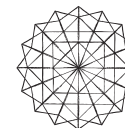


# GREEN VELVET

ABSINTHE ORIGINALE  
VAL DE TRAVERS



VAL. 340 – FÉE VERTE



Green Velvet VAL. 340 – Fée Verte is an absinthe distilled just as it has been for generations. It gets its **DISTINCTIVE TANGY FLAVOR AND ITS GLOWING GREEN COLOR** from the herbs of Jura and the spring water of Val-de-Travers. Aniseed, fennel and a dash of lemon balm cause Green Velvet VAL. 340 to softly melt in the mouth – elegant and herbal at the same time. **IT IS TRADITIONALLY ENJOYED WITH ICED SPRING WATER.**

### *Tasting notes from Gaudentia Persoz*

**COLOR** Tender clear lime green. | **LOUCHE** An authentic slow build up, which unexpectedly turns into a smooth green cloud of fog. | **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. | **AFTERTASTE** A spicy and bitter-sweet combination, which yet leaves a very smooth velvety and sweet taste in the palate.

**VAL. 340** | **BOTTLE** 700ml / 750ml | **DRINKING STRENGTH** 53% VOL.

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

**COLOR** Tender clear lime green | **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)**