



LARUSÉE

premium Pastis & Absinthes
made in Switzerland

Absinthe Bleue

sku AB 831708 - 700ml



Fenin, small village nestled in Val-de-Ruz, less than 10 kilometers from the city of Neuchâtel in Switzerland, houses the traditional distillery Larusée. It was founded in 2012 by two friends: master distiller Jean-Pierre Candaux and Nicolas Nyfeler. Jean-Pierre told Nicolas the story of Léon Duvanel, his wife Danièle’s grandfather. Originally from Val-de-Travers, Léon had always dreamed of distilling absinthe, but since his wife was downright against such an enterprise, he abandoned his dream, storing his recipe books and research papers in an old trunk in the loft. Léon had since passed on, but before he died he had talked to Jean-Pierre about his passion for absinthe with such enthusiasm that the latter picked up his desire to make it.

Keen to rehabilitate the image of artisanal pastis and absinthe, Nicolas invited Jean-Pierre to join forces with him in order to make this dream come true.

55% alc. - Larusée absinthe Bleue is made from around 12 aromatic plants and herbs. Weighed to the nearest gram, the blend is placed in 120-litre “chauffe” chambers in a copper still designed by Larusée. After an overnight soaking, the distillation process is carried out. No additive.

It is considered to have a softer anise flavor than green absinthe. Can be enjoyed as an aperitif with cold water or as a digestif.

Pronounced nose of anise, well-expressed chamomile with the spice and floral personality supporting complexity. The anise, earthy, chamomile and mushroom notes just become brighter on the palate. Vivid with full body and fantastic intensity. Well-made style with layers of complexity and the right amount of punch. Long finish for this very well-made product with a fine smooth texture.

