LA FÉE ABSINTHE BLANCHE

ABSINTHE SUPÉRIEURE - ALL NATURAL INGREDIENTS

La Fée Absinthe Blanche is a classic spirit based on an authentic 19th century recipe, distilled in conjunction with the French Absinthe Museum (Auvers-sur-Oise) with Grand Wormwood (Artemisia absinthium), Génépi, Fennel, Anise and other traditional herbs and spices. These are distilled separately before blending, which ensures consistent quality from batch to batch.

- Our classic Blanche (clear) absinthe, displays a more pronounced Fennel character, with less Anise.
- No sugar is required for the traditional serve, as Blanche has a naturally softer, sweeter character.
- Traditional serving: one part Blanche to 2-4 parts iced water, turning a milky white.
- La Feé Absinthe Blanche is a delicious ingredient for both traditional and modern cocktails.
- No artificial colours, flavours or preservatives.
- Distilled product of France

Sizes: 750ml, 50ml and tasting set

Difford's Guide 2016 QUALITY CERTIFIED ★★★★½ EXCELLENT 2016 QUALITY CERTIFIED

For Sales Support visit www.lafee.com
or email contact@lafee.com

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"Classic Serve"

diffordsguide.com

MUSÉE DE L'ABSINTHE
AUVERS-SUR-OISE

Endorsed by

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