PRODUCT INFORMATION
Tempus Fugit Spirits Crème de Menthe is fully distilled from botanicals and is unique in its genre. After cross-referencing manuals in three languages, it was discovered that a true historic Crème de Menthe is quite a complex spirit, and cannot be made correctly with mint alone.

TASTING NOTES
Entry flavor is sweet and viscous to the touch but the minty flavor is genuine and intensely splendid. This should be the only Crème de Menthe that astute bartenders who care about their craft will want.

PROCESS
After finding a few recipes that remained faithful in these different languages, the necessary plant ingredients were assembled and numerous test distillations we conducted.

SOURCE
The botanicals are macerated and then fully distilled; the finished distillate is reduced with spring water and cane sugar.

AVAILABLE SIZES
750ml.

ABV / PROOF
28% ABV / 56 PROOF

BRAND INFORMATION
Tempus Fugit Spirits is dedicated to the glory of the well-made cocktail. The goal is to source and recreate rare spirits and liqueurs from the pages of history to satisfy the demands of the most discerning connoisseur. Along with the world’s finest absinthes, Tempus Fugit was determined to seek out fine rare spirits that were once staples in classic pre-Prohibition cocktails, which have been lost over time. In most cases, Tempus Fugit recreated these liqueurs in-house using historic 19th-century protocols, many cross-referenced in several languages, to arrive as close in taste to these forgotten spirits as is possible, or surpass them. From rare fruit, flower and plant liqueurs to bitters, Amari, Vermouths and Chanati, Tempus Fugit prides itself in finding out what’s missing from the back bar of the most discerning bartenders.