

Chambéryzette Strawberry Aperitif

Savoie, FRANCE



Chambéryzette is a palate-pleasing aperitif that captures the aromatics, acidity and delectable flavors of wild alpine strawberries. It's exceptionally versatile and adds a vivid, balanced strawberry profile to drinks like a spritz, vodka soda, Martini, or a wild strawberry Negroni. It stands apart from the simplistic and overbearing sugariness of other French strawberry aperitifs and liqueurs. This specialty of Dolin, first created by Rosalie Dolin in 1902, draws its qualities from strawberries of France's Auvergne-Rhône-Alpes region on a base of Vermouth de Chambéry.



SWEET
VERMOUTH
France
16.0% Alc/Vol

750 ml | 3274510010010 12 x 750 | 13274510010017

Highlights:

- ✦ Vivid aperitif with the bright aromas and acidity of fresh alpine strawberries
- ✦ Highly aromatic and fully expressive of the fruit, even when diluted in a cocktail
- ✦ Exceptionally versatile: fantastic in a spritz, vodka soda, or with agave spirits
- ✦ Built on a base of Vermouth de Chambéry, lending texture to cocktails
- ✦ Originally created by Rosalie Dolin in 1902

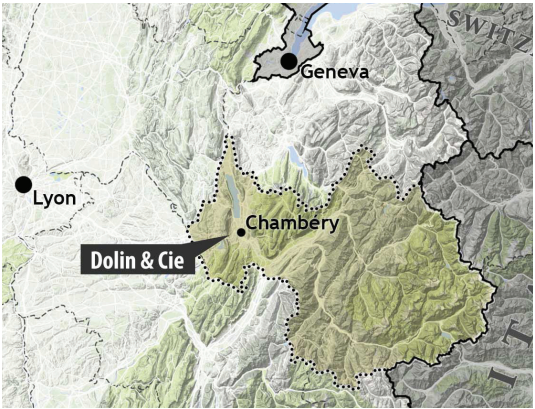
About Strawberries in France

Strawberries have been revered in France for centuries thanks to their exquisite aromas and delectable sweetness, and feature in French art and literature, illustrated manuscripts, and royal coats of arms. Today, France is one of the leading strawberry-producing countries in Europe, with the vast majority coming from the Dordogne and the Rhône-Alpes. Wild strawberries in particular have a singular, pronounced perfume and flavor intensity, and are much smaller and more delicate than the cultivated varieties found in gardens and greenhouses. They tend to grow along paths and in meadows and young woodlands in poor soils, and foraged wild strawberries commonly command high prices in markets and restaurants.

In gastronomic traditions, the French highlight strawberries in tarts, jams, and clafoutis, as well as in charlotte aux fraises (strawberry shortcake), sorbets, or in a simple combination of sugar, cream, and a squeeze of lemon for a perfect summer dessert.

About the Dolin / Sevez Family

Located in Chambéry in the heart of France's Savoie (Auvergne-Rhone-Alpes), the family-owned Dolin is a historic producer of regional liqueurs and 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 in 1812, the house of Dolin has produced a number of products from local herbs, including the legendary alpine liqueur Génépy. After a family transition in 1905 to now five generations of the Sevez family, the company remains proudly family-owned and independent.



Strawberry Lemonade

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Build in a collins glass filled with ice:

1.5 oz Chambéryzette Strawberry Aperitif
4.5 oz lemonade

Garnish with sliced strawberry or lemon wheel.

Wild Strawberry Negroni

Stir with ice:

1 oz Hayman's London Dry Gin
1 oz Aperitivo Mazzura
1 oz Chambéryzette Strawberry Aperitif

Strain into a double rocks glass filled with ice.
Garnish with an orange peel.

Cincuenta Cincuenta

Stir with ice:

1.5 oz blanco tequila
1.5 oz Chambéryzette Strawberry Aperitif

Strain into Nick & Nora glass.
Garnish with lime wheel.

Franch Water

Build in a tall glass with ice:

2 oz vodka
1 oz Chambéryzette Strawberry Aperitif
3 oz club soda

Stir to combine.
Garnish with lemon peel.