



ABSINTHE SERAFINE

Die Grüne Fee

This "Die Grüne Fee" is an artisanal absinth carefully handmade from plants native to the Val-de-Travers. The distiller uses just traditional methods of distillation, and refers to recipes that date back into the Belle Époque. Serving suggestion: 1 part absinthe 3-4 parts ice-cold water - no sugar.

Tasting notes

Color

Clear

Aroma

Fresh with strong lemon notes.

Taste

The initial sweetness is followed by a pleasantly bitter note. Wormwood and anise both slowly unfold their flavours. Dry and long-lasting finish with a slightly numbing sensation on the tongue and the palate.

Finish

Absinthe Serafine is pleasantly smooth with a strong finish. Contains more of everything and is still smooth and mild. Without the typical, powerful herbal flavour. A classic "Bleu" made from an old recipe.

René Jeanjaquet Absinthe Already early in the morning, there is a lovely smell of absinthe in the air. René Jeanjaquet is well aware of the fact that the different herbs unfold their scent best in the pure morning air. This distillery is rather difficult to find, which reminds us a little of the time when the drink was illegal. People whisper – presumably because they were used to it in the old days. The work is done early in the morning, in winter when the snow is still hard and icy, or in summer, long before the sun has reached its zenith and people feel inclined to sit down on a terrace to taste the local "bleue", the blue spirit. A genuine distillery of times gone by.