

Dolin Rouge Vermouth de Chambéry

- A light and fresh red vermouth. Lets the whiskey do the talking.
- Mix with any bourbon, rye or Scotch; refreshes a Negroni, too.
- 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).

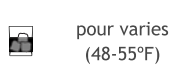
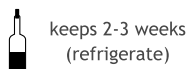
Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink's other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering aftertastes found in large commercial 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.



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.



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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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 **Génépy** from local herbs. The particular quality of Vermouth de Chambéry was

ABOUT VERMOUTH

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 di Torino is the original "Italian sweet red," generally rich and sweet. Vermouth de Chambéry is famous for a clean, light and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also home to the first clear sweet vermouth, called "blanc." Vermouth de Reus are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice with olives and potato chips. Marseilles style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces. The West Coast/Modern styles had an uneven start post-war, but today there are quality products and sometimes unique taste profiles.

RECIPES

Aphrodite No. 1

Stir with ice:
1.5 oz Mas Peyre Rancio Sec
1.5 oz Dolin Rouge Vermouth de Chambéry
2 dash orange bitters
Strain into a coupe.
Garnish with an orange peel.

Bobby Burns Cocktail

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 an orange peel.

Bourbon Manhattan Cocktail

Stir with ice:
2 oz bourbon
1 oz Dolin Rouge Vermouth de Chambéry
2 dash Angostura Bitters
Strain into a coupe.
Garnish with an orange peel and a cherry.

Haus Negroni

Stir with ice:
1 oz Royal Dock of Deptford Navy Strength Gin
1 oz Aperitivo Cappelletti
1 oz Dolin Rouge Vermouth de Chambéry
Strain into a double rocks glass filled with ice.
Garnish with an orange peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 9521	NV	Savoie	FR	Vermouth; Sweet		16.0%	375/12	screwcap	3274510003906	13274510003903	8.30 kg
HZ 9520	NV	Savoie	FR	Vermouth; Sweet		16.0%	750/12	screwcap	3274510003814	13274510003811	15.30 kg