



Characteristics

45% Vol.
Sugar : 50 g/L

Production process

A blend of 65 plants and spices, dried, macerated and distilled to obtain the subtle balance of Pastis Henri Bardouin.



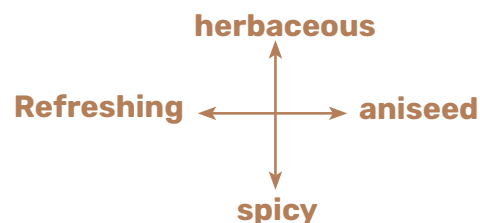
Yellow color with green hints that becomes cloudy when water is added.



Anise notes followed by more exotic aromas such as cardamom.....



Intense flavour with herbaceous notes where star anise and cardamom are the most potent flavours .The 65 botanicals give a wide range of aromas (mugwort, cloves, pepper, cinnamon, nutmeg, sage...)



Top 5 flavours to match

- rose ◦ lemon ◦
- mint ◦ basil ◦
- rosemary ◦

Serving suggestions



Pastis Henri Bardouin is commonly enjoyed before the meal as an aperitif. Serve it with 6 to 10 parts of pure, chilled water for one part of pastis. Can also be enjoyed in cocktails.

STANDARD PRODUCT 70 cl - Réf. 200

CASE

Sizes (cms) : 25.5 x 17.5 x 32.5
Weight (kg) : 8.9
ITF : 4 337997 440601 5

BOTTLE

Sizes : 31.2 cms - Ø 7
Weight (kg) : 1.5
EAN : 3 37997 4406017

HS code : 220870103