

PRESENTING

Alizé
imported from France

Pineapple



Life is more fun in color.

PRESENTING ALIZÉ PINEAPPLE

A tropical infusion of ripe pineapple and passion fruit, delicately blended with premium French vodka.

PRODUCT DETAILS

- Extremely versatile, this enticing new flavor can be savored on the rocks, mixed in cocktails or as a complement to a variety of premium spirits or champagne.
- All Alizé flavors are unique, premium liqueurs imported from France which incorporate an intriguing and delectable blend of exotic fruits and premium French vodka.

MIX IT UP

The delicious flavor of Alizé Pineapple can be savored on the rocks or in unique, stylish and colorful cocktails.

Enjoy Alizé Pineapple with a variety of premium spirits, fresh juices and mixers.

16% ABV / 32 proof
Origin: Imported from France



HEAVY ROTATION

1.5 oz Alizé Pineapple
1 oz white rum
0.25 oz lime juice
1.5 oz ginger beer
dash of Angostura Bitters
cocktail cherry

Fill a Collins glass with crushed ice, then add the ingredients in the order shown above. Add a dash of bitters which will float on top. Garnish with cocktail cherry.



TRICK OF THE LIGHT

1 oz Alizé Pineapple
2.5 oz Caposaldo Prosecco
0.5 oz elderflower liqueur
0.25 oz Amaro Lucano
thinly sliced lime wheel

Pour Prosecco into a coupe glass then drop in lime wheel. Wait for foam to subside then add in rest of ingredients in order shown above. For a sweeter version, place lime wheel in glass first and pour Prosecco over it. Go slowly to keep foam down, then add rest of ingredients.



SMOOTH OPERATOR

4 oz Alizé Pineapple
2 oz gin
3 oz unsweetened coconut milk
1 large scoop orange sherbet
3 strawberries
1 tsp cumin powder
3 tsp white sugar
assorted pieces of fruit
bamboo skewer or kebab
whip cream (optional)

Add orange sherbet, strawberries, coconut milk, Alizé Pineapple and gin together in a blender. Blend until well mixed together. Combine cumin powder and sugar, wet glass rim and use mixture to coat it. Pour drink mixture from blender into glass. Push fruit through bamboo skewer or kebab and lay on top for garnish. *Optional:* Top with whip cream.



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For more information and delicious cocktail recipes, visit www.alize.com.



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