

France, Pastis de Marseille

PASTIS DUVAL

"Pastis de Marseille since 1798"

Story Traditional Pastis de Marseille, since 1798. The recommendation is to dilute the Pastis with water, at a 5:7 ratio.

Producer "In 1934, a young Jean Cayard founded La Martiniquaise SA, a French company focused on importing and selling rums. By the 1940s, the company expanded its operations to include sales of cognac, calvados, port wine, Madeira, and other sweet wines. The company experienced significant growth throughout the 20th century and continues under the leadership of Jean-Pierre Cayard, the son of Jean Cayard. Today, La Martiniquaise is the second-largest French group in the spirits industry and ranks among the top 10 globally. The conglomerate's annual turnover exceeds 1 billion euros, encompassing 38 subsidiaries and production facilities, employing over 2,300 people worldwide. Despite its vast scale, La Martiniquaise remains a family-owned business, continuing its legacy as such into the present day."

COLOR Light yellow

TASTE Dryish, medium-bodied, warm, freshly herbal, star anise and liquorice root

TIPS FOR USE The traditional way is to lengthen the pastis with water, at a 5:7 ratio.

WINE TYPE Anise distillates
MANUFACTURER La Martiniquaise
ALCOHOL CONTENT 45%
SUGAR CONTENT 17 g/l

PACKAGE SIZE 12 bottle(s)
BOTTLE CLOSING Screw cap
BOTTLE SIZE 0,5 l
PRODUCT NUMBER 114035

