



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.

Pastis, meaning "mixture", is typically made from a blend of star anise, licorice, other herbs, sugar, and spices, and has been consumed since the 19th century as an aperitif. It is best consumed on an empty stomach, to enhance the medicinal qualities of the herbs.

Prince Pastis is also 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 licorice 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 + Licorice Root + Anise + Provence Secrets + Water + Sugar = Prince Pastis de Marseille

45%
ALC/VOL

700mL
BOTTLE

SKU

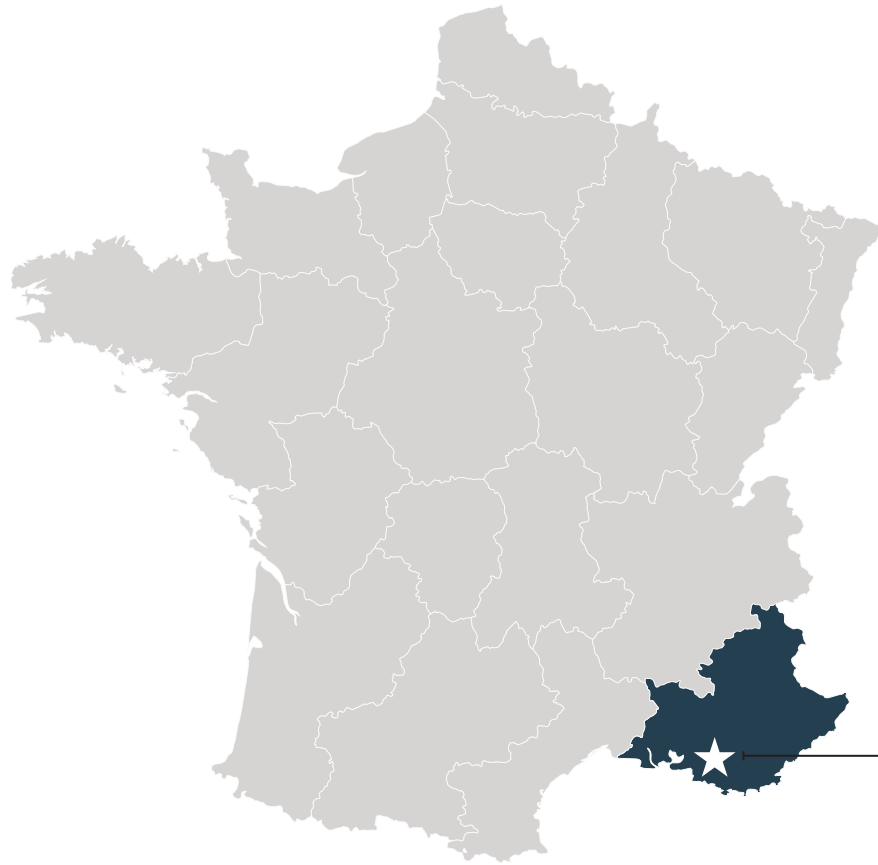
DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



MARSEILLE
FRANCE

