



# ABSINTHE

**Absinthe is historically described as a distilled, highly alcoholic beverage that is an anise-flavoured spirit derived from botanicals, including the flowers and leaves of *Artemisia absinthium* (“grand wormwood”), together with green anise, sweet fennel, and other medicinal and culinary herbs.**

**Absinthe traditionally has a natural green colour but may also be colourless. It is commonly referred to in historical literature as “la fée verte” (the green fairy). Although it is sometimes mistakenly referred to as a liqueur, absinthe is not traditionally bottled with added sugar; it is therefore classified as a spirit. Absinthe is traditionally bottled at a high level of alcohol by volume, but it is normally diluted with water prior to being consumed.**

**MYTHE Absinthe (France) 69% \$17**

*Mythe is distilled with aniseed, badiane, vervain, hyssop, and, of course, wormwood which produces a full, layered bouquet that is then followed by a balanced palate. The distinctive bitterness of the wormwood makes its presence known, but doesn't overwhelm the other botanicals.*

**LA FEE - Absinthe (France) 68% \$21**

*Said to be the first traditional Absinthe distilled in France since the 1915 ban. All we know is its very expensive and bloody delicious. Lurid bright green and an over-riding sweetness that balances the anise heavy front palate. We suggest you have this the “Bohemian” way, with a burning sugar cube and a dash of water.*

**ABSETEROUX (France) 18% \$11**

*A cracking combination or a light wormwood inspired Absinthe crossed with a subtle French Vermouth. This combines the allure of wormwood, the delicacy of lemon balm, the power of anise and other distinct herbs creating an infusion of exceptional taste and diverse flavour. Best enjoyed on the rocks. 45ml pour.*

**PERNOD (France) 68% \$14**

*Pernod Absinthe is a high octane example of the genre (68% alc./vol.) It has a full, rich mouthfeel blending aniseed and fresh citrus notes. Despite the alcoholic strength, the drink is surprisingly smooth. Pernod with absinthe plant extracts can be prepared in the traditional way by carefully pouring chilled water over a sugar cube held in an openwork spoon, or without sugar, diluted with five to seven parts chilled water.*

**BUTTERFLY (Switzerland) 65% \$19**

*More than 60 production steps are required to make Butterfly over a three day period from plant selection through maceration and distillation, to application of numbered labels. Plants include locally grown grande wormwood, petite wormwood, hyssop, melissa and peppermint and the finest imported anise, star anise, fennel and citrus. Butterfly combines the best of both worlds - American heritage/recipe & Swiss know how/ingredients*

**LA CLANDESTINE (Switzerland) 53% \$17**

*Pale and clear this opens unexpectedly sweet and raw sugar like before releasing drier scents of cumquat paste, tarragon, sage and curry leaf over deep anise, the latter amplified after aeration. Gains added freshness and definition in the later passes. Lean and light on entry developing texture and attitude at the mid palate stage with a slow motion, penetrating attack of dried herbs, peppermint and anise fanning out; excellent bitter-sweet balance. Outstanding length. Concludes long, piney, fresh and mildly tongue numbing. Great poise.*

**VERSINTHE (France) 45% \$15**

*A reconstructed complex formula that includes twenty plants such as artemisia, sagebrush, wormwood, tarragon and gentian. These are the most important plants that give Versinthe its freshness, finesse, and bitterness. The bitterness from the plants above must be mastered and tamed and anise, fennel, coriander and dill are employed to counter this characteristic. Basil, rosemary, and angelica give a bitter-sweet blend to plants of the same nature and are needed to form a plant extract with punch. They enhance and give balance to the bitter and mild flavours. Peppermint and verbena add a splash of freshness to this blend.*