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OCTOBER 2013

HUGH JACKMAN

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SPICE TRADE

A seaside chef inspires Hermès to mix it up.

By JAMIE ROSEN

OVER TEA WITH THE French chef Olivier Roellinger in the Breton town of Cancale, home to oyster farms and trading posts, the prolific Hermès perfumer Jean-Claude Ellena hatched the idea for his newest fragrance. It would combine the **exotic spices** that are Roellinger's passion, things like roasted cumin seeds and delicate cardamom, with the salt tang of the seaport village he calls home. The result of Ellena's work, *Epice Marine*, is the olfactory answer to Roellinger's oeuvre. It is just one of the new takes on spice coming out this season. Instead of sneeze-inducing pepper-heavy blends, these perfumes employ such aromatics as ginger, cinnamon, clove, star anise, and coriander. In Roja Parfums *Bergamot Extrait*, the immediately warm and often surprising notes amplify citrus; in Olfactive Studio's *Lumière Blanche*, they round out almond milk; and in both Odin's *11 Semma* and Tom Ford's *Sahara Noir*, they make tobacco and frankincense, respectively, seem just a little bit lighter.



WELL SEASONED

Clockwise from top right: By Terry Lumière d'Epices; Roja Parfums Bergamot Extrait; Odin 11 Semma; Hermès Epice Marine; Tom Ford Sahara Noir; Olfactive Studio Lumière Blanche. For details see page 204.

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