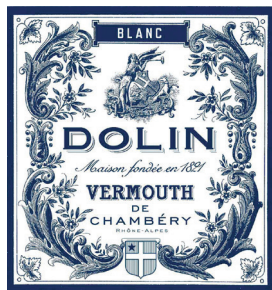


Dolin Blanc Vermouth de Chambéry

Savoie, FRANCE



The sweet, pale 'Blanc' variety of vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as 'Bianco'. The Blanc is traditionally served with a sliced strawberry, a splash of soda and a twist. Dolin blanc's elegance and slight vanilla edge marry beautifully in the 'new classic' Blond Negroni. In other cocktails, Dolin Blanc pairs well with blanco tequila or other flavorful clear spirits. It is ideal for infusions of melon or other fruit, and an appetizing accompaniment to a wide variety of cheeses.



SWEET
VERMOUTH
France
16% Alc/Vol

375 ml | 3274510003913 12 x 375 | 13274510003910
750 ml | 3274510003821 12 x 750 | 13274510003828

Highlights:

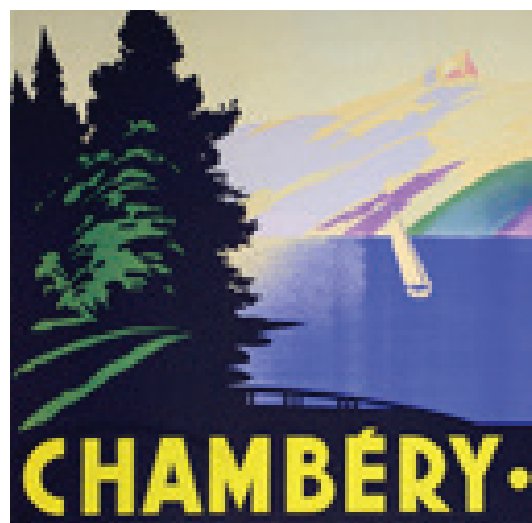
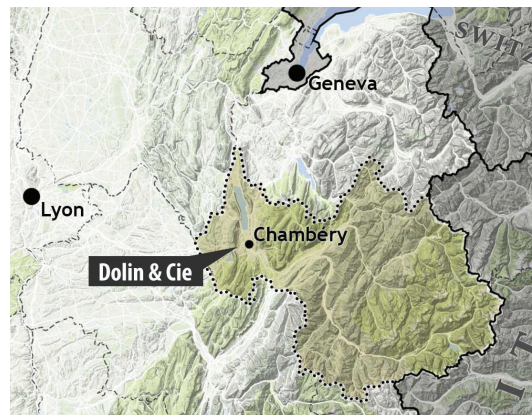
- ✦ Classical, fresh and clear, with a balanced sweetness
- ✦ Spectacular in gin, agave, white rum or pisco-based cocktails
- ✦ Pour in a pitcher over chopped fruit
- ✦ Pair with fresh cow's milk cheese or creamy bloomy-rind cheese
- ✦ Designated style indigenous to the mountains of the Savoy



Dolin is among the few remaining independent producers of vermouth and the last producing Vermouth de Chambéry. Dolin continues to make the authentic product according to the principles which earned Chambéry France's only A.O. for vermouth back in 1932. This means production in Chambéry itself, maceration of real plants rather than pre-prepared infusions, and sweetening only by grape must, wine and/or sugar. Since its founding, the house of Dolin has also produced the legendary alpine liqueur Génepy from local herbs. After a family transition in 1905, the company is today in the fifth generation of the Sevez family.

The particular quality of Vermouth de Chambéry was first identified in 1821 by Joseph Chavasse, whose son-in-law Ferdinand Dolin inherited the recipe and the now eponymous company. Dolin Vermouth was winning medals in Philadelphia, St Louis and London in the late 19th century, and still remains the benchmark for fine French vermouth. A hallmark of Vermouth de Chambéry was the creation of the Blanc (aka Bianco) style, a first clear vermouth. All Dolin vermouths display remarkable freshness, purity and complexity.

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: Vermouth di Torino and Vermouth de Chambéry, with a third, Vermut de Reus, awaiting formal recognition. Vermouth de Chambéry is notable for a clean, light and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth.



Bartlett Pear Martini

Bartlett Pear Martini

Stir with ice:

1.5 oz Purkhart Pear Williams
Eau-de-Vie
1.5 oz Dolin Blanc Vermouth
de Chambéry or Dolin Dry
Vermouth de Chambéry
2 dash orange bitters

Strain into a coupe.
Garnish with lemon peel.

Chambéry Spritz

Build in a double rocks glass
filled with ice:

2 oz Dolin Blanc Vermouth
de Chambéry
1 oz club soda
1 sliced strawberry

Garnish with lemon peel.

Improved Vodka Tonic

Build in a collins glass filled
with ice:

2 oz vodka
0.5 oz Dolin Blanc Vermouth
de Chambéry
0.25 oz lime juice
3 oz tonic water

Garnish with lime wheel.

Romance Languages

Stir with ice:

1.5 oz blanco tequila
1.5 oz Dolin Blanc Vermouth
de Chambéry
1 bar spoon Purkhart Pear
Williams Eau de Vie
1 bar spoon lemon juice

Strain into a coupe.
Garnish with lemon twist
(discard the peel).