

DUPLAIS SWISS VERTE

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



LEVECKE
WINE, BEER & SPIRITS



PRODUCT INFORMATION

Was first verte absinthe to be released in Switzerland since 1910 ban was lifted in 2005.

TASTING NOTES

Concentrated, with aromas of fennel, anise and Swiss Wormwood and a rich and creamy mouthfeel.

PROCESS

Recipe based on 19th-century French distiller's manual, "Traité des Liqueurs et de la Distillation des Alcools" by P. Duplais

SOURCE

Duplais uses locally-grown Pontarlier and Swiss wormwood, along with other botanicals grown on a Swiss plantation reserved exclusively for the finest pharmaceutical-grade herbs.

AVAILABLE SIZES

5oz. / 10oz.

ABV / PROOF

50% ABV / 100 PROOF

BRAND INFORMATION

Girolamo Ruscelli, a true "Renaissance Man" of the 16th century, was an Italian physician, alchemist, humanist, inventor, cartographer, and a founder of the 'Academy of Secrets', the first recorded example of an experimental scientific society. In 1555, he assembled one of the greatest manuals of ancient curative recipes, The Secrets of Alexis of Piedmont, under his pseudonym Alessio Piemontese. The recipes, many of which were previously banned, hidden or lost by the Church during the Dark Ages, included several elixirs which appear as distinct ancestors, and may have served as base-recipes to as Vermouth. The Alessio Vermouths are named in homage to the great Alessio the herbal wine-tonic which eventually became what we know Piemontese.

For additional information, cocktail recipes, photos, and videos, please visit: wwwFOUNDERS49.com

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