



The Epi Log

Absinthe Taste Test Part 2: Kubler

by Michael Y. Park
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Kubler is a Swiss-made absinthe that was among the first to be sold legally in the U.S., and it enjoys a pretty good reputation among American absinthe connoisseurs.

But did it fare well with my crack team of unofficially deputized absinthe tipplers?

Kubler Absinthe Superieure (you'll have just imagine the umlaut over the "u" in "Kubler") is described thusly by its Swiss distiller, Blackmint:

"Absinthe Kubler (well known by connoisseurs as "Fee Verte" or "Swiss La Bleue") falls back on the long tradition of the KUBLER dynasty who distilled this famous product in the Val-de-Travers (Neuchatel-Switzerland) from 1863 until its prohibition on October 7, 1910. After 93 years of slumber, the Sleeping Beauty could be aroused in its historical cradle called Motiers, capital of the Val-de-Travers, thanks to the decision of the Swiss Parliament in 2003.

"Yves Kubler, great-grandson of the KUBLER brand founder, is the first distiller in the Val-de-Travers who can offer to you legally an authentic Absinthe from the region where Absinthe was invented [at the] end of the 18th century.

"Absinthe Kubler is a distillate of Grande Absinthe (wormwood) grown in the Val-de-Travers only, a harvest of sumptuous herbs and purest alcohol. The recipe is still the same as in the old times and we are proud of the wonderfully rich and complex flavours.

"Yves Kubler personally stands up for the quality of this genuinely incomparable experience containing all-natural herbs and flavors."

The question is, how did Kubler Absinthe stand up to the Epicurious absinthe taste testers?

Kubler Absinthe Superieure

Color: 4.14

"Clear"

"Not crystal, but very nice"

"Very clear"

"Crystal clear"



Louche: 4.28

"Pearly"

"A bit milky. Not totally appealing"

"Purples on top, oranges on bottom"

"Not much [louche], but some"

Aroma: 2.86

"A bit medicinal, but smells clean"

"Wonderful bouquet, not too strong"

"Old hay"

Flavor: 4.00

"A bit licorice-y"

"Light anise, other flavors not strong"

"Mild anisette"

"Balanced"

"Incomplete, rich"

"Strongly licorice, but slightly more complex"

Finish: 4.86

"Light and alpine"

"Clean"

"Slightly numbing"

"Exquisite"

Overall: 3.50

"Pleasant"

"The subtleties of the color were very pretty"

"Smelled bad but tasted great"

"A single-minded absinthe from the color to the flavor to the finish, with occasional tentative steps toward complexity but at heart, conservative"

"More complicated, spicy"

"Didn't care to finish it"

Total : 23.64 (out of a possible 30)

Conclusion:

Kubler was a real winner in most tasters' eyes, with most rating it crisp, clean and refreshing. And as one of the less pricey absinthes on liquor-store shelves, it may be the best bargain in the U.S. market.

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