



1846

**FASSBIND**

*Eau de Vie*

SELECTION PRESTIGE



*"Fassbind Pflanzli"*



*"Fassbind Williams"*



*"Fassbind Kirsch"*

## *Fassbind Tradition*

*The taste of tradition, a passionate pride in one's craft, the art of distilling with the unique Bain Marie process - these are the hallmarks of the Fassbind company.*



# FASSBIND

## HISTORY

It was back in the middle ages, in 1395 to be exact, when the first ancestors of the Fassbind family decided to settle in the beautiful region of Oberarth in central Switzerland. It is a place surrounded by stunning lakes, mountains and valleys. The Fassbind family soon started cultivating the wild growing cherry trees to produce what would become one of Switzerland's most famous specialties: the Kirsch Eau-de-Vie. Over the centuries, the Fassbind family continued to improve the distillation process and always made sure to pass on the knowledge and secrets of the trade to the next generation...

Gottfried Fassbind's decision in 1846 to formally establish the Fassbind company and to use only the highest quality fruit in its distillate ensured Fassbind's continued success throughout the years.



## SELLING POINTS

- Hand selected fruits ensure highest quality standards.
- Traditional Bain-Marie distillation.
- Produced under the strict Swiss quality standards of the Fassbind family since 1846.

## PRESTIGIOUS SELECTION



Twelve pounds of small, sugar-sweet cherries from the slopes of the famous Righi mountain are called upon to produce one bottle of Fassbind Kirsch.



Fassbind Pflumli is composed of the ripe and pristine fruit of Switzerland's sun nourished deep-blue plum trees.



Fassbind Williams derives its full-bodied flavor from the golden, juice-infused Williams Pear of the Valais Region.

# niche

## Wine & Spirits

## WATER OF LIFE

Although Fassbind's Eau de Vies are best known as the perfect complements to any dessert, they are also quite enjoyable sipped slowly from a snifter, where the precise and powerful aroma of their respective fruits offers a truly exquisite experience. Unlike vodka, whose ultimate goal is to disappear in its surrounding, Eau de Vies emphasize freshness, liveliness, and the brilliance and intensity of a fruit's essence. That said, Eau de Vie is the penultimate course, an unparalleled after-dinner digestive that couples beautifully with sweets.

### Kirsch Sour

1 ½ oz. Fassbind Kirsch  
juice of 1/2 lemon  
1 teaspoon sugar



Shake with ice, and strain into a sour glass.

### Pear Brandy Champagne Cocktail (serves 4)

1/4 cup sugar  
1/4 cup & 4 tsp. Fassbind Williams  
2 ½ cups chilled champagne  
1 speckle of Williams Pear



In a small saucepan, heat sugar and 1/4 cup Fassbind Williams Pear Brandy over moderate heat until sugar is dissolved. Remove pan from heat and cool syrup. Spoon 1 ½ tablespoons syrup into each of 4 champagne glasses and add 1 teaspoon pear brandy to each glass. Add 2/3 cup champagne to each glass and stir well. Add petite pear slice to each glass.

