

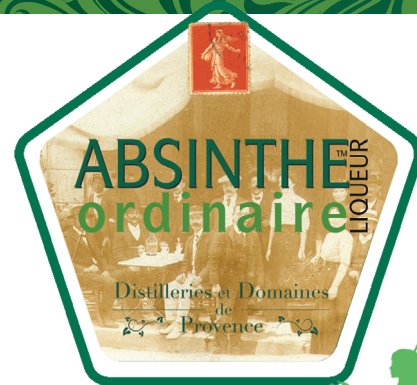
A bit of history....
The first Absinthe recipe was invented by Dr. Pierre Ordinaire in 1792 in rural France. There were so many enthusiasts about this exciting new drink that it quickly travelled to Paris, becoming the symbol of the free bohemian spirit. Today, Absinthe Ordinaire recalls one of the most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

Top 5 flavours to match • cucumber • lemon-lime •
• mint • ginger •
• rosemary •

Serving suggestions



Topped with iced water or in cocktails (Absinthe Mojito, Green Beast, Sazerac ...)



Characteristics

92 proof
Thujone content up to 10mg/kg

Production process

Absinthe Ordinaire incorporates many botanicals such as wormwood, lemon balm, mugwort, peppermint, anise seeds..., distilled in a goose neck copper pot still



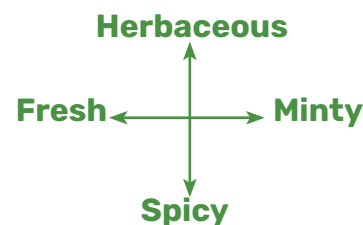
Light green with bright yellow reflections.



Subtle with notes of absinthe plants mixed with anise, mint and spices.



Anise attack that evolve towards plants and wormwood with a structure provided by mugwort. A finish with fresh and spicy notes which gives absinthe its aromatic persistence.



Absinthe Ordinaire 750 ml

CASE (12 bottles)

Sizes (inches) : 15.3 x 11.8 x 10.6

Weight (lbs) : 35.27

SCC : 10689768241008

BOTTLE

Weight (lbs) : 2.20

UPC : 689768241001