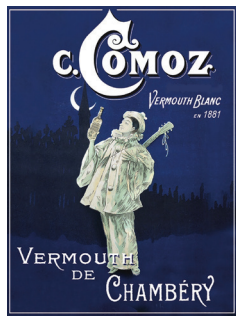


Comoz Blanc Vermouth de Chambéry

Savoie, FRANCE



Established in 1856, Comoz was the second-oldest of Chambéry vermouth producers after Dolin, and was the first to produce in a crystal-clear style. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) Introduced in 1881, Comoz Vermouth Blanc expressed Claudius Comoz's selection of wines, plants and fruits, many of which come from the hills above Chambéry. Comoz came to fame as the essential vermouth in the El Presidente cocktail in Cuba. Comoz is less sweet than other vermouth blanc, with notes of stone fruits, alpine flowers and a deep, resonant undercurrent of wormwood. This deeper profile marries with whiskey better than any other pale vermouth.



SWEET
VERMOUTH
France
16% Alc/Vol

750 ml | 3274510003692 12 x 750 | 13274510003699

Highlights:

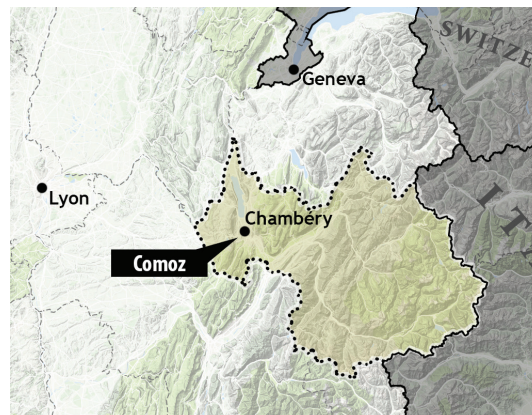
- ✦ One of the two original Chambéry vermouth producers
- ✦ Acclaimed as the inventor of Blanc Vermouth
- ✦ Semi-sweet, full-bodied; pronounced wormwood and cherry notes
- ✦ Specified in the classic El Presidente cocktail from Cuba
- ✦ Drink on ice with a twist; mix with gin, vodka or blanco tequila



Claudius Comoz was legendary in his tireless promotion of this new category. He commissioned famous poster artwork, one example of which is featured on the label. Production continued for four generations of the Comoz family. Today, Haus Alpenz and Dolin revive this delicious and historically important vermouth. Comoz is acclaimed as the inventor of the "blanc" style of vermouth. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) It is semi-sweet and full-bodied with pronounced wormwood and cherry notes. This is THE vermouth specified in the famous El Presidente cocktail, created in Cuba in the early 20th century and published in 1915's "Manual del Cantinero."

The house of Comoz was established in 1856 by Jean-Pierre Comoz, becoming the second vermouthier of Chambéry after Dolin

(where Jean-Pierre had been previously employed). In 1881, under the leadership of the son Claudius Comoz, the house changed its production process of pale vermouth and introduced the type 'Vermouth Blanc.' By the 1930s, when the Tribunal de Chambéry applied for an appellation for its vermouth, Noël Comoz (the grandson) had risen to the president of the Union of Vermouthiers. The house declined along with the vermouth category in the late 20th century, closing its own operations in 1981. Production continued under contract for almost 20 years until disappearing completely by the year 2000. Today, the original recipe is produced by Dolin et Cie.



Savoie Spritz

Build in a double rocks glass filled with ice:

2 oz Comoz Vermouth Blanc
1 oz club soda
1 sliced strawberry

Garnish with lemon peel and mint sprig.



Savoie Spritz

Day Drinker

Stir with ice:

1.5 oz Comoz Blanc Vermouth
1 oz blanco tequila
0.25 oz grapefruit juice
3 drops celery bitters

Strain into a double rocks glass filled with a large ice cube.
Garnish with lemon twist and rosemary sprig.

El Presidente

Stir with ice:

1.5 oz light rum
1.5 oz Comoz Vermouth Blanc or Dolin Blanc Vermouth de Chambéry
1 bar spoon orange curaçao
1 bar spoon grenadine

Strain into a coupe.
Garnish with orange peel.

Plum Negroni

Stir with ice:

1.25 oz Averell Damson Gin
1 oz Mattei Cap Corse Blanc Quinquina
0.75 oz Comoz Vermouth Blanc

Strain into a rocks glass filled with ice.
Garnish with basil leaf.