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## Absinthe european union

Alcoholic Beverages For other uses, see Absinthe (ambient). AbsintheReservoir glass with naturally colored vertebrae and an absinthe lePelTypeLandlandlandland with volume45-74%Proof (US)90–148ColourGreenFlavourAniseIngre Wormwood Anise Fennel Albert Maignan's Green Muse (1895): a poet succumbing to the Green Fairy an absinte frappé, a common way to serve absinth with simple syrup, water, and shattered creams Absinthe (/s) sowing, French: [apstoot] (listen)) is historically described as a distrated, highly alcoholic drink (45-74% ABV/90-148 American proof). [2] [3] [4] It is an anise-flavoured spirit derived from botanicals, including the flowers and leaves of Artemisia absinthium (large worm wood), along with green anise, sweet fennel, and other medicinal and culinary herbs. [5] Absinthe traditionally has a natural green color, but can also be colorless. It is commonly referred to in historical literature as la fée verte (the green fairy). It is sometimes mistakenly referred to as a drink, but is not traditionally bottled with added sugar and is therefore, classified as a spirit. [6] Absinthe is traditionally bottled at a high level of alcohol per volume, but it is usually diluted with water before consuming. Absinthe originated in the canton of Neuchâtel in Switzerland in the late 18th century. It rose to great popularity as an alcoholic drink in the late 19th and early 20th-century France, especially among Parisian artists and writers. The consumption of absinthe was opposed to social conservatives and bans, partly because of its association with bohemian culture. From Europe and the Americas, notable absinthe drinkers included Ernest Hemingway, James Joyce, Charles Baudelaire, Paul Verlaine, Arthur Rimbaud, Henri de Toulouse-Lautrec, Amedeo Modigliani, Pablo Picasso, Vincent van Gogh, Oscar Wilde, Marcel Proust, Aleister Crowley, Erik Satie, Edgar Allan Poe, Lord Byron and Alfred Jarry [8] Absinthe was often portrayed as a dangerously addictive psycho drug and hallucination. [9] The chemical compound thujone, present in the spirit in rail amounts, has been blamed for its alleged harmful consequences. By 1915, absinthe was banned in the United States and in much of Europe, including France, the Netherlands, Belgium, Switzerland and Austria-Hungary, but it was no longer shown dangerous than ordinary spirits. Recent studies have shown that absinthe's psycho-properties are exedent, apart from that of the alcohol. [9] A revival of absinthe began in the 1990s after adopting modern European Union food and liquor laws that removed prolonged barriers to its production and sale. By the early 21st century, nearly 200 brands of absinthe were manufactured in a dozen countries, especially in France, Austria, Germany, the Netherlands, Spain and the Czech Republic. Ethology The French word absinte can either refer to the alcoholic beverages or, less commonly, to the actual worm wood plant. Absinthe is derived from the Latin absinthium, which in turn comes from the Greek apsinthion, worm wood. [10] The use of Artemisia absinthium in a drink is confirmed in Lucretius's De Rerum Natura (l 936–950), where Lucretius indicates that a drink with wormwood as medicine is given to children in a cup with honey on the edge to make it drinkable. [11] Some claim that the word means undrinkable in Greek, but it can rather be linked to the Persian root stretched or stretched, or the variant esfand, meaning Peganum harmala, also called Syrian Rue—although it is not actually a variety of rue, another famous bitter herbs. That Artemisia absinthium is commonly burned as a protective offer may suggest that its origins lie in the reconstruction Proto-Indo-European language root \*spending, meaning a ritual or making a sacrifice. Whether the word was a loan from Persians in Greek, or from a common foretor of both, is unclear. [12] Alternatively, the Greek word can arise in a pre-Greek substrate word, marked by the non-Indo-European consonant complex (nth). Alternative spellings for absinthe include absinth, absinthe and absenta. Absinth (without the final e) is a game variant most commonly applied to absinth produced in central and eastern Europe, and is specifically associated with Bohemian-style absinte. [13] History Henri Privat-Livemont's 1896 poster The exact origin of absintioi is unclear. The medical use of wormwood dates back to ancient Egypt and is mentioned in the Ebers Papyrus, c. 1550 B.C. Wormwood extracts and wine-weighted worm wood leaves were used as drugs by ancient Greeks. Furthermore, there is evidence of a worm wood-flavored wine in ancient Greece called absintioi oinos. [14] The first evidence of absinth, in the sense of a diselled spirit with green anise and fennel, dates from the 18th century. According to popular legend, it started as a purposeful patent drug created by Dr. Pierre Ordinaire, a French doctor who works in Couvet, Switzerland around 1792 (the exact date varies per account). Ordinaire's recipe was transferred to the Henriod sisters of Couvet, who sold it as a medicinal elixir. Through other accounts, the Henriod sisters might have been the elixir before Ordinaire's arrival. In both cases, a certain Major Dubid acquired the formula of the sisters in 1797 and opened the first absinte distillery called Dubide Père et Fils in Couvet with his son, Marcellin and son-in-law Henry-Louis Pernod. In 1805 they became a second distillery in Pontarlier, France, under the company name Maison Phil building. [15] Pernod Fils remained one of the most popular brands of absinths until liquor was banned in France in 1914. Growth of consumption an advertising poster for Absinthe Beucler Absinthe's popularity grew steadfastly through the 1840s, when it was given to French troops as a malaria-preventive,[16] and the troops brought their taste home. Absinthe became so popular in pubs, bistros, cafes and cafes by the 1860s that the hour of 5 p.m. was called the heure verte (the green hour). It is favoured by all social classes, from the wealthy bourgeoisie to poor artists and ordinary working-class people. By the 1880s, mass production had dropped the price sharply, and the French drank 36 million litres per year by 1910, compared to their annual consumption of nearly 5 billion litres of wine. [15] Absinthe was widely executed from France and Switzerland and achieved some popularity in other countries, including Spain, Great Britain, the United States and the Czech Republic. It has never been