HR GIGER ABSINTHE MUSEUM

20th Anniversary | Swiss Craft Distillers

A special edition of only 999 numbered bottles that conmemorates the 20th anniversary of the H.R Giger Museum in Gruyères. This rare release is composed of ten local botanicals from Val-de-Travers, that had been carefully distilled by La Valote Martin Distillery, according to traditional methods and old recipes dating back to the Belle Époque.

Tasting notes

Color

Clear

Aroma

Clear flavours of wormwood, aniseed, fennel and an exciting range of local aromatic plants from the Val-de-Travers.

Taste

Smooth and fresh with a long lasting finish. The botanicals include large and small wormwood, anise, fennel, peppermint, hyssop, sweet wood, lemon balm, and other secret herbs. Pour 20ml of absinthe into a glass. Slowly add 60 - 80ml of ice-cold water before drinking it.

Finish

Long finish, harmonious interplay of freshness and light sweetness.

H.R Giger Absinthe for Swiss Craft Distillers The H.R Giger Absinthe range was created in collaboration with Swiss Craft Distillers and La Valote Martin Distillery, the design of the label was provided by the H.R Giger Museum. Swiss Craft Distillers is a producer of original Swiss Absinthes that works with local distillers, maintaining the authenticity and tradition of the spirits. Each distiller carries on the knowledge passed on from generation to generation, each of them has a story to tell through their recipes The secret of the Absinthe La Valote Martin lies in the appreciation for the product, its history and its region. In 1910, the absinthe production was banned by the Swiss government however many clandestine distillers kept the tradition alive. Francis Martin was one of them and when the ban was lifted in 2005, he decided to produce absinthe in accordance with the law, maintaining the authenticity of the product and the region. His recipe has not changed, absintheurs appreciate it as ever before. The eldest among them can often be caught saying that it reminds them of the Absinthe of their youth.

50 %
50 cl