



ABSINTHE JANIS

Die Grüne Fee

Absinthe Janis is handmade by Françoise Bovet from the Distillerie Absinthe Bovet La Valote for Die Grüne Fee brand by Swiss Craft Distillers, according to traditional methods of distillation dating back to the Belle Époque. The recipe is composed of up to 10 medicinal plants native to the Val-de-Travers region. Janis won a Gold medal for Best in its class at the Spirits Business Master Awards. Serving Suggestion: 1 part Absinthe 3-4 parts ice cold water - with sugar

Tasting notes

Color

Clear

Aroma

The nose is fresh with a variety of herbal notes and an intense vermouth tone.

Taste

Strong in taste but well balanced with a powerful wormwood scent and a prolonged bitterness. Remarkably smooth, despite the high alcohol content.

Finish

With its appealing bitterness like in the times of the Belle Époque, this absinthe can be drunk with sugar according to the old ritual, which contributes to the charm and popularity of this mythical drink.

Françoise Bovet, Absinthe Bovet "Absinthe represents my whole life," says Willy Bovet. And that's quite true, because he has been burning since 1968 and been "almost" caught several times. It was almost too much for him, and in 2005 he envisaged ending his love affair with the fairy once and for all, but then decided to take up the challenge of legalisation. It is worth visiting his distillery just to hear him talk about the good old days. With radiant eyes, he talks about the great moments of his passionate relationship with the green fairy. A love that still continues, he now produces several different types of absinthe. "La Tradition", "Le Chat", "Septante7", "Nostalgie" and "Bole Dance". Willy Bovet is one of the few to collect his own herbs.