

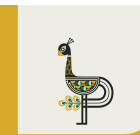
**EAU-DE-VIE DE
POIRE WILLIAMS**
WILLIAMS PEAR BRANDY

TASTING NOTES

- ♦ Generous aroma of pear skin.
- ♦ Finishes with a splendid evolution of ripe & mildly spicy flavor.



FLIP UP FOR A COCKTAIL RECIPE!



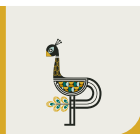
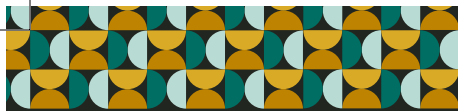
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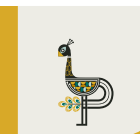
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Best served neat as a digestif!

WILLIAMS SPARKLER

◆ INGREDIENTS

1 oz Poire Williams
1 oz Rye Whiskey
Blood Orange Bitters
Champagne

◆ INSTRUCTIONS

Swish around one dash of bitters in champagne glass & pour out. Add ice, Eau-De-Vie de Poire & whiskey to the glass, then stir. Top off glass with champagne & garnish with a pear slice.

PREISS
— IMPORTS —

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HOW TO

PRINTING INSTRUCTIONS



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- ✦ After selecting how many copies you would like to print, select a page range of 1-2 only, to avoid printing multiple copies of this instruction page.
- ✦ Make sure the page is set to landscape orientation (11" x 8.5") in page setup.
- ✦ Select double, or two-sided printing, and then select the "flip on short edge" option.