

Gourmet > Wine & Spirits > A Rum Of A Different Drum

## A RUM OF A DIFFERENT DRUM

Coffee roasters La Colombe introduce coffee-infused rum

Jan Tegler  
7 May 2014



Philadelphia-based La Colombe is best known for the outstanding single-origin and classic coffee blends it has been roasting and purveying to culinary elite worldwide since 1994. Early this spring, however, the renowned roaster detoured into the world of distilling.

"It began with a premise two years ago. How can I look at coffee and sugar in a way that they've never been looked at before?" says Todd Carmichael, La Colombe's cofounder and CEO, self-professed coffee-geek, adventurer and star of the Travel Channel reality television show, Dangerous Grounds.

After dismissing notions, including coffee candy, Carmichael settled on the idea of infusing cane sugar-based rum with coffee. Coffee-flavoured rums, available from a variety of well-known distillers, are not new. But a coffee-infused rum made by coffee people?

"I'm the first roaster to put a still into a roastery and combine sugar and coffee this way," he claims.



### INSIDER KNOWLEDGE



[On his wine-matching philosophy] One is that Champagne goes with everything. I also tend to stick to 'the lighter the better' mantra.

Michael Madrigale - Sommelier at Bar Boulud

17 NOVEMBER 2012

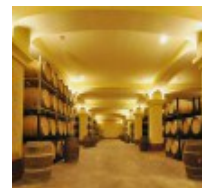


### EDITOR'S CHOICE



Bubbledogs bar pairs an American classic with... Champagne?

17 OCTOBER 2012



How the Chinese are going from bidding to growing

6 FEBRUARY 2013



### CONTRIBUTORS



SORREL MOSELEY-WILLIAMS

Tasting, sipping and writing her way through South America



FIONA BRUTSCHER

Connoisseur of cool with a serious case of wanderlust



TERRY WARD

Globe-trotter living the luxe life, pen in hand



A leader in the culinary coffee movement and a collaborator with famous chefs including Gordon Ramsay, Mario Batali and Jean-Georges Vongerichten, Carmichael saw his challenge as making sipping rum with distinct coffee notes for the bourbon drinker.

“I wanted the flavours that I love most within a coffee bean that are suspended within its mitochondria to find their way into the fluid as a totally dissolved solid,” he explains.

Employing a process called 'cavitation', Carmichael dissolves the inside of two unique coffee beans - Panamanian and Monsooned Malabar - and infuses them into La Colombe-distilled rum.

So far, Different Drum is a hit, selling out La Colombe's first 1,500-bottle batch in just 47 minutes. Rolling a two-day-old sample over our tongue - straight from the second batch Carmichael has promised to fulfill a large backlog of orders - we detected coffee-caramel notes imparted by the Panamanian bean and a gentle peaty finish from the Monsooned Malabar. A deliciously different rum marching to its own different drum.

For more on Different Drum, visit [lacolombe.com](http://lacolombe.com)



#### RELATED ARTICLES



#### WINE & SPIRITS

Top Five: Whiskies



#### RESTAURANTS & BARS

All About Arabic Coffee - And ...



#### RESTAURANTS & BARS

Swill The Beans

BACK TO TOP 

#### SECTIONS

Travel  
Gourmet  
Style  
Cars & Boats  
Art & Culture  
Home & Property  
Tech  
Your Magazine

#### DESTINATION GUIDES

Asia  
Europe  
Middle East & Africa  
North America  
Oceania  
South America  
DEPARTURES Destination Guides

#### YOUR MAGAZINE

Issue 2/2014  
Issue 1/2014  
Issue 4/2013  
Issue 3/2013  
Issue 2/2013  
Issue 1/2013

#### ABOUT US

Advertising  
Publishing Team  
Magazine Team  
Contact & Legal Notice  
Privacy