: Pastel

Nose: Notes of melon
 and citrus

Palate: Balanced rum
 with fruity notes and a
 finish of almond and
 vanilla

Tasting: Enjoy chilled
 as an aperitif or at
 room temperature as
 a digestif

LE CANELE D'AYANA N°61
 White Rum Cœur de Chauffe,
 Bordeaux Pastry : Canelé



For lovers of:
 gourmet and pastry-
 style rums

Color: Amber

Nose: Notes of vanilla
 and amber rum

Palate: Pastry-style
 rum with notes of
 Bordeaux canelé

Tasting: Enjoy with
 dessert or as a
 digestif

ORIGINAL PREMIUM



SERIES 6: THE GOURMETS

SERIES 7: THE SIGNATURES

COULEURS BASSIN N°70
 Vegetable oyster (Mertensia Maritima),
 Mango,
 Artisanal Cane Sugar Syrup



For lovers of: original
 rums

Color: Translucent sand,
 pale green highlights

Nose: Notes of mango
 and a vegetal, iodine
 aroma

Palate: Vegetal and fruity
 attack. Fresh mango
 comes second, followed
 by an iodine and a long
 finish on the rum

Tasting: Enjoy as an
 aperitif with ice or neat

LE SHRUBB DE ROLAND N°71
 Orange and Mandarin Zest,
 Bourbon Vanilla and Madagascan Cinnamon,
 Ethiopian Nyala Coffee Beans,
 Artisanal Cane Sugar Syrup



For lovers of: sweet and
 aromatic rums

Color: Amber orange

Nose: Citrus dominant,
 coffee notes

Palate: A balanced blend
 of citrus spiced with
 cinnamon and rounded off
 with Bourbon vanilla. Finish
 with warm coffee notes

Tasting: A very aromatic
 and spicy rum. Enjoy with a
 chocolate dessert, as an
 aperitif, or digestif



CHOCONUTS N°80
 Roasted Italian Hazelnuts
 Grand Cru Cocoa Beans
 Madagascar Bourbon Vanilla
 Artisanal Cane Sugar Syrup



For lovers of: gourmet rums and cocoa lovers

Color: Light brown

Nose: Notes of hazelnut and vanilla, with a cocoa finish

Palate: Complex attack, creating a gourmet blend dominated by roasted hazelnut and bourbon vanilla. The cocoa bean ties the whole together to offer a finish reminding of chocolate spread

Enjoy with a chocolate or fruity dessert or as a digestif

PIURA COCOA N°82
 Grand Cru Peruvian Cocoa Beans
 Lime Zest
 Artisanal Cane Sugar Syrup



For lovers of: spiced rums

Color: Brown

Nose: Peppery notes of lime

Palate: Cocoa attack with a spicy lime finish

Tasting: Enjoy as a digestif

BILLY BOB BOSTON N°90
 Peanuts,
 Habanero pepper,
 Madagascar cinnamon,
 Artisanal Cane Sugar Syrup



For lovers of: spiced rums

Color: Creamy

Nose: Peanuts and vegetal notes

Palate: Strong attack of roasted peanuts, followed quickly by the spiciness of habanero pepper that warms the taste buds. Finishes with rum and woody notes

ORANGE FIRE N°911
 Orange Zest, Habanero Pepper,
 Madagascar Cinnamon,
 Artisanal Cane Sugar Syrup



For lovers of: spiced rums

Color: Amber

Nose: Orange and vegetal notes

Palate: Orange attack with moderate spiciness from the habanero pepper. Subtle cinnamon rounds out the overall flavor as a base note. Finishes with fresh cane.

