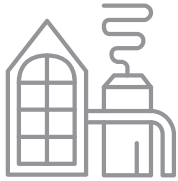


PRINCE PASTIS DE MARSEILLE

Classic French Anise

Prince Pastis is a Preiss Imports brand exclusive, created in the classic Southeastern style of Pastis de Marseille.



PRODUCTION PROCESS

Sugarbeet Alcohol + Anise + Provence Secrets + Water + Sugar = Smooth, Full Flavored Pastis with a Refreshing Edge

Prince Pastis de Marseille

- › Prince Pastis is an extraordinary ingredient in culinary recipes, from pastries to marinades.

TASTING NOTES

- › Entry is seductively Anis-like
- › A softer, mellow liquorice sits mid-palate
- › Full body, lasting spice on the finish

SERVING RECOMMENDATIONS

- › Diluted with cold water or mineral water
- › Over crushed ice
- › In marinades, sauces, and even baking

WEYLIN

1 dash Prince Pastis
1 dash By The Dutch Classic Bitters
1 ½ Spirit of Hven Hvenus Rye Whisky

*Mix ingredients in glass
Garnish with lemon twist*



45% 750mL, 1L
ALC / VOL BOTTLE SIZES

PASTIS CAME TO LIFE IN MARSEILLE, SOUTHEASTERN FRANCE, IN 1915 FOLLOWING THE PROHIBITION OF ABSINTHE. PASTIS MUST BE A MINIMUM OF 40% ALC/VOL, BUT IN ORDER TO BE LABELED "PASTIS DE MARSEILLE," IT MUST CONTAIN 45% ALC/VOL.

