

PRINCE PASTIS DE MARSEILLE

Prince Pastis de Marseille

89 POINTS, SILVER MEDAL – Tastings 2017

BRAND OVERVIEW

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

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.

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

FRENCH CLASSIC ANISE

PRODUCT OVERVIEW

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

SUISSESSE

- | | |
|----------|---------------|
| ½ oz | Prince Pastis |
| ½ oz | Lemon juice |
| 1 | Egg white |
| 1 splash | Soda water |

*Shake with ice and strain into a lowball glass
Top with soda water*



PRODUCTION PROCESS

Sugarbeet Alcohol
+ Liquorice Root



Anise + Provence
Secrets



Water



Sugar



Smooth, Full Flavored
Pastis with a
Refreshing Edge

45%
ALC/VOL

750mL, 1L
BOTTLE



ORIGIN

PRICE



MARSEILLE
FRANCE