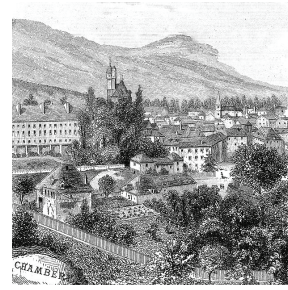


Dolin Génepy le Chamois Liqueur

Savoie, FRANCE



Génepy (sometimes spelled Génépi) is a legendary alpine herbal liqueur that dates back many hundreds of years. While comprised of a multitude of alpine herbs, the most prominent is Génepy, a petite variety of artemisia (often translated into English as “mountain sage”) found principally in the high mountains of the Savoy. Its bright herbal and fresh flavors have long been associated with the mountain air and adventure. Today it is still the darling of French ski resorts and fine dining, served on the rocks or with tonic water, and very welcome after a fondue. Using its own alembic still, Dolin has made this Génepy from local farmers’ herbs since 1821.



HERBAL

LIQUEUR

France

45% Alc/Vol

750 ml | 3274510003616 12 x 750 | 13274510003613

Highlights:

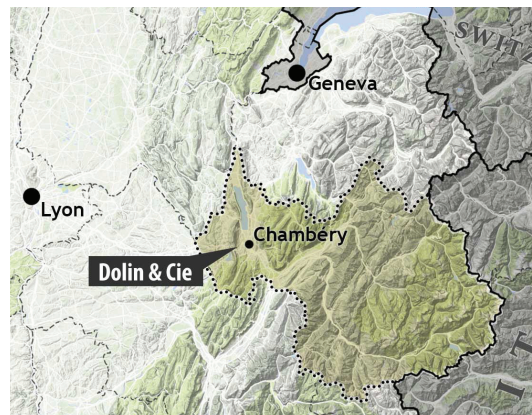
- ✦ Legendary, intensely herbal liqueur from the French Alps
- ✦ Prominent among 30 local herbs is Génepy, or “mountain sage”
- ✦ Made by Dolin in an alembic still since 1821
- ✦ Traditionally served after a fondue, with chocolate or in hot chocolate
- ✦ Adds herbal notes to gin and soda, and many classic cocktails



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. Dolin has also long produced the legendary alpine liqueur Génepy from local herbs. 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.

Inhabitants of Europe's mountainous regions have made liqueurs with local flowers and plants for centuries. These include the fragrant, floral crème de violette as well as herbaceous and bitter liqueurs that started out as elixirs to aid indigestion and other ailments. The latter category includes amaro, meaning “bitter,” in Italian. While they began as wine-based digestive aids, most modern amari are composed of spirits (usually neutral spirits), a proprietary mix of herbs and botanicals, and sugar or other natural sweetener. Always appropriate neat or with coffee after a meal, floral, herbal and amaro liqueurs also enliven many contemporary and classic cocktails.



Last Run

Last Run

Shake with ice:

0.75 oz Dolin Génepy le
Chamois Liqueur
0.75 oz Hayman's London
Dry Gin
0.75 oz maraschino liqueur
0.75 oz lime juice

Double-strain into a coupe.

Après Ski

Build in a highball glass filled
with ice:

2 oz Dolin Génepy le
Chamois Liqueur
2 oz tonic water

Garnish with lemon peel.

Champs Elysees

Shake with ice:

1.5 oz brandy
0.75 oz Dolin Génepy le
Chamois Liqueur
0.75 oz lemon juice
0.5 oz simple syrup
2 dash Angostura Bitters

Double-strain into a coupe.
Garnish with lemon peel.

Piña Verde

Shake with ice:

2 oz blanco tequila
1 oz lime juice
0.75 oz Dolin Génepy le
Chamois Liqueur
0.75 oz pineapple gum syrup
4 dashes orange bitters

Double-strain into a coupe.
Garnish with a thin
pineapple slice.