







Sights include the Château de Chambéry



and the Fontaine des Éléphants



Chambéry has been a center of vermouth production since 1821



Historically, other leading areas for vermouth include:

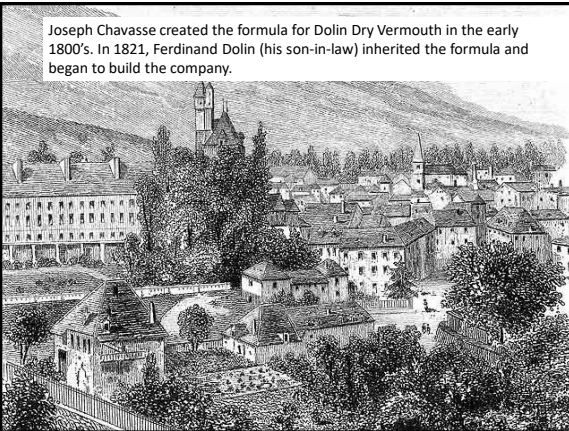
- Turin (Piedmont–Italy)
- Reus (Catalonia–Spain)
- Marseilles (Provence–France)

According to EU standards, vermouth is:

- An aromatized wine produced from a wine base of at least 75% (before enrichment)
- Fortified with brandy or other distillate
 - 14.5% to 22% abv
 - "Extra-dry" products: min. 15% abv
 - "Dry" products: min. 16% abv
- Flavored with *Artemisia*
- Allowed to be flavored with other botanicals and may contain sweetener and/or colorants



Joseph Chavasse created the formula for Dolin Dry Vermouth in the early 1800's. In 1821, Ferdinand Dolin (his son-in-law) inherited the formula and began to build the company.



Chambéry is also reportedly the birthplace of "blanc" (clear, sweet) vermouth, introduced in 1881

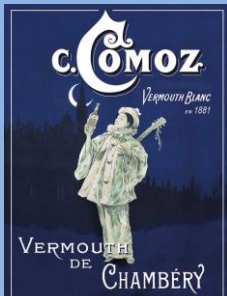


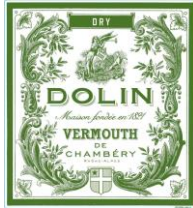
Photo credits: <https://alpenz.com/product-comoz-blanc.html>



Photo credits: <http://distilleriesalpes.com/en>

*Here are my tasting notes for
Dolin Dry Vermouth de Chambéry*

- Pale golden color (with a slight green tinge)
- 17% abv
- Base white wine typically sourced from Gers (Ugni Blanc)
- Infused with *Artemisia* and more than 17 other alpine herbs
- Herbal aromas: green (grassy), tarragon, green pine
- Other aromas: stone fruit, lemon balm (lemon verbena), almond
- Palate: dry (less than 5% sugar), crisp acidity, slightly oxidized on the finish



Serving suggestions:

Dolin Dry Vermouth de Chambéry

The 50/50 Martini:

1 ½ oz. Dolin Dry Vermouth
1 ½ oz. Gin

Stir with ice; strain into a coupe; add 2 drops of orange bitters and a lemon peel or olive.

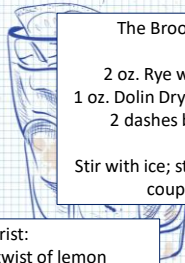
The Brooklyn:

2 oz. Rye whiskey
1 oz. Dolin Dry Vermouth
2 dashes bitters

Stir with ice; strain into a coupe

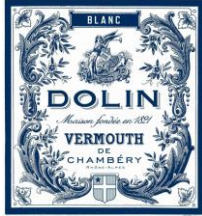
For the purist:

On the rocks with a twist of lemon
Tall with soda or tonic and olives



Here are my tasting notes for
Dolin Blanc Vermouth de Chambéry

- Looks clear in the bottle, very pale-gold in the glass
- 16% abv
- Base white wine typically sourced from Gers (Ugni Blanc)
- Infused with *Artemisia* and more than 33 other alpine herbs
- Aromas: lemon peel, fresh thyme, mineral, mint, menthol, elderflower, citrus
- Palate: medium sweet (min. 13% sugar)-but-balanced, light, fresh, finishes slightly bitter and slightly oxidized



Serving suggestions:
Dolin Blanc Vermouth de Chambéry

El Presidente Cocktail:

- 1 ½ oz. Light rum
- 1 ½ oz. Blanc Vermouth
- 1 bar spoon Grenadine
- 1 bar spoon Orange Curaçao

Stir with ice; strain into a coupe; garnish with an orange peel

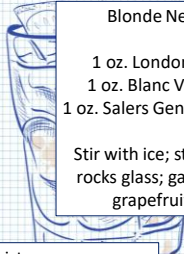
Blonde Negroni:

- 1 oz. London dry gin
- 1 oz. Blanc Vermouth
- 1 oz. Salers Gentian Apéritif

Stir with ice; strain into a rocks glass; garnish with grapefruit peel

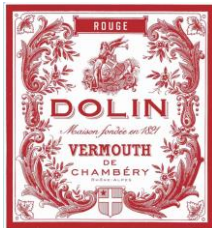
For the purist:

Tall with sliced strawberries, soda & a twist



Here are my tasting notes for
Dolin Rouge Vermouth de Chambéry

- Clear, copper, reddish brown color (derived from herbs and caramel)
- 16% abv
- Base white wine typically sourced from Gers (Ugni Blanc)
- Infused with *Artemisia* and more than 35 other alpine herbs
- Aromas: clove, cinnamon, root beer (sarsaparilla), orange zest, honey
- Palate: spicy, citrus zest, balanced bitter/sweet (min. 13% sugar)



Serving suggestions:
Dolin Rouge Vermouth de Chambéry

The Martinez

- 1 ½ oz. Old Tom gin
- 1 ½ oz. Dolin Rouge Vermouth
- ¼ oz. Luxardo Maraschino
- 2 dashes Angostura bitters

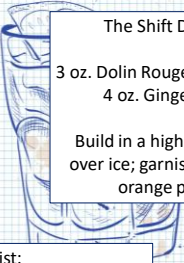
Shake with ice and strain into a cocktail glass. Garnish with orange zest.

