

KÜBLER ABSINTHE

SOURCE OF INSPIRATION



CULT, MYTH AND RECIPES
OF THE GREEN FAIRY





The history of absinthe goes back to classical antiquity. Even then, Absenta had been known to Hippocrates and Pythagoras as a medicine for a long time. But there was no special demand for it - it was just one remedy among many others.

Until 1769. It was then that Madame Henriette Henriod brewed a very special liquor in Val de Travers in Switzerland. She mixed together aniseed, alcohol, wormwood, fennel, Melissa, hyssop and a few secret ingredients, and obtained a green liquor as a result. A liquor that should really have been a medicine, because the ingredients were all well-known remedies against many pains, illnesses and minor complaints.

As it tasted bitter, however, like all medicine, the idea quickly arose to take a spoon, place a lump of sugar in it and let the liquor run over it. Once the result had been diluted with a dash of water, it began to taste better. And the medicine became more and more popular.

The first distillery was founded only a few decades later.



The absinthe liquor very soon had its own nickname, the «Green Fairy» (La Fée Verte). It is said that this lyrical expression originated from Oscar Wilde; but this mystical cult beverage appealed so strongly to so many poets, writers, painters, musicians and other life artists and Bohemians that not only pet names, but whole volumes of poetry, paintings and other works of art were created.

From its very early origins, a strong, anaesthetising, intoxicating, hallucogenic and psychedelic effect was attributed to absinthe. Wormwood does, in fact, contain a psychoactive substance, the so-called thujone, which apparently affects the same brain receptors as the active substance from cannabis. This explains the intoxicating effect at least. And if you then consider the love and meticulousness that artists such as Verlaine, Van Gogh, Rimbaud, Baudelaire, Picasso, Degas, Lautrec, Poe, Manet, Gauguin, Wilde and many more dedicated to this drink, how they experimented with its effects, let themselves be inspired by its intoxication and gave themselves up to changes in their perception - and, above all, the quantities in which it was drunk - it is no wonder that a great aura of mysticism has grown up around it.



It has been claimed that absinthe causes absinth-epilepsy, and that a strong tendency towards suicide and madness can be observed in absinthe drinkers. Claims that were only partly provable, or not at all.

The actual event that led to the prohibition of absinthe was the so-called Absinth Murder in Switzerland in the year 1905. Jean Lanfray (a notorious drinker who consumed up to 5 litres of wine a day) shot his family after drinking two glasses of absinthe, but had already drunk several bottles of wine, Crème de Menthe and brandy.

The banning of absinthe was a political issue: As absinthe came onto the market, and experienced increasing popularity, the price of wine increased and the price of absinthe fell. It is therefore no wonder that absinthe was a thorn in the side of the wine industry.

At the start of the 20th century, absinthe was prohibited in almost all European countries.

Through this prohibition, absinthe was almost equated with narcotic drugs, whereby the neurotoxin thujone that is contained within wormwood can certainly have the character of a drug, as is the case with most medicinal plants. And, as lower-quality alcohol was originally used for the production of absinthe, the so-called Absinthe Blindness was also not really a surprise.



Despite all this, the green fairy lived on. It continued to be distilled in the Val de Travers, even though illegal, and absinthe survived quite officially in Spain. The production of absinthe has been permitted in the European Union once again since 1998.

Acertain Henri Dubied successfully wormed the secret recipe of the Henriod sisters from them in 1800. Soon after, he founded with first absinthe distillery, together with his son-in-law, Henri-Louis Pernod. And Pernod started up his own production as early as 1805.

Pernod found hardly any interest over the course of the next 40 years, however; and the factory could only turn around exactly 400 litres per day. In the middle of the nineteenth century, France was at war in Algeria, and whether the absinthe was used to combat microbes or to raise the fighting morale, the troops who returned home after the war didn't want to give up their tipples, and quickly made absinthe popular.



Pernod was able to increase production to 20,000 litres a day. At this point in time, absinthe had reached almost all the metropolises of the world: New York, Chicago, New Orleans, Buenos Aires, Madagascar, Indochina, Tahiti, etc. And absinthe was more popular in France than in anywhere else in the world. It was drunk at all times of the day, all glasses had a greenish shimmer, and all eyes had an inspired glow. The afternoon, when everyone treated themselves to the green fairy in the café's, was soon referred to as «the green hour».



Yves Kübler, of the dynasty of the second-largest absinthe distiller in Switzerland, founded the «Blackmint» distillery in 1988, and the first Aperitif anise' came onto the market as early as 1990. The «Rincette» was the first step on the path towards the realisation of his dream, to produce a product that would be as close as possible to his great-grandfather's original. On the 10th of October 2001, 91 years and 3 days after the «Interdiction de l'Absinthe», the new «Extrait d'Absinthe Kübler» dripped from the Alambic with official blessings, and, by Christmas, was available in selected specialist shops throughout Switzerland.



