

BREVANS H.R. GIGER

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



PRODUCT INFORMATION

Absinthe Brevans is named for Jacques de Brevans, author of the French liquor-maker's manual, "La Fabrication des Liqueurs."

TASTING NOTES

Slight hints of coriander and a faint minty touch is also present. The addition of water enhances the overall aroma, releases more of the herbal complexity and produces a luxurious light green cloudiness. The mouth-feel is full, slightly dry but fresh, creamy and long. A true connoisseurs' Absinthe, among the finest made in modern times.

PROCESS

Based on recipe from that book from 1897

SOURCE

A balanced mixture of wine alcohol and marc, natural coloring from plants, and herbs sourced from the same region as those used by historical absinthe distillers.

AVAILABLE SIZES

750ml.

ABV / PROOF

60% ABV / 120 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: www.founders49.com

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