**All the secrets of meticulous manufacturing**

**Raw materials**

From Sucrerie de Bois-Rouge to Distillerie de Savanna —

Sucrerie de Bois-Rouge supplies Distillerie de Savanna with the cane juice and molasses necessary to make its alcohols.

This cane juice is used to obtain agricultural rums: the sugarcane or cane molasses, to produce traditional, light or grand arôme rums.

These raw materials already contain the aromatic rum-generating principles. Added to these are those induced by the special fermentation and distillation methods that go to make Distillerie de Savanna rums distinctive.

**Fermentation**

From molasses or cane juice to wine —

Under the action of yeast and/or bacteria, the sugars contained in the sugarcane juice (water or cane juice diluted molasses) turn into alcohol.

This is an essential production step that personalizes rum, either agricultural under the action of Saccharomyces cerevisiae, or high flavor under the combined action of several strains of bacteria and yeast. Three strains, chosen for their aromatic contribution, are used for traditional sugar refinery rum and light rum.

Fermentation time is determined by the yeasts and the fermentative organization:

- 34 hours for traditional rum
- 46 hours for agricultural rum, about 19 days for grand arôme rum.

Batch cultures are carried out in cooled 50 m³ fermenters equipped with stirrer.

The wines obtained have strength of 7 % alcohol for traditional rum and 12 % for grand arôme rum.

**Distillation**

From cane wine to rum —

Cane wines are heated in a wine warmer then injected at the head of the distilling column. The water vapor is injected at the base of this same column. As the rum laden vapors rise, they are directed towards a condenser. Rum is born: Agricultural and grand arôme rums have a strength of 52 % alcohol; traditional rums have a strength of 70 ° and light rums a strength of over 90 ° alcohol.

The Distiller possesses several columns adapted to each type of rum.

The slop (wine that no longer contains alcohol) is processed and injected into a diffusion borehole to complete its decomposition. This slop, undergoing the strong geological purifying power of the sub-soil, ends up in the seawater shallows. It becomes completely digestible by the whole of the marine micro fauna.

**Bottling**

From storage to marketing —

Distillerie de Savanna has a storage capacity of 50,000 liters. Most of the production is directly oriented toward Le Port storage center for exportation, and the rest is put into the wine maturing cellars at the distillery.

The bottling of Distillerie de Savanna's products is carried out on the site, thus guaranteeing quality, all the way from production to bottling.
Follow the guide

Agricultural rum, old rum, light rum... a visit to understand all the production techniques, from aromatic secrets to the art of maturing.

A visit rich in colors and in colors that finishes by a small tasting session rum to be consumed with moderation of course. Paying visit from Monday to Friday by appointment.

Information and bookings: 02 62 56 59 74

History and innovation

Distillerie de Savanna is a very old rum works originally implanted in the place named Savanna in Saint-Paul. In 1992, it was transferred to the Bois-Rouge site, right next to the sugar refinery. It has kept the name Savanna in order to keep a link with its origins.

Thanks to this implantation it has been possible to modernize all the production equipment along with that intended to protect the environment.

Distillerie de Savanna uses as many different processes as there are different rums produced.

Distillerie de Savanna possesses the largest wine maturing facility on the island. Every year, over 300,000 liters are subject to daily care, and mature in solid oak casks and barrels.

Distillerie de Savanna markets most of its production in bulk, to professionals. Backed up by a recognized expertise of high quality products, it is presently developing its own brands, Savanna and Cap Savanna.

It is the first European ISO 9002 certified rum works. The French association for quality assurance confirmed in July 2003 that Distillerie de Savanna will be awarded the ISO 9002 standard (2000 version).

Rums

Distillerie de Savanna produces two types of rum mainly exported to the European Union:
- Sugar refinery rums derived from the fermentation of sugar cane molasses, light rum, traditional rum, high flavor, old rums, mature or straw rum.
- Agricultural rum derived from cane juice fermentation.

Savanna & Cap Savanna rums:
- Savanna Créol: Appellation d'Origine Rhum Agricole de La Réunion, is directly derived from the pure cane juice.
- Savanna Lointain: Appellation d'Origine Rhum Traditionnel Grand AOC de la Réunion, is processed using the fermentation secrets of the great distillers of the past.
- Savanna Métis: Appellation d'Origine Rhum Traditions de la Réunion, has a beautiful orange color thanks to slow maturation in oak casks.
- Savanna Intense: Appellation d'Origine Rhum Traditionnel de la Réunion, pur technological excellence to the service of refining rums.
- Cap Savanne 3, 5 & 7 ans: Appellation d'Origine Rhum Traditions de la Réunion, in oak in barrels of Limousin or Allier oak in the Savanna distillery cellars.
- Savanna 15 ans: prestigious old rum from Distillerie de Savanna presented in a tannin tette.