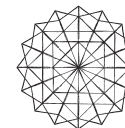


GREEN VELVET

ABSINTHE ORIGINALE
VAL DE TRAVERS



VAL. 275 – LA BLEUE



*Green Velvet VAL. 275 – La Bleue is as clear as **THE PURE SPRING WATER** from which it is made. The **HANDPICKED HERBS FROM THE REGION LEND IT THE ORIGINAL SMOOTH ABSINTHE TASTE WITH A SUBTLE HINT OF LICORICE.** This combination is ideal for the world of **COCKTAILS.** Mild and discreet, Green Velvet VAL. 275 lends its unique flavor to any drink.*

Tasting notes from Gaudentia Persoz

COLOR *Crystal-clear.* | **LOUCHE** *Fast and misty like a light, bright veil.* | **AROMA** *Aniseed and wormwood, harmoniously integrated in the taste of licorice with a smooth note of lemon balm.* | **TASTE** *The pleasant first sip from aniseed dipped in licorice is being followed by a hint of fresh lemon balm and one of itself evolving mixture of wormwood and star anise.* | **AFTERTASTE** *With the freshness of the lemon balm as the main component, it originates a short and yet spicy aftertaste, which leaves a smooth bitterness in the palate.*

VAL. 275 | **BOTTLE** 700ml / 750ml | **DRINKING STRENGTH** 48% VOL.

CONTENT OF THUJON < 5mg/l | **STORAGE POTENTIAL** 15 – 20 Years

ANISE NOTE *Very mild* | **COLOR** *Crystal-clear* | **COLORATION** 100% Natural

PRODUCTION METHOD *Distillation* | **PRODUCTION TIME** *Cold maceration 12h / Distillation 8h* | **CROP YEAR** 2011 | **NUMBERED** Yes | **DISTILLERY** Green Velvet

COUNTRY OF ORIGIN Switzerland | **LOCALITY** Couvet, Val-de-Travers



Serving suggestions – RECIPES UNDER [HTTP://NOTED.GREENVELVET.CH](http://NOTED.GREENVELVET.CH)