This product caused a lively controversy, and political and legal reactions. But all attempts to prevent the sale of the product were unsuccessful. After the State and National Councils voted in favour of the repeal of the prohibition of absinthe with large majorities, the Blackmint Distillery has now brought the 53% by volume Absinthe Kübler, the «Véritable Fée Verte from the Val-de-Travers», onto the market once again.

True to the old family tradition stretching back to the year 1864, this product is produced according to a recipe that has been handed down. The wormwood herb (*Artemisia absinthium*) and the other plants and herbs that are used originate from the biological cultures of the Val-de-Travers region. With the help of local farmers, Blackmint has now restarted the cultivation of these plants, and, in order to protect the production of absinthe in its original historical region, the Val-de-Travers, an application for an IGP classification has been made to the respective Swiss federal office. With «Absinthe Kübler», Switzerland has yet another authentic export article!

A brief introduction to the Absinthe Kübler ritual:

Pour 2 cl of Absinthe Kübler into an absinthe glass, and lay the absinthe spoon with a lump of sugar onto the glass.

Pour cold water over the sugar. In doing this, please always allow yourself time. Only pour the water over the sugar at first. This should dissolve, which requires a little time.

As the sugar dissolves, add more water. At the same time, dilute the absinthe with the amount of water that makes it tasty to you. Good health!



DEEP SEA:

1 Splash of Absinthe Kübler Shake or stir, and strain into a
3 cl Gin glass.
3 cl Vermouth trocken
1 Splash of Orange Bitters

CREME DE CAFE:

1,5 cl Absinthe Kübler Shake with ice, and strain into a
1,5 cl Rum glass.
3 cl Coffee-flavoured Brandy
3 cl Cream

BUTTON HOOK:

1,5 cl Absinthe Kübler Shake well with ice, and strain
1,5 cl Brandy into a glass.
1,5 cl Abricot Brandy
1,5 cl Crème de Menthe White

ABSINTHE FLIP :

3 cl Absinthe Kübler Shake well with ice, and strain
3 cl Cointreau into a pre-chilled glass. Grate
1 Egg nutmeg over the drink.
4 teaspoons lemon juice
1 teaspoon sugar



ABSINTHE MARGARITA:

2 cl Absinthe Kübler
2 cl Tequila
2 cl Lemon juice
2 cl Triple Sec

Add the absinthe, tequila and lemon juice to ice, stir briefly and top up with Triple Sec.

BLUE IC:

2 cl Absinthe Kübler
1 cl Curaçao Blue
20 cl Bitter Lemon

Put the absinthe in a glass, top up with Bitter Lemon, float the Curacao and fill up with crushed ice.

SUNRISE:

3 cl Absinthe Kübler
10 cl Orange juice
2 cl Grenadine

Place ice cubes in a glass, pour the absinthe over them, and fill up with orange juice. Then float with the Grenadine.

EARTHQUAKE :

2 cl Absinthe Kübler
3 cl Bourbon
3 cl Gin

Shake with ice, and strain into a glass.



KIR ABSINTHE :

1 cl Absinthe Kübler
1 cl Cassis
Sparkling wine

Pour the absinthe into a glass together with the Cassis, and pour the sparkling wine over it.

CAFE DE PARIS:

1 cl Absinthe Kübler
1 cl Cream
4 cl Gin
1 Egg white

Briefly and vigorously shake, and strain into a tall glass.

LADY KILLER COCKTAIL:

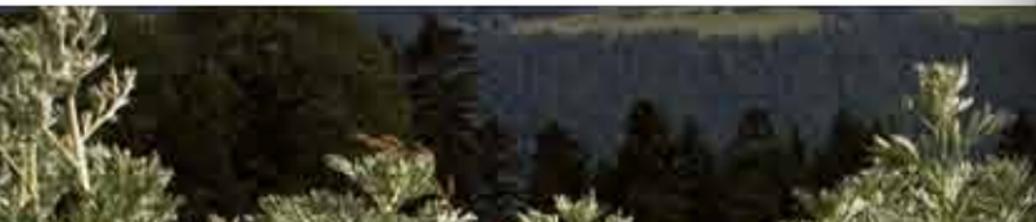
2 cl Absinthe Kübler
2 cl Cognac / Brandy
2 cl Cream
1/2 Shot Jägermeister
2 Splashes of Gomme sugar
Grated chocolate

Shake, put in Creamer and decorate with the chocolate.

ABSINTHE BITTER :

4 cl Absinthe Kübler
4 cl Lemon juice
2 Teaspoons of sugar

Put the absinthe, the lemon juice and the sugar into the shaker together with ice, shake well and pour through the strainer.



DEATH IN THE AFTERNOON :

2 cl Absinthe Kübler

Top up with medium dry
(demisec) Champagne.

