

# Absinthe Market is Likely to Increase at a Significantly High CAGR of 3.4% by 2026

*Rise in people consuming absinthe after its ban revoked in the U.S. and increase in disposable income drive the growth of the global absinthe market.*

WILMINGTON, DE, UNITED STATES, July 30, 2025 /EINPresswire.com/ -- [Absinthe market size](#) was pegged at \$34.1 billion in 2018, and is projected to reach \$44.3 billion by 2026, registering a CAGR of 3.4% from 2019 to 2026.



Rise in people consuming absinthe after its ban revoked in the U.S. and increase in disposable income drive the growth of the global absinthe market. However, perception regarding adverse effects of absinthe and mental instability rumors hamper the market growth. On the contrary, rise in demand for absinthe especially by artists and painters, musicians, and guitarists is expected to create lucrative opportunities in the near future.

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Over the years, consumers are demanding variations in liquor and alcoholic beverages. They are now aware of presence of absinthe in the market which gives consumers' different taste. Furthermore, its alcohol content is also more than other usually consumed drinks, this factor is proving to be major driving factor for the market in recent year.

A colorless or which is often green liquor made with flavors such as wormwood and anise is known as Absinthe. The process of obtaining desired absinthe also includes addition of medicinal and culinary herbs such as leaves and flowers of Artemisia Absinthium, Melissa, coriander, star anise, peppermint, and veronica. Its alcohol content is very high compared to other alcoholic beverages. While whisky's alcohol contain is around 40%, and Rum contain 35% alcohol roughly; Absinthe's alcohol content is as high as 60-90% depending on type. Hence, it is more of a pure alcohol drink than just a beverage. During the production of beer and wine,

usually yeast is added to a sugary solution. During fermentation process, the added yeasts consumes sugar and formation of alcohol takes place. In Absinthe, wormwood is the vital ingredient. Wormwood (*Artemisia Absinthium*) is an herbal and medicinal plant, which gives absinthe the distinct taste, which it is known for. While traditional absinthes are redistilled from white grape spirit, lesser absinthes were commonly made by alcohol processed from grain, potatoes, or beets.

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The global absinthe market is segmented on the basis of type, application, and region. By type, the market is categorized into absinthe blanche, absinthe amber, absinthe verte, absinthe ordinaire, absinthe reve pastis, absinthe bohemian, absinthe liqueur, and premium absinthe. By application, the market is classified into food & beverage industry, cosmetic industry, and medical industry. By region, the market is studied across North America, Europe, Asia-Pacific, and LAMEA.

The market across North America is expected to portray the fastest CAGR of 4.3% through 2026, owing to the revival of usage of absinthe in food and beverage applications in the region. However, the market across Europe accounted for the largest share in 2018, contributing to more than two-fifths of the market, owing to the willingness of the consumer to try innovative tastes that offers new opportunities to invent the variety of absinthe.

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#### Major market players

Pacific Distillery  
Duplais Verte  
Teichenne, S.A.  
Kübler Absinthe Superieure  
La Fée Absinthe  
La Clandestine  
Hill's Liquere North America  
Butterfly absinthe  
Doubs Mystique  
Milan METELKA a.s.

Absinthe was banned in the U.S. and many countries of Europe till 2007 owing to the rumors about its adverse effects causing hallucination and mental disturbance. But the ban in the U.S. revoked in 2007 after proofs of absinthe's being not dangerous have been submitted. Since 2007, the market for absinthe has experienced a substantial growth. More market players are engaging in the production of absinthe after the ban revocation. Absinthe was made legal in the

European Union in 1988, provided the amount of thujone falls within the agreed limit of 10mg/kg, or 35mg/kg for absinthe bitters. U.S. and Europe are the leading regions when it comes to the consumption of alcohol and alcoholic beverages, and alcohol is been a part of their lifestyle since ancient times. Consumers now want newer taste and flavors, and absinthe is giving consumers the different taste than other alcoholic beverages owing to the addition of wormwood. This factor is driving the growth of the [absinthe industry](#), and is expected to do so during the forecast period.

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