

This Vintage Cocktail Is The Perfect Post-Pandemic Party Drink

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Popular in the first half of the 1900s, this Gatsbyesque cocktail made with gin, lemon, maraschino and violets is the ideal tippie for the roaring 2020s.

The Aviation is a timeless cocktail with cult status. Because of the addition of crème de violette, which fell out of fashion after the first half of the twentieth century, this drink is sometimes thought of as a forgotten classic; however, now that violet liqueur has made a resurgence thanks to modern mixology trends, the Aviation is once again ready for take-off.

As the Aviation cocktail requires only a few components (gin, lemon juice, maraschino liqueur and violet liqueur), all of the ingredients need to be premium.

While floral flavors are hardly for everyone, when properly portioned and balanced with the acid from the lemon juice and the sour-sweetness from the cherry liqueur, the Aviation's violet taste is delicate, palatable and a far cry from overwhelming. Though, this of course, comes down to choosing the right crème de violette. Make sure you choose a high-quality violet liqueur, like the German-made [The Bitter Truth Violet Liqueur](#), which is made with premium ingredients like parma violet flowers and has a natural, subdued flavor. Also, the hue of this liqueur veers a bit toward more towards sky-blue than purple.

