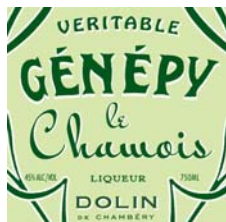


Dolin Génepy le Chamois Liqueur

- 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

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.



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.

According to Chavasse's recipe, the base wine was made from local grapes. However, phylloxera led to replanting in the region with red varieties, or overly aromatic whites such as Jacquère. As with Cognac and Armagnac, the best base wine is very light, and as neutral as possible. Not surprisingly, the majority of the base wine now comes from the Armagnac vineyards of the Gers in addition to local/regional producers. On the other hand, the particular flavors and aromas of the plants are of crucial importance, and the Dolin secret recipe continues to be made from the herbs and aromatic plants naturally found in the Alpine meadows above Chambéry. These are individual vermouths of remarkable freshness, purity and complexity.



keeps indefinitely (50-65°F)



keeps indefinitely (refrigerate)



pour varies (59-64°F)

ABOUT DOLIN & CIE

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



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ABOUT FLORAL/HERBAL/AMARO LIQUEURS

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.

RECIPES

Après Ski

Build in a highball glass filled with ice:
2 oz Dolin Génepy des Alpes
2 oz tonic water
Garnish with a lemon peel.

Champs Elysees Cocktail

Shake with ice:
1.5 oz brandy
0.75 oz Dolin Génepy des Alpes
0.75 oz lemon juice
0.5 oz simple syrup
2 dash Angostura Bitters
Double-strain into a coupe.
Garnish with a lemon peel.

Last Run Cocktail

Shake with ice:
0.75 oz Dolin Génepy des Alpes
0.75 oz Hayman's London Dry Gin
0.75 oz maraschino liqueur
0.75 oz lime juice
Double-strain into a coupe.

Piña Verde Cocktail

Shake with ice:
2 oz blanco tequila
1 oz lime juice
0.75 oz Dolin Génepy des Alpes
0.75 oz pineapple gum syrup
4 dashes orange bitters
Double-strain into a coupe.
Garnish with a thin pineapple slice.

Tipperary Cocktail No. 1

Stir with ice:
1 oz Dolin Génepy des Alpes
1 oz Cocchi Vermouth di Torino
1 oz Irish whiskey
1 dash orange bitters
Strain into a coupe.
Garnish with lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 9575	NV	Savoie	FR	Liqueur; Herbal		45.0%	750/12	T Cap	3274510003616	13274510003613	17.24 kg