The Shift Drink:

- 3 oz. Dolin Rouge Vermouth
- 4 oz. Ginger Ale

Build in a highball glass over ice; garnish with an orange peel

For the purist:
Serve over ice with a twist



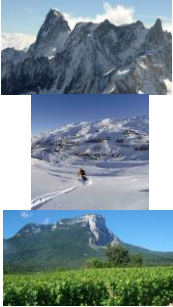




Introduction - The Wines of Savoie

Wines of Savoie

- Wine Region located in eastern France which lies below the Alps, south of Lake Geneva bordered by Switzerland & Italy to the east, and the Rhône river to the west
- Historically shared between France, Italy and Switzerland
- Divided by 4 departments: Savoie, Haute-Savoie, Ain and Isère
- Vineyards are very dispersed and fragmented by mountains, towns, & villages
- The Alps provide some of the highest peaks and the tallest which is Mont Blanc



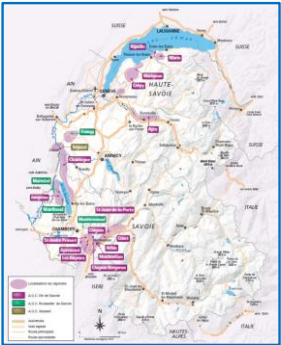
Introduction - The Wines of Savoie

Wines of Savoie

- Economy thrives on tourism and home to many famous ski resorts
- Described in the past as "Ski Chalet Wines"
- Small production with approximately 2,000 hectares (5,000 acres) representing less than 1% of total French wine
- Known for dry, crisp, refreshing, high acid whites
- White Grape Varieties account for over 70% of plantings



Vin de Savoie AOC






Vin de Savoie / Savoie AOC

- AOC was established in 1973
- It is the core appellation with vineyards scattered throughout the region all within
- 16 Crus can append their name to Vin de Savoie AOC
- Produces white, red, rose & sparkling

Vin de Savoie AOC

Climate



- Lies north of the 45th parallel
- Continental climate moderated by its close proximity to several bodies of water (Lake Geneva, Lake Annecy, Lake Bourget) and the Alps
- Vines planted on mountainsides up to 1800 feet above sea level
- Warm summers, cold winters, 1200 mm of rain/snow annually

Vin de Savoie AOC

Soils

- Great diversity of soils in Savoie
- Mostly comprised of lime rich glacial material, scree, moraines and alluvial
- River terraces have river stone over clay
- Steep terraced mountainside slopes have limestone scree
- Most of the scree soils hold little water to stress the vines

Vin de Savoie AOC

Grapes

White Varietals

- Jacquère
- Altesse (aka Rousette)
- Roussanne
- Chasselas
- Gringet
- Chardonnay
- Other whites: Mondeuse Blanc, Aligoté, Molette, Marsanne, Pinot Gris, Fruhroter Veltliner and Verdesse, Etraire de la Dui

Red Varietals

- Mondeuse
- Persan
- Other Reds: Gamay, Douce Noire, Pinot Noir, Cabernet Franc, Cabernet Sauvignon, Merlot, Joubertin, Poulsard, Servanin







Jacquère
Altesse
Gringet
Mondeuse
Persan


Vin de Savoie AOC

Jacquère

- Most widely planted at approximately 50%
- Early budding, high yields
- Bright acidity, low alcohol
- Floral aromas with pear, white peach and grapefruit
- Hints of mineral & flint
- Early drinking wines, refreshing

Mondeuse

- Native to Savoie
- Grows well on the scree and limestone slopes
- Aromas of red fruits: strawberry, raspberry, plum and red currant
- Structured acidity & integrated tannins
- Good aging potential (10+ years)



Vin de Savoie AOC

Winemaking

White Wine

- Jacquère, Aligoté, Altesse, Chardonnay, Mondeuse Blanc, Fruhroter Veltliner, Chasselas, Gringet and Roussette d'Ayze (*Haute-Savoie*) or Maximum 10% Marsanne & Verdesse (*Isère*)

Min Alcohol:

- Varietal Jacquère – 8.5%
- Varietal Chardonnay – 10%
- Other Varietal & Blended Whites – 9%
- Blended Whites – 9%

Red & Rose Wine

- Min 90% of Mondeuse, Pinot Noir and Gamay (combined), plus Cabernet Sauvignon, Cabernet Franc, and Persan (*Savoie*) or Persan, Servanin, Joubertin and Etraire de la Dui (*Isère*)

Min Alcohol:

- Varietal Pinot Noir & Gamay – 9.5%
- Other Varietal Red / Rosé – 9%
- Red / Rosé Blends – 9.5%

Vin Mousseux/Petillant Blanc/Petillant Rosé
 Aligoté, Altesse, Chardonnay, Gamay, Jacquère, Mondeuse Blanc, Mondeