

Absinthe Tasting Card



Distillery / Producer: _____

Cuvée / Expression: _____

Country of Origin: Switzerland

Alcohol by Volume (ABV) : _____%

Style: ☐Verte ☐Blanche ☐Special Expression: _____

Date of tasting: ____/____/____

Occasion: _____

I. Before Dilution

Clarity before dilution: ☐Perfectly clear ☐Slight haze ☐Oil separation

Aromatic Impression (neat): _____

II. The Louche

Louche Development: ☐Progressive/even ☐Abrupt ☐Irregular/granular

Texture of Louche: ☐Opalescent ☐Milky ☐Thin ☐Dense

Observations: _____

III. Aromatic Profile (After dilution)

Primary Notes (anise structure): _____

Secondary Botanicals (herbal, floral, citrus, etc.): _____

IV. Palate

Attack: ☐Clean & precise ☐Slightly aggressive ☐Alcohol-forward

Balance: ☐Harmonious ☐Slightly sweet ☐Slightly bitter ☐Imbalance

Bitterness Integration: ☐Integrated ☐Dominant ☐Insufficient

V. Finish

Length: ☐Long ☐Medium ☐Short

Character of finish: _____

Persistence Quality: ☐Clean ☐Slightly heavy ☐Metalic/Harsh

Overall Impression

Structure & Coherence: ☐Excellent ☐Very Good ☐Good ☐Needs refinement

Observations & Reflections: _____



MAISON DE
L'ABSINTHE