

HENRI BARDOUIN

HENRI BARDOUIN PASTIS LIQUEUR

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TECHNICAL DETAILS

Derived from a blend of 65 plants and spices, Henri Bardouin Pastis is based on a secret recipe that has been handed down from generation to generation at the Distilleries de Provence. Henri Bardouin Pastis is defined the “Grand Cru” of pastis.

Even though the Provençal soil, plants and spices impart exceptional qualities to HB Pastis, it would be impossible to produce HB Pastis without other plants and spices from all over the world. In fact, each continent contributes to the quality this pastis. This harmonious blend of flavors offers a rich and refreshing aperitif that stimulates the palate without being overpowering.

TASTING NOTES

Yellowish brown with shimmering green highlights due to natural plant pigments. Starts with anise, followed by plant aromas and exotic spices like cardamom, melegueta pepper, and Tonka bean. A sharp initial attack of plants, evolving into a structured, complex flavor profile due to wormwood and spices, with a good aromatic persistence. A complex, spicy, and aromatic final note.

SCAN >>

More About
This Wine



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- ABV%: 45
- Type: 1339
- Class: Pastis



REVIEWS

San Francisco World Spirits Competition