

ABSINTHE LA REINE

The Green Fairy

This absinthe "La Fée verte" is made with great care from local plants from the Val-de-Travers. Production is carried out according to traditional methods and old recipes dating back to the Belle Epoque. Suggestion : 1 part absinthe 3-4 parts ice water - sugar free

Tasting notes

Color

Blue

Aroma

Powerful, with a clean taste and distinct herbal aroma. Well-balanced.

Taste

Smooth and full-bodied. Sweet and spicy at the same time.

Finish

A wonderful composition of perfectly balanced herb with a subtle taste of alcohol due to the high content of botanicals. Well-rounded flavour, elegant, refined and well-structured. Extremely substantial.

La Valote Martin Distillery On the 1st March 2005, Francis Martin also decided to make his project public. He had been secretly distilling his grandfather's recipe for a long time. The recipe and the love of the elixir have stayed intact for Francis Martin since his first attempts in 1972. His recipe has not changed because his customers still appreciate it. The elderly always say: "His absinthe reminds them of the drink of their youth". The love of a product, a history, a region: this is the secret of La Valote Martin absinthe, distilled by hand in Boveresse, Val-de-Travers (Switzerland). A beautifully bitter "bleue", whose aroma is composed of ten plants (grand and petite wormwood, melissa, hyssop, peppermint), grown mainly in the fields of the region.