



ABSINTHE BOHEME

Die Grüne Fee

This absinthe La Fée Verte is made with great care from local plants from the Val-de-Travers. The production is made according to traditional methods and old recipes from the Belle Époque. Serving suggestion : 1 part absinthe 3-4 parts ice water - With sugar

Tasting notes

Color

Green

Aroma

On the nose, fresh aromas of mint followed by a bitter note.

Taste

Initially pleasantly sweet, smooth and mellow. This flavour are harmoniously complimented by a long-lasting finish with a strong vermouth taste.

Finish

An absinthe as it was before prohibition: a strong green colour, with a strong and bitter vermouth taste, bold and extremely substantial. Enjoy Absinthe Boheme with ice cooled water.

Made according to traditional distillation methods and an old recipe dating back to the Belle Époque. Boheme was given Gold for best absinthe by the Spirits Business Masters awards. Serving Suggestion: 1 part Absinthe 3-4 parts ice cold water - with sugar

