



LARUSÉE

Absinthes artisanales suisses haut de gamme
HANDCRAFTED PREMIUM SWISS ABSINTHES

Represented by

THE SWISS WINE STORE [HONG KONG]

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Larusée Verte

Awarded Gold at China Wine & Spirits Awards 2014
Awarded Silver Outstanding (Absinthe of the Year) at IWSC 2016
Awarded Gold at San Francisco World Spirit Competition 2018

When you open a precious Larusée bottle, you dive into a universe of complex flavors! You enter a subtle world which combines perfectly balanced herbs and spices. Developed and handcrafted in Switzerland, in the Neuchâtel County, historic birthplace of the Green Fairy, Larusée is distilled in a very artisanal and traditional way, according to a recipe from the 19th century, improved over time and jealously guarded! The drastic selection of the best plants and herbs, its limited production and the know-how of our family, allow us to say that you surely own one of the finest in the world.

"The nose features herbal aromas of hyssop, small absinthe, and lemon balm mint. A very discreet, green anise. A dry, bracing nose. A strong plant taste in the mouth: invigorating, mountain fresh, and perfumed. The powerful absinthe plant quickly becomes established in the mouth, before developing delightful, enduring floral notes. This absinthe is refreshing, dry and elegant" - description taken from the tasting notes written by Luc-Santiago Rodriguez, owner of Vert d'Absinthe, the first store wholly devoted to absinthe in France.

Larusée Verte is the result of the same distilling process as Larusée Bleue. The difference is that immediately after distillation, a bouquet of plants is left to soak in it. This provides strong herbal notes and the sublime, one hundred percent natural green hue.

Suggestion: Enjoy as an aperitif (1 measure of absinthe to 3-4 measures of very cold water) or as a digestif (1 measure of absinthe to 1 measure of very cold water)

Content	700 ml
Alcohol	65%
Bottle	Glass
Corking	Cork stopper
Method	Distillation & Maceration
Spirits base	Redistillation of spirits from sugarcane, cereals or beetroot
Main herbs	Small and large absinthe, fennel, green anise, star anise ...
Warning!	Daylight can alter color
Code	7640155270021

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