

Serving La Clandestine Absinthe



**The best absinthes, like La Clandestine, can be enjoyed in three great ways:
in the Perfect Pour, in Classic Cocktails and in Modern Mixes.**

THE PERFECT POUR

- Absinthes are made to be enjoyed with chilled water: we suggest adding 3 parts of chilled water, poured slowly from a carafe, a fountain or a *balancier*.
- La Clandestine is naturally soft and floral, and does not need added sugar.
- Carafes are just as effective as fountains or *balanciers*, and are usually more practical: allow your customers to slowly *louche* their own drinks.
- Slow *louching* helps the aromas and flavours to develop, encouraging a contemplative mood, perfect for savouring absinthe.

CLASSIC COCKTAILS

- The 1930 Savoy Hotel Cocktail Book has 104 absinthe cocktails. The most famous include the Sazerac, the Corpse Reviver #2, and the Absinthe Frappée.
- A *blanche*, gently floral absinthe, such as La Clandestine, is generally more suitable for classic cocktails, being less herbaceous and much more versatile: one of the first French cocktail books (Bariana, 1896) suggests *blanches* in preference to *vertes*.
- The Death in the Afternoon, created by Hemingway, is a classic that also works best with a *blanche*.

MODERN MIXES

- Absinthe's renaissance has been a key element in the new era of cocktail creativity, allowing bars to create new drinks reflecting their own personality.
- Modern mixes can be a twist on the classics, with new ingredients and techniques helping mixologists create tomorrow's classics.
- The Clandestino marries La Clandestine with muddled limes, sugar and crushed ice: essentially a Caipirinha with La Clandestine.
- Other modern mixes include the absinthe daiquiri and the Bloody Fairy.