

# DOLIN VERMOUTH DE CHAMBÉRY BLANC



The clear, sweet Blanc variety of Vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as 'Bianco'. It offers subtle layers of flavor ranging from chamomile and elderflower to mulberry and apples. Beautiful and slightly sweet. Traditionally served with a sliced strawberry, a splash of soda and a twist. Enhances the flavor of cocktails and is lovely on its own as an aperitif on ice with a twist of citrus. It is ideal for infusions of melon or other fruit and is an appetizing accompaniment to a wide variety of cheeses.

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:

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Subtle layers of flavor ranging from chamomile & elderflower to mulberry & apples; beautiful & slightly sweet.

## Shelf Talker:

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