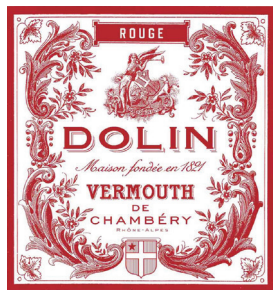


Dolin Rouge Vermouth de Chambéry

Savoie, FRANCE



Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink's other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering aftertastes found in large commercial products. It makes for an exceptional Manhattan that does not bury the tastes of rye or bourbon, even at classic 1:1 proportions. Refreshes a Negroni, too. Dolin Rouge and a twist pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.



SWEET

VERMOUTH

France

16% Alc/Vol

375 ml | 3274510003906 12 x 375 | 13274510003903
750 ml | 3274510003814 12 x 750 | 13274510003811

Highlights:

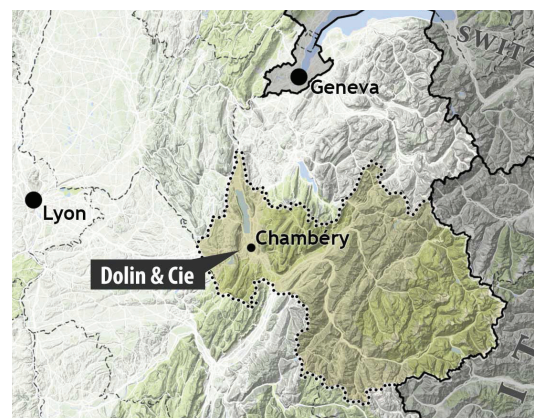
- ✦ A light and fresh red vermouth. Lets the whiskey do the talking
- ✦ Mix with any bourbon, rye or Scotch; refreshes a Negroni
- ✦ Pair with olives, nutty cheeses, cured meats
- ✦ Excellent with a citrus twist over ice
- ✦ Native to the mountains of the Savoy; made with over 50 herbs
- ✦ Dolin invented this protected style of vermouth (light, floral)



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 Génépy 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.



Walk With a Smoke

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Shake with ice:

1.5 oz Hayman's Old Tom Gin
0.5 oz Dolin Rouge
0.5 oz Amaro
Sfumato Rabarbaro
0.5 oz grapefruit juice

Strain into a collins glass
filled with ice.
Garnish with grapefruit slice.

Aphrodite No. 1

Stir with ice:

1.5 oz Mas Peyre Rancio Sec
"Le Démon de Midi"
1.5 oz Dolin Rouge Vermouth
de Chambéry
2 dash orange bitters

Strain into a coupe.
Garnish with orange peel.

Bobby Burns

Stir with ice:

1.5 oz Scotch whisky
1 oz Dolin Rouge Vermouth
de Chambéry
0.5 oz Bénédictine

Strain into a coupe.
Garnish with orange peel.

El Boulevard

Stir with ice:

1 oz añejo tequila
1 oz Aperitivo Cappelletti
1 oz Dolin Rouge

Strain into a coupe.
Garnish with orange peel.