banned in Spain or Portugal, and its production and consumption has never closed. It has a temporary increase in popularity there during the early 20th century, matching the Art Nouveau and Modernism aesthetic movements. [19] New Orleans has a cultural association with absinthe and is credited as the birthplace of the Sazerac, perhaps the earliest absinte cocktail. The Old Absinthe House bar on Bourbon Street began selling absinthe in the first half of the 19th century. His Catalan rental container, Cayetano Ferrer, named it the Absinthe Room in 1874 due to the popularity of the drink served in the Parisian style. It was regularly visited by Mark Twain, Oscar Wilde, Franklin Delano Roosevelt, Aleister Crowley and Frank Sinatra. [20] Bans Absinthe associated with violent crimes and social disorder, and one modern writer claims that this trend has been spurted through fabricated claims and smear campaigns, which he claims were orchestrated by the temperature movement and the wine industry. [22] One critic claims:[23] Absinthe makes you crazy and criminal, attracts epilepsy and tuberculosis, killing thousands of French people. It makes a cruel beast of man, a martyr of wife, and a detachment of the baby, it disorganizes and ruins the family and destroys the future of the country. Édouard Manet's first major painting The Absinthe Drinker was controversial, and was rejected by the Paris Salon in 1859. Édouard Manet, The Absinthe drinker, c.1859 L'Absinthe, By Edgar Degas, 1876 Edgar Degas's 1876 painting L'Absinthe can be seen at the Musée d'Orsay which banked the popular view of absinthe addicts as cool rank and bench, and Émile Zola describes its consequences in his novel L'Assommoir. Swiss Jean Lanfray killed his family in 1905 and tried to take his own life after drinking absintes. Lanfray was an alcoholic who had considerable amounts of wine and to drink two glasses of absinth, but it was overlooked or ignored and the blame for the murders exclusively on absinthe farm. [25] The Lanfray murders were the point in this hotly debated subject, and a subsequent petition collected more than 82,000 signatures to ban it in Switzerland. A referendum was held on 5 July 1908. [27] It was approved by voters,[27] and the prohibition of absinthe was written in the Swiss constitution. In 1906, Belgium and Brazil banned the sale and distribution of absinthe, although it was not the first countries to take such actions. It was banned in the Colony of the Congo Free State as early as 1898. The Netherlands banned it in 1909, Switzerland in 1910,[29] in 1912 and France in 1914. [29] The ban on absinthe in France would eventually lead to the popularity of pastis, and to a lesser extent, ouzo and other anise-flavored spirits that do not contain worm wood. After the first World War, production of the Pernod Fils brand was resumed at the Banus distillery in Catalonia, Spain (where absinthe was still legal),[30] but gradually declining sales saw the cessation of production in the 1960s. [32] In Switzerland, the ban served only to drive the production of absinth. Clandestine home distillers produced colourless absinthe (la Bleue), which was easier to hide from the authorities. Many countries have never banned absinth, especially Britain, where it has never been as popular as in continental Europe. Modern revival British importer BBH Spirits began to import Hill's Absinth of the Czech Republic in the 1990s, as the UK never formally banned it, and it has a modern revival in its popularity. It began to appear during a revival in the 1990s in countries where it never was banned. Forms of absinthe available during that time consisted almost exclusively of Czech, Spanish, and Portuguese brands that were of recent origin, typically consisting of Bohemian-style products. Connoisseurs consider this of inferior quality and not representative of the 19th century spirit. [34] [35] In 2000, La Fée Absinthe distilled and bottled in France since the 1914 ban.[37][38][39][40][41] but it is now one of dozens of brands produced and sold in France. Modern absinthes. Far left; blanches right. A prepared glass is in front of each one. In the Netherlands, the restrictions were challenged by Amsterdam wine seller Menno Boorsma in July 2004 and confirmed that the legality of absinthe once again confirmed the legality of absinthe. Likewise, Belgium lifted its long-term ban on 1 January 2005, citing a conflict with the aunsted food and beverage regulations of the Single European Market. In the constitutional prohibition was repealed in 2000 during a refurbance of the national constitution, although the instead, it was written in ordinary law. That law was later repealed and it was legalised on 1 March 2005. [42] The drink was never officially banned in Spain, although it began to fall out of favor in the 1940s and almost disappeared into darkness. Catalonia has seen significant revival since 2007 when one producer established operations there. Absinthe has never been illegal to import or manufacture in Australia,[43] although imports require a permit under the Customs Legislation (prohibited imports) regulation 1956 due to a restriction on import of any product containing oil of worm wood. [44] In 2000, an amendment banned all worm species of herbs for food purposes under Food Standard 1.4.4. Prohibited and limited plants and fungi. However, this amendment was found inconsistent with other parts of the pre-existing Food Code.[45][46] and it was withdrawn in 2002 during the transition between the two codes and thereby continued to allow absinte manufacturing and import through the existing permit-based system. These events have been mistakenly reported by the media because it is reclassified from a prohibited product to a limited product. [47] In 2007, The French brand Lucid became the first true absinthe to receive a Certificate of Label Approval (COLA) for imports in the United States since 1912.[48][49] following independent efforts by representatives of Lucid and Kübler to reverse the long-term American ban. [50] In December 2007, St. George Absinthe Verte, produced by St. George Spirits of Alameda, became the first brand of American-made absinthes manufactured in the United States since the ban. [52] Since that time, other micro-distilleries have begun producing small groups in the US. The 21st century saw new types of absinth, including several frozen preparations that have become increasingly popular. [54] [54] The French Absinthe Ban of 1915



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