



## ABSINTHE LIBERTINE

### Die Grüne Fee

This Absinthe "The Green Fairy" is made with great care from local plants from Val-de-Travers. The production is done according to traditional methods and with old recipes from the times of the Belle Époque. Serving suggestion: 1 part Absinthe 3-4 parts ice cold water - no sugar

#### **Tasting notes**

##### **Color**

Clear

##### **Aroma**

Fresh, spicy, powerful but smooth flavours.

##### **Taste**

Mild and smooth, with a harmonious base note with intense notes of wormwood. The Grande wormwood, dominates and slightly numbs the tongue. Tangy and fresh without a drop of bitterness.

##### **Finish**

A traditional absinthe with a predominant flavour of wormwood and anise. Fresh and spicy at the same time. A true "La Bleu" for connoisseurs with excellent taste. La Valote Martin Distillery On 1 March 2005 Francis Martin also decided to go public. He had been secretly distilling his grandfather's recipe for a long time. Nowadays he produces three sorts of Absinthe: two 54% and one 72%, the latter with a special label which is an old illustration from 1896. Francis Martin's recipe and love for the elixir have remained unchanged since his first attempts in 1972. His recipe has remained the same, because his customers still like it. Older people always say: "His Absinthe reminds them of the drink they drank when they were young". Its secret: the love of a product, of a story and of a region. Distilled in Boveresse (Switzerland), this crystal clear Absinthe has an exquisite flavour. Its aroma is made up of 10 different herbs (grande wormwood, petite wormwood, Melissa, hyssop, peppermint), grown, for the most part, in the Valley of Val-de-Travers. This is the region where the "Green Fairy" was first born in 1760. The production of Absinthe (plant cultivation, drying and distillation) has largely contributed to the region's economic growth.