



CRÈME DE BANANE LIQUEUR

Pairidaēza [pair•ih•duh•ee•zuh]

BRAND OVERVIEW

The idea of Pairidaēza eschews any sense of monotony. Lush, green, and rich, your cocktail paradise awaits with Crème de Banane. This amber liqueur is created with plantains rather than the common dessert banana. Aromas of caramel and coffee greet you as you are reminded of fresh baked banana bread. The taste of ripe plantain dominates the palate and gives a rich, full body mouth feel. This liqueur gives the creator a sense of versatility due to complexity and nuance.

All-natural plantains are used in the distilling process. Using plantains rather than dessert bananas

give this crème a more refreshing quality, than sweet and candylike. The Pairidaēza distilling process uses burnt sugar to provide the aromas or nuttiness and caramel to add layers of nuance to the drinker.

Crème de Banane is the liqueur to elevate your tiki cocktails and inject a richness to any cocktail. Pair this liqueur with baking spices such as cinnamon or cardamom, or bring complexity to a daiquiri. This versatile liqueur can make itself known in any style cocktail. Create a tropical paradise on command, anytime with Crème de Banane.

WHAT'S YOUR PARADISE?

Versatility and experience can blend past with future to provide a clearer picture to ones personal paradise.

PRODUCT OVERVIEW

TASTING NOTES

- Hints of cinnamon and caramel on the nose
- Flavor of ripe plantains
- Rich creaminess accompanied by baking spice

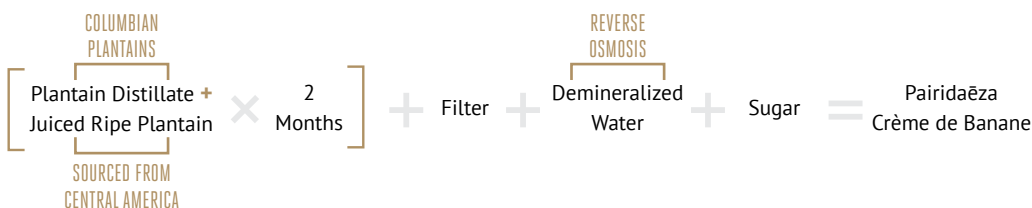


SERVING RECOMMENDATIONS

- Use as modifier in shaken cocktails
- Pairs with cognac, bourbons, coffee liqueurs, rums especially
- Effective partner to amari such as Fernet or Averna
- Delicious combo with walnut, angostura and/or peychauds bitters



PRODUCTION PROCESS



25%
ALC/VOL

700mL
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**BURGANDY
FRANCE**

FULL PRODUCT LINE

