

# DOLIN VERMOUTH DE CHAMBÉRY DRY



Distinguished by its light, fresh and elegant profile, which comes from a delicate wine base and more than thirty Alpine herbs. Its fresh and elegant nose, subtle and complex palate is the profile that made the 1:1 gin/dry vermouth Martini famous, and so often imitated by others. Beyond mixed drinks, it is an ideal aperitif on ice with a twist of citrus. Try as an accompaniment to raw shellfish, goat cheese or pesto. In cooking, it adds depth and an herbal character that normal white wine cannot.

Vermouth is a fortified, aromatized wine; the ingredients are wine, herbs and plants, grape spirit and sugar. The practice of aromatizing wine dates back to the Ancient Greeks. Right up until the 20th century, doctors regularly prescribed Vermouths and aromatized liqueurs for all manner of illness. The exact recipes are a closely guarded secret, but there are up to 54 different plants used, most notably wormwood, but also hyssop, chamomile, genepi, chincona bark and rose petals.

Made to the same base of recipes since 1821, Dolin Vermouth de Chambéry has long been the benchmark for fine Vermouth. Today Dolin is among the few remaining independent producers of Vermouth and is recognized as the creator of Vermouth de Chambéry. And they continue to make the authentic product according to the principles and recipes that made it famous. This means production in Chambéry itself, maceration of real plants rather than pre-prepared infusions, and the unique addition of sugar as opposed to other sweetening products. As with Cognac and Armagnac, the best base wine is very light, and as neutral as possible. The majority of the comes from the Armagnac vineyards of the Gers in addition to local/regional producers. The particular flavors and aromas of the plants are of crucial importance, and the age-old Dolin recipes produce a character that is distinct to this Alpine region. These are individual Vermouths of remarkable freshness, purity and complexity.

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## Tasting Note:

DOLIN  
VERMOUTH DE CHAMBÉRY DRY  
Light, fresh & elegant aromas; subtle,  
complex flavors; made from a delicate  
wine base & more than thirty Alpine herbs.

## Shelf Talker:



DOLIN  
VERMOUTH DE  
CHAMBÉRY DRY

Distinguished by its light, fresh & elegant profile, which comes from a delicate wine base & more than thirty Alpine herbs. Its fresh, elegant nose & subtle, complex palate is what made the 1:1 gin/dry vermouth Martini famous. Beyond mixed drinks, it's an ideal aperitif on ice with a twist of citrus. Try as an accompaniment to raw shellfish, goat cheese or pesto. Made from the same recipe since 1821.

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