

ABSINTHE ORDINAIRE

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'RESERVE' ABSINTHE

FRANCE • FRANCE • EUROPE

TECHNICAL DETAILS

129 Proof

No dyeing agents

100% Distilled from wormwood and other herbs including: Southern wormwood, peppermint, lemonbalm, and fennel.

The first Absinthe recipe was invented by Dr. Pierre Ordinaire in 1792 in rural France. There were so many enthusiasts about this exciting new drink that it quickly traveled to Paris, becoming the symbol of the free bohemian spirit. Today, Absinthe Ordinaire Reserve recalls one of the most legendary Absinthe recipes during the glittering era of La Bell Epoque.

Flavors to pair with this unique spirit: combawa, passionfruit, mint, ginger, and lime.

TASTING NOTES

Absinthe Ordinaire Reserve is the result of distillations of many botanicals such as wormwood, southernwood, peppermint, lemon balm, and fennel.

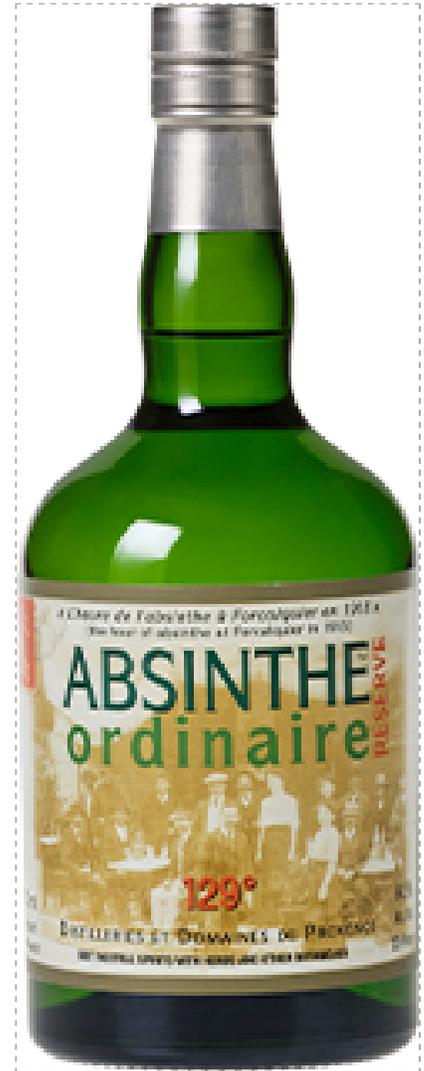
Appearance: Colorless, limpid, and bright.

Smell: Very aromatic, intense, and complex nose. Herbaceous and minty notes.

Taste: Fresh and anised with notes of wormwood and other aromatic plants.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750ml (6 pc)
- 129 Proof
- Available in: DE, NJ, PA
- ABV%: 64.5

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

