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

**PRINCE PASTIS DE MARSEILLE**

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

**Production Process**

Sugarbeet Alcohol + Liquorice Root + 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**

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**SERVING RECOMMENDATIONS**

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- 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% ALC / VOL  750mL, 1L 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.