TIGER EYE:

2 cl Absinthe Kübler

3 cl Mint liquor

2 cl Lemon juice

Cola

Mix the first 3 together and top
up with the Cola. If necessary,
sweeten with a little sugar.

SIX PACK :

1/2 Shot Absinthe Kübler

1/2 Shot Trojka Vodka

1/2 Shot Goldschläger

1/2 Shot Jägermeister

Sparkling wine

1 Dash Peach Bitters

Mix the 5 together with plenty of
ice, then strain into a glass and
top up with sparkling wine.

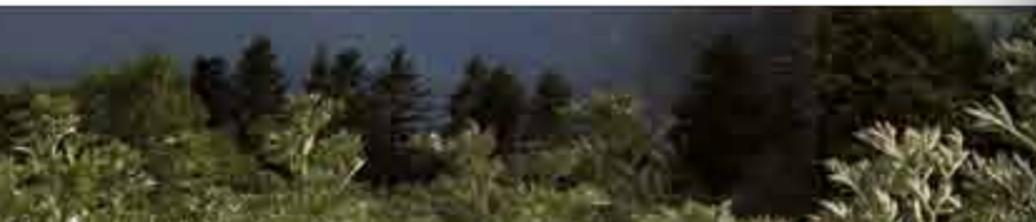
HELL ON FIRE :

1 cl Absinthe Kübler

2 cl Castle Cream Whisky

2 cl Rum

Pour everything into a glass, and
set fire to it.



ABC:

2 cl Absinthe Kübler
2 cl Bourbon
2 cl Cointreau

Pour onto ice cubes and stir.

SAZERAC:

2 cl Absinthe Kübler
6 cl Whisky
1 Teaspoon of sugar
3 Drops of Angostura bitters

Pour the absinthe into a pre-chilled glass and swirl. Put the whisky, sugar and Angostura bitters in the shaker with ice, and shake well.

PSYCHO :

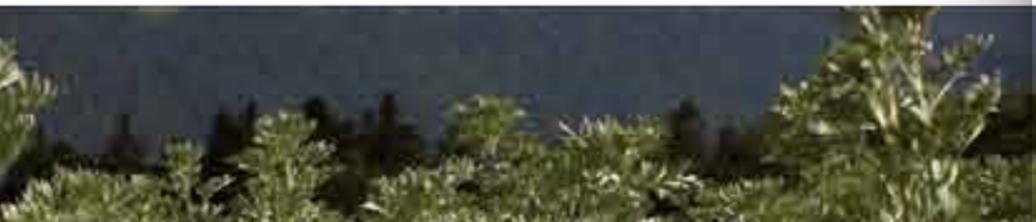
3/4 Shot Absinthe Kübler
3/4 Shot Parfait Amour
3 Shots Tonic Water
1 Shot Cognac

Place the first 3 in a glass with plenty of ice, and then pour the cognac over it.

ABSINTHE MARTINI :

A few drops of
Absinthe Kübler
6 cl Gin
1.5 cl Dry Vermouth
An olive

Stir well with ice, strain into a pre-chilled cocktail glass, and serve with an olive.



RECIPES

Exist in all possible variations. Here, we present the 23 best, most sophisticated, tastiest and craziest.

BASIC: (the original, age-old drinking ritual)

Pour 2 cl of absinthe into an absinthe glass, and lay the absinthe spoon with a lump of sugar onto the glass. Pour cold water over the sugar. In doing this, please always allow yourself time. Only pour the water over the sugar at first. This should dissolve, which requires a little time. As the sugar dissolves, add more water. At the same time, dilute the absinthe with the amount of water to give it the taste you prefer.

COLADA:

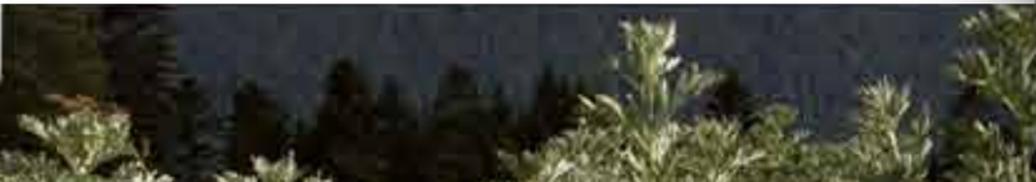
4 cl Absinthe Kübler
2 cl Cream
8 cl Pineapple juice
1 cl Strawberry syrup

Mix all the ingredients together with crushed ice in a mixer, and pour into a glass. Decorate with fruit (strawberries, pineapple).

SOUR:

3 cl Absinthe Kübler
2 cl Curaçao blue
2 Lemon juice
Ginger Ale

Place the ingredients in a shaker, shake briefly and vigorously, and pour into a glass. Add crushed ice, and top up with the ginger ale.





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