

DOLIN VERMOUTH DE CHAMBÉRY ROUGE



Imparts lovely spicy notes amid its light and fresh profile. More than 50 plants found near Chambéry were used to flavor this wine and give it a fresh, restrained and elegant nose, with a subtle, complex bittersweet palate. Its profile is firm and balanced. Its rich flavors yield to a clean finish, enabling other flavors in a cocktail to be enhanced. Lovely on its own as an aperitif on ice with a twist of citrus. Pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.

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. The color of the Rouge does not come from red base wine, which is unsuitable for elegant Vermouth, but from the particular plants used and from sweetening with dark, caramelized sugar.

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:

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Fresh, restrained & elegant aromas;
complex, bittersweet, rich flavor; lovely
spicy notes amid a light & fresh profile;
clean finish.

Shelf Talker:

DOLIN VERMOUTH DE CHAMBÉRY ROUGE



Lovely spicy notes amid a light & fresh profile. More than 50 plants found near Chambéry used to flavor this wine give it a fresh, restrained & elegant nose with a subtle, complex, bittersweet palate. Firm & balanced. Rich flavors yield to a clean finish, enabling other flavors in a cocktail to be enhanced. Lovely as an aperitif on ice with a twist of citrus. Pairs well with charcuterie or black olives.

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