

La Muse Verte

Absinthe Traditionnelle 68%



This original family recipe from the late 1800 is the fruit of a tedious research and delicate blending of about 8 plants.

The Grande Absinthe (wormwood) brings out the fresh bitterness but it really is the secret blending with the other plants that gives a perfect balance between the bitterness, the alcohol and the aromas.

This product brings us back a century, in the times of the green fairy (la Muse Verte), with artists such as Beaudelaire, Verlaine and Rimbaud...

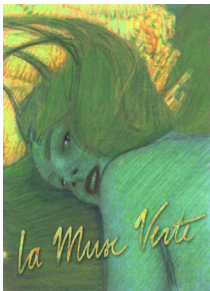
The quality

It's one of the rare absinthes on the market with a historical alcohol content of 68%.

It's the only absinthe we know that is made with totally fresh cut organic baby absinthe leaves (used within 5mn of harvest) grown on the property, a unique particularity from the original recipe, which gives it this beautiful luminescent jade color.

Each plant in La Muse Verte is carefully selected and is steeped in neutral beet alcohol of various alcohol content depending on the plant, in order to extract its best essential oil. All the infusions are then assembled with great care over different periods of time. Some of the plants macerate for more than 3 weeks.

The final product undergoes a meticulous decantation and manual natural filtration process with wool and paper filters in order to keep all the flavors in the spirit, just like in the ancient times: quality comes first.



Tasting notes

Plants: grande absinthe, star anise, lemon balm, sage, fennel, hyssop, etc

Color: bright jade green

Nose: subtle vegetal and fresh spring herbs notes and hints of spring scent.

Palate: herbaceous underwood, floral, spicy hints of anise.

Preparation: 5 volumes of water for 1 volume of Muse Verte Absinthe.

Notes

- La Muse Verte contains a small amount of thujone found in the grande absinthe, in accordance with TTB regulations.
- La Muse Verte Absinthe contains no sugar or additives and is entirely natural. That is the reason why it is packaged in a black opaque bottle so that the light does not spoil its color or taste. It should be kept at room temperature.
- For the best "louche", it's important to drip the cold water over the absinthe in the glass, especially at the beginning of the pour; then you see the oils being "disturbed" by the water, forming clouds, and the product becoming a thick milky consistence.



What the reviews say...

Ultimate Spirits Challenge 2013

Chairman's Trophy

97 points

Ultimate Recommendation

Spirit Journal: "...very good purity.. wonderful scents... a quality that's unusual and pleasing... more in line with how I envision real absinthe to be."

Imported by Heavenly Spirits, MA - (508) 947-9973 - christine@heavenlyspirits.com

Pastis La Muse Verte



History...

Jean Michel Berneau used to enjoy the real absinthe his grand father made. 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 Pastis 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, melissa, hyssop)*
- *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 agents, no synthetic anise, no preservatives.*
- *The fogginess comes from the anethol, a component found in the star anise, which is 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 / 94 points**

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

Spirit Journal: **4 stars / Highly Recommended**



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