



# KAFÉ ANMÈ

PORT-AU PRINCE, HAITI

Kafe Anme delivers a bitter balance of roasted coffee and sweet chocolate with hints of local orange, vanilla bean, black pepper and a touch of unprocessed cane juice to tie it all together. A delicious dessert served neat, in a coffee, or in a cocktail.

## TASTING NOTES

Deep bitter notes from coffee & cocoa with hints of vanilla & pepper

ALCOHOL

**35% ABV**

STYLE

**LIQUEUR**

FOUNDED

**1862**

SIZE

**750 ML**

LOCATION

**CUL-DE-SAC, AGRICULTURAL  
REGION OF PORT-AU-PRINCE**

BOTANICALS

**HAITIAN TYPICA COFFEE, COCOA PODS, CAMPECHE  
BARK, AROMATIC HERBS, ROOTS & ORANGE PEEL**



## BERLING S.A.

Berling S.A. traces its lineage back to 1862 in Port Au Prince when brothers Dupre & Labbé Barbancour began distilling high quality rum from locally sourced clairin. The brothers split in 1870 with Labbé continuing to produce artisanal Haitian rums under his new company, Jane Barbancourt Co., (affectionately named after his granddaughter). Although the company name evolved over time, first to The Barling S.A and finally settling in 1999 on Berling S.A., their dedication to creating artisan Haitian spirits continues into the modern day.

Today, Jane's grandson Herbert Barbancourt Lingé is owner and president of Berling S.A. Herbert has become the central figure in Haitian rum and clairin, known internationally for his expertise and long lineage in the category. Along with sourcing, blending and bottling some of the world's most widely known clairin and rum brands, he has recently added distilling to his resume.

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