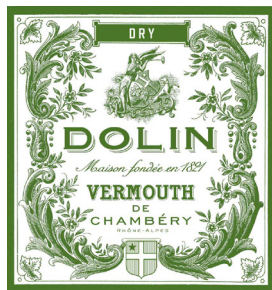
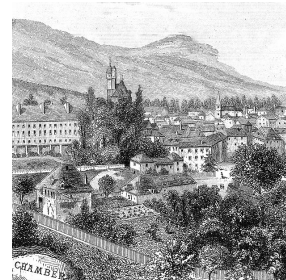


# Dolin Dry Vermouth de Chambéry

Savoie, FRANCE



Dolin Dry is distinguished by its light, fresh and clean profile, which comes from a delicate wine base and more than thirty Alpine herbs. From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. 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. In the 1930s Chambéry earned France's only protected designation of origin for Vermouth. Beyond mixed drinks, it is an ideal aperitif or accompaniment to raw shellfish, goat cheese or pesto. In cooking, Dolin Dry adds depth and an herbal character that normal white wine cannot.



DRY  
VERMOUTH  
France  
17.5% Alc/Vol

375 ml | 3274510003807 12 x 375 | 13274510003804  
750 ml | 3274510003791 12 x 750 | 13274510003798

## Highlights:

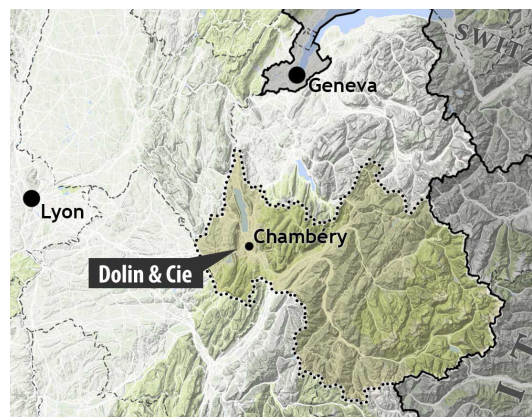
- ✦ Classical style of vermouth with a light, clean profile
- ✦ Vermouth de Chambéry made the Martini famous; try it in a 50:50
- ✦ Complements shellfish and simple fish preparations
- ✦ Appellation-designated, indigenous to the mountains of the Savoy
- ✦ Dolin is the only remaining producer of the style



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, of which the Dry recipe has been celebrated in cocktails from the 1920s onwards.

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.



The 50/50 Martini

### The 50/50 Martini

Stir with ice:

1.5 oz Hayman's London Dry Gin  
1.5 oz Dolin Dry Vermouth de Chambéry  
2 dashes orange bitters.

Strain into a coupe.  
Garnish with lemon peel and olive.

### Brainstorm

Stir with ice:

1.5 oz Irish whiskey  
1 oz Dolin Dry Vermouth de Chambéry  
0.5 oz Bénédictine

Strain into a coupe.  
Garnish with orange peel.

### Chrysanthemum

Stir with ice:

2 oz Dolin Dry Vermouth de Chambéry  
1 oz Bénédictine  
1 bar spoon absinthe

Strain into a coupe.  
Garnish with lemon peel.

### Salt & Pepper

Stir with ice:

1.5 oz Dolin Dry Vermouth de Chambéry  
1.5 oz Dolin Rouge Vermouth de Chambéry  
2 dash Angostura Bitters  
2 dash orange bitters

Strain into a coupe.  
Garnish with orange peel.