



## GREEN VELVET LA FÉE VERTE

### VAL.340 - Gift Set

An absinthe distilled just as it has been for generations. Its distinctive tangy flavor and its glowing green color come from the herbs of Jura and the spring water of Val-de-Travers. This Gift Set Includes 1 x Bottle of 700ml 2 x Glasses 1 x Green Velvet Absinthe Booklet 1x Handcrafted Wooden Gift Box

#### **Tasting notes**

##### **Color**

Delicate clear lime green. Colouring 100% Natural. Louche: an authentically slowly build-up that surprisingly turns into a delicate green cloud of mist.

##### **Aroma**

Wormwood, aniseed and coriander mixed with fruity spices.

##### **Taste**

Begins with sweet, bitter wormwood, followed by a powerful symbiosis of aniseed and fruity herbs from the Val-de-Travers. Mild Anise note.

##### **Finish**

A spicy and bitter-sweet combination, which yet leaves a very smooth velvety and sweet taste in the palate. Tasting notes from Gaudentia Persoz.

Family and tradition since 1898 The home of absinthe is a green valley in Switzerland's Jura Mountains - Val-de-Travers. Tucked away in this misty valley, is a small village called Couvet, where absinthe came into being in the 18th century. The village is surrounded by the mystical hills of Jura, which are rocky, but full of clear streams and fragrant herbs. This unique landscape is the home of Green Velvet - Absinthe Originale. Ever since it first appeared, there have been countless rumors and secrets surrounding the manufacture of absinthe. Our unique recipe has been handed down from generation to generation for more than 100 years and remains the guarded secret of our Green Velvet distillery à la Maison Persoz. The mixture of twelve different ingredients and the mystery of the 100% natural coloring, which occurs only at night, are just two factors that make Green Velvet an unforgettable pleasure to drink. Green Velvet has fragrances of the combination of mountain rocks, spring water and the botanicals of the canton of Jura. Enjoy Green Velvet as it combines traditional handcraft with modern drinking culture.