

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 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 Baudelaire, Verlaine and Rimbaud...

The Highest Quality Ingredients

Uniquely made using only fresh-cut, organic baby absinthe leaves grown on the property (used within 5 minutes of harvest), a particularity from the original recipe, which gives it its beautiful luminescent jade color. La Muse Verte contains a small amount of thujone found in the grande absinthe, in accordance with TTB regulations.

Each plant, including grande absinthe, star anise, lemon balm, sage, fennel, and hyssop in La Muse Verte is carefully selected.



Small Batch Infusion

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

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

The La Muse Verte Difference

One of the rare absintnes with a historical alcohol content of 68%.

La Muse Verte Absinthe contains no sugar or additives and is entirely natural. It is packaged in a black opaque bottle to preserve its color and taste. Store at room temperature.

Tasting notes

Color: bright jade green

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

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

Reviews

95 points, Extraordinary, Ultimate Recommendation, Finalist, Great Value
Ultimate Spirits Challenge, 2022)

“...very good purity.. wonderful scents... a quality that’s unusual and pleasing... more in line with how I envision real absinthe to be.” *(Spirit Journal)*



Absinthe Service

5 volumes of water to 1 volume of Muse Verte Absinthe.

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.



PASTIS LA MUSE VERTE

History...

Jean Michel Berneau used to enjoy the real absinthe his grandfather made. After the prohibition on absinthe, 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, as well as lemon balm, melissa, and hyssop.

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.

La Muse Verte Pastis Quick Facts:

- Made artisanally by a very small producer.
- 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.



Reviews

Gold Medal (*Beverage Testing Institute, International Review of Spirits*)

Top 50 Best Spirits of the year / 94 points (*Wine Enthusiast*)

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

4 stars / Highly Recommended (*Spirit Journal*)

How to Enjoy Pastis

Can be served on the rocks, mixed with water or as a digestive

Sugar can be added at the time of serving, using the absinthe spoon that comes with each bottle.

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.



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