CHIC CHOC
SPICED RUM

The first-ever spiced rum infused with a bouquet of indigenous spices from the Chic-Choc Mountain region in northern Quebec.

NORDIC SPICES • PEPPERY GREEN ALDER • PINE FOREST SPIKENARD • WITHEROOD BERRIES • LOVAGE ROOT • SWEET GALE SEEDS • WILD ANGELICA

Made from 3- to 8-year-old rum and a mix of Quebec Nordic spices, this spicy, herbal nectar will surprise and delight.

COLOUR
Amber, brilliant and slightly coppery, recalling caramel and honey.

NOSE
Displays a spicy Nordic bouquet with hints of sugar cane and cinnamon, accented by a peppery character.

MOUTH
Round, balanced with a rich texture, it offers up notes of orange peel, ginger and Nordic spices. A supple attack gives way to a long, warm and pleasing finish.

HOW TO SERVE IT
On ice, alone, with a lime quarter or in a classic or modern-style cocktail.

chic-choc.ca
Facebook: Chic Choc Spiced Rum

LES SPIRITUEUX
UNGAVA
SPRITS CO.
**CAP-CHAT**

**INGREDIENTS:**
- 60 ml (2 oz.) Chic Choc Spiced Rum
- 10 ml (⅓ oz.) orange liqueur
- 10 ml (⅓ oz.) white vermouth
- 30 ml (1 oz.) soda water
- 2 strawberries
- 4 raspberries (or other type of berry)
- Crushed ice

**PREPARATION:**
- Pour the alcoholic ingredients into a glass. Add the fruits.
- Fill the glass with crushed ice.
- Finish with the soda.

**ST-LAWRENCE SPARKLING**

**INGREDIENTS:**
- 30 ml (1 oz.) Chic Choc Spiced Rum
- 90 ml (3 oz.) champagne
- 30 ml (1 oz.) orange juice
- 15 ml (½ oz.) lime juice
- Splash of vanilla extract
- Ice cubes

**PREPARATION:**
- Fill a shaker half full with ice cubes. Add the rum, orange and lime juice, and vanilla.
- Shake well and double-strain into a fluted glass.
- Top with the champagne.

**DARK 'N' STORMY**

**INGREDIENTS:**
- 45 ml (1½ oz.) Chic Choc Spiced Rum
- 60 ml (2 oz.) ginger beer
- 15 ml (½ oz.) lemon juice
- 1 sprig of spruce
- Ice cubes

**PREPARATION:**
- Fill a glass with ice cubes.
- Add the rum, ginger ale and lemon juice.
- Garnish with the sprig of spruce.

**REBEL'S HOT PUNCH**

**INGREDIENTS:**
- 60 ml (2 oz.) Chic Choc Spiced Rum
- 30 ml (1 oz.) ruby port
- 30 ml (1 oz.) Lillet Blanc
- 120 ml (4 oz.) Domaine Pinnacle’s apple cider
- 2 star anise
- 1 piece of orange zest

**PREPARATION:**
- Place the first four ingredients in a saucepan.
- Heat until the liquid is simmering.
- Garnish with the orange zest and star anise.