ORIGINAL PREMIUM

SERIES 8: THE COCOA TREATS

SIR SAMUEL N°83
 Grand Cru Cocoa Beans, Orange Zest,
 Artisanal Cane Sugar Syrup



For lovers of: fruity rums and cocoa lovers

Color: Brown, amber highlights

Nose: Orange dominant, followed by cocoa bean

Palate: A quick attack of orange, followed by cocoa bean, which ties the aromas together, finishing on a note reminding of candied orange peel in dark chocolate

Tasting: A subtle and fruity rum. Enjoy with a fruity dessert

BANANA MONKEY N°84
 Grand Cru Cacao Beans,
 French Antilles Bananas,
 Madagascar Bourbon Vanilla,
 Artisanal Cane Sugar Syrup



For lovers of: gourmet rums

Color: Brown

Nose: Gourmet notes of chocolate-covered banana

Palate: Balanced notes of cocoa, banana, and Bourbon vanilla

Gourmet finish

SERIES 9: THE STRONGEST



DARWINN ORIGINAL PREMIUM

NO ADDED SUGAR

Range of filtered rum-based spirits with no added sugar
50cl format, 32% vol

Darwinn Heritage Premium N.S. is a collection of filtered Arranged Rums made with Cœur de Chauffe Reimonenq white rum from Guadeloupe.
The Darwinn Original Premium N.S. range is made with no added sugar.
Some recipes may contain a minimum of natural sweetness depending on the ingredients used.



BANANA SUN WHITE
N°10 NS

Bananas / Cinnamon
Madagascar Bourbon Vanilla

LEMON TREE
N°12 NS

Lime Zest
Madagascar Bourbon Vanilla

WINTER COFFEE
N°20 NS

Ethiopian Nyala coffee beans
Mandarin zest

MARABERRY
N°35 NS

Raspberries
Maracuja (passion fruit)

ORANGE FIRE
N°911 NS

Orange zest
Habanero pepper

OUR 3X20CL SELECTIONS



COLUMBUS
Fruity Selection
3 x 20cl Box
Selection 10, 12, 13

LINDBERGH
Gourmet Selection
Selection varies depending on the season

MOKAYA
Cocoa Selection
Selection varies depending on the season



DE GAMMA
Strong Selection
3 x 20cl Box
Selection 53, 90, 91

EXPLORER
Empty box to compose

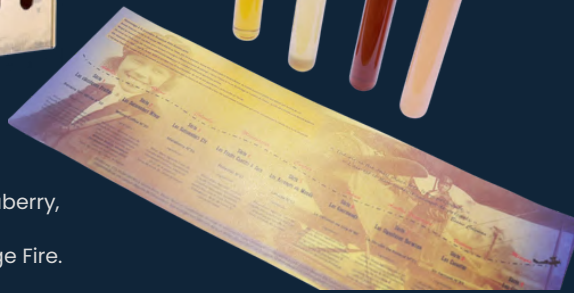
BOX SET OF 9X4 CL TUBES



Discovery box 9x4cl
Bessie Coleman



Includes the following recipes:
Banana Sun White, Winter Coffee, Maraberry, Pistachio, Canada, Le Calisson de Liza, Le Shrub de Roland, Sir Samuel, Orange Fire.



LA SELECTION EPICERIES FINES

THE DARWINN COLLEC' 4CL & 3X4CL



The HERITAGE and ORIGINAL collections are now available in a new 4cl format in a stackable glass bottle. A 3x4cl box set is available separately.

PACKAGING

Reusable burlap gift bag
Compatible with 50cl, 20cl, and our 3x4cl gift boxes

Paper gift bag
22x28x10 cm



Let's meet:

Contact us:

05 47 74 07 47

contact@darwinrhums.com

Visit us:

1455 Avenue du Parc des Expositions

33260 LA TESTE DE BUCH, Bassin d'Arcachon

Follow us on social media:

Facebook : Darwin Rhums Arrangés Artisanaux

Instagram : darwinrhums

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**Get on board
for a journey
Around the World,
Around the Rum**

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www.darwinrhums.com

THE ABUSE OF ALCOHOL CAN AFFECT YOUR HEALTH, CONSUME IN MODERATION.

DO NOT THROW ON THE PUBLIC HIGHWAY