

HENRI BARDOUIN PASTIS

Grand Cru Etui

Pastis Henri Bardouin is a refreshing aperitif. This Pastis contains 65 ingredients from all over the world: plants from Provence and South America. Spices from Africa, China, India, Sri Lanka and the Moluccas, such as: cinnamon, nutmeg, clove, tonka bean, cardamom, star anise, mugwort, cornflower, grain of paradise, pepper and much more. The full flavour of the pastis can only be developed with sufficient water. The essential oils distilled in alcohol can be dissolved in water. The mixing proportion should be 1:6-10 with pure, fresh water. This is the only pastis that received a gold medal at the Paris Agricultural Show.

Tasting notes

Color

Natural colour. Amber with green highlights.

Aroma

Anise, cardamom, pepper and Tonka beans.

Taste

Complex and delicate. Well-balanced flavours, notes of aniseed followed by wormwood, spices and herbs. Suggestion: As an aperitif, or during a meal. Store at temperatures between 10Cº- 25Cº, do not refrigerate, the bottle should be kept upright. There is no expiry date, but it changes colour after opening due to oxidation, which is normal.

Finish

Various flavours of aromatic herbs and exotic spices

The distillery Since 1898, the small Henri Bardouin distillery located in Forcalquier, Provence, has been producing pastis. The name Pastis, derived from the word pastiche, was created in 1915 when absinthe was banned and sold as a substitute product in the port of Marseille. Henri Badouin's Pastis is composed of 65 hand-picked ingredients that are distilled or macerated according to their nature. The sugar content, in the form of sugar cane syrup, is 50g/l, as well as the glycyrhine content of 0.055g/l, which is much lower than the authorised quantities of 100g/l and 0.5g/l for Pastis. The alcohol content is 45% vol.