



ABSINTHE SEPTANTE 7

Distillerie Absinthe Bovet La Valote

A highly appreciated product, part of the history of a region - this is where the secret of Willy Bovet's SEPTANTE 7 absinthe, produced according to traditional methods in Môtiers in the Val-de-Travers, lies. This absinthe is composed of ten aromatic plants, all medicinal, cultivated by Willy Bovet himself, or bought from local farmers.

Tasting notes

Color

Clear

Aroma

Delicate aromas of aniseed accompanied by notes of tea and local herbs.

Taste

Pour some Absinthe SEPTANTE7 into a glass. Take your time. Slowly, drop by drop it reveals its whole soul. After clouding it, let it come back to you and admire its delicate robe. Enjoy the generous, released delicate aromas of Artemisia absinthium, Artemisia pontica, lemon balm, hyssop and mint. Enjoy it with ice-cold water.

Finish

Delicate on the palate, strong in content!

Willy Bovet Distillery "Absinthe, that means a whole life to me," says Willy Bovet. And that is absolutely right, because he has been burning since 1968 and has been "almost" caught several times. That was almost too much for him, and in 2005 he considered putting an end to his love story with the fairy once and for all, but then accepted the challenge of legalisation. It's worth visiting his distillery just to listen to him talk about the crazy old days. With radiant eyes he talks about the great moments of his passionate relationship with the green fairy. And this love continues, he now makes several kinds of Absinthe. "La Tradition", "Le Chat", "Septante7", "Nostalgia" and "Bole Dance". Willy Bovet is one of the few who collect his herbs himself.