

## Distillery Cyril Rohner et Grégory Franc

Coffrane, Switzerland (homeland of Absinthee)

### Brewery Description:

Since 2003 Gregory Franc & Cyril Rohner have made understanding and controlling each stage in the production of the historic Absinthe their priority. After several years they have created their own recipe, their own alembic, and their distillation process from start to finish. All three reflect their endeavour to come as close to the historic Absinthe as it was when created in the late 19th century.

## Absinthe Obstinee Verte

### ■ Spirits

Absinthe is a Franco-Swiss product that has been distilled in the "Arc jurassien" for over 100 years, from Boncourt (Jura | Switzerland) to the Val-de-Travers (Neuchâtel | Switzerland) via Pontarlier (France). This green absinthe is incredibly complex and the distillation process is very difficult to control: first, the brewers macerate plants, then distill. After distillation, the brewers macerate for a second time with a different configuration of herbs to give the final product the subtle aromas lost during distillation. This is the brewers' secret!

#### Product Details

<b>Proof</b>	138
<b>Spices</b>	Grand wormwood, Anise

#### Tasting Notes

<b>Appearance</b>	Green
<b>Flavor</b>	a slightly bitter and aniseed flavor

#### Available Formats:

- 1 \* 750 ml



#### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits