

# Pastis La Muse Verte



## History...

Jean Michel Berneau used to enjoy the real absinthe his grand father was making. After prohibition, the absinthe plant was replaced with star anise from China, so they could still enjoy their aperitif. But it was not until 1992 that Jean Michel decided to make La Muse Verte available to the trade and consumers.

## Production method...

The Pastis La Muse Verte is a secret concoction made by steeping about 10 different plants in neutral spirits for several weeks, and then artfully blending them. The main ingredients are star anise from China, seed anise from Turkey, fennel, sage and licorice. The oils obtained from the macerations are then filtered a couple of times by traditional methods, just like in the ancient days.

La Muse Verte contains no preservative or coloring agents, no synthetic anise and no sugar. Because this concoction is a completely natural product, the bottle is wrapped in paper to insure optimal quality away from the light.

It should never be stored in the refrigerator. Sugar can be added at the time of serving, using the absinthe spoon that comes with each bottle.

Alain Ducasse, Taillevent and fancy food retailer Fauchon are among the many outstanding establishments in Paris who have been delighted to be able to offer their clients La Muse Verte.

## What you absolutely need to know about La Muse Verte:

- *Made artisanally by a very small producer whose grandfather used to make Absinthe.*
- *Made with only 8 to 10 plants (star anise from China, anise seed from Turkey, fennel, lemon balm, sage, licorice, melisse, hysope)*
- *The plants are steeped in sugar beet neutral spirit, not distilled.*
- *No wormwood (absinthe) according to US laws and EU regulations for Pastis designation.*
- *No sugar, no coloring agent, no synthetic anise, no preservative.*
- *The fogginess comes from the anethol, a component found in the star anise, which becomes insoluble when mixed with water.*
- *A totally natural product that can be served on the rocks, mixed with water or as a digestive.*

## What the reviews say...

Beverage Testing Institute, International Review of Spirits: **Gold Medal**

Wine Enthusiast: **Top 50 Best Spirits of the year**

Wine Enthusiast: **94 points**

San Francisco Spirit Competition: Bronze Medal

Saveur Magazine (Doug Biederbeck's favorite pastis, vol. 27)

Spirit Journal: 4 stars / Highly Recommended