



LIQUEUR DE VIOLETTES

PRODUCT INFORMATION

A unique and rare micro-batched liqueur based on a mid-19th-century French recipe using the finest hand-harvested French violets from Côte d'Azur, a region known for cultivating flowers for the world's finest perfumes

TASTING NOTES

Exhibits a lower sugar content and more floral profile than crème de violet cordials.

PROCESS

Produced in small batches in Switzerland.

SOURCE

Made with French violets, traditionally hand-harvested in Côte d'Azur

AVAILABLE SIZES

750ml

ABV / PROOF

22% ABV / 44 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 page 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 Chinati, Tempus Fugit prides itself in finding out what's missing from the back bar of the most discerning bartenders.

