



DUPLAIS SWISS VERTE

SWITZERLAND



Was first verte absinthe to be released in Switzerland since 1910 ban was lifted in 2005.

TASTING NOTES

Concentrated, with aromas of fennel, anise and Swiss Wormwood and a rich and creamy mouthfeel.

PROCESS

Recipe based on 19th-century French distiller's manual, "Traité des Liqueurs et de la Distillation des Alcools" by P. Duplais

SOURCE

Duplais uses locally-grown Swiss wormwood, along with other botanicals grown on a Swiss farm reserved exclusively for the finest pharmaceutical-grade herbs.

AVAILABLE SIZES

ABV / PROOF

750ml

68% ABV / 136 PROOF

BRAND INFORMATION

Tempus Fugit Spirits is dedicated to the glory of the well-made cocktail. The goal is to source and recreate rare spirits and liqueurs from the page of history to satisfy the demands of the most discerning connoisseur. Along with the world's finest absinthes, Tempus Fugit was determined to seek out fine rare spirits that were once staples in classic pre-Prohibition cocktails, which have been lost over time. In most cases, Tempus Fugit recreated these liqueurs in-house using historic 19th- century protocols, many cross-referenced in several languages, to arrive as close in taste to these forgotten spirits as is possible, or surpass them. From rare fruit, flower and plant liqueurs to bitters, Amari, Vermouths and Chinati, Tempus Fugit prides itself in finding out what's missing from the back bar of the most discerning bartenders.





