



PASTIS DES TERRES ROUGES

Distillerie des Terres Rouges

Pastis came to life in Marseille, Southeastern France, in 1915 following the prohibition of absinthe. While it is often compared to its predecessor, it is quite different from absinthe. It traditionally does not contain wormwood and has a much stronger flavor and presence of star anise. It also exhibits distinct flavors of licorice root, not typically found predominantly in absinthe. The presence of sugar is also a characteristic of pastis as opposed to absinthe.

The Master Distiller at Terres Rouges in Turenne has crafted a delicate aromatic bouquet of ten plants and spices that include the traditional

ingredients for pastis, including star anise, aniseed and licorice. Pastis gets its rich and complex aromas from the infusion of plants and blending together of several different distillates. The color is completely natural and comes from the infusion of plants and liquorice. The intense and unique character of the pastis is the perfect illustration of the Terres Rouges Distillery's outstanding expertise.



Pastis Once Elevated

PRODUCT OVERVIEW

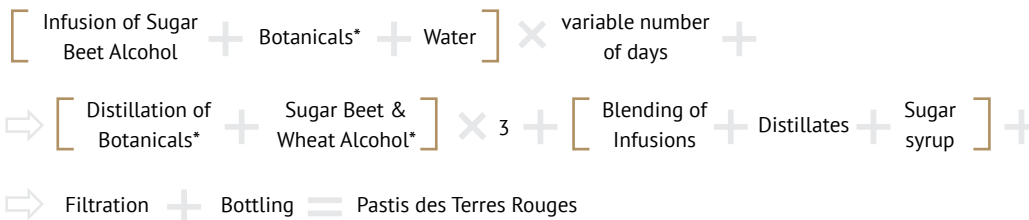
TASTING NOTES

- Delicate menthol, aniseed, fennel, and cardamom notes on the palate
- Rich and complex with balanced notes of juniper, sage and caraway
- Beautiful licorice finish

SERVING RECOMMENDATIONS

- Serve neat or over ice, diluted with water
- Works well in marinades, sauces, and even baking

PRODUCTION PROCESS



45% ALC/VOL 700mL BOTTLE

Botanicals: licorice root, star anise, green anise, cardamom, mace, juniper, mugwort, caraway, angelica root, sage, coriander seed, cloves, plus others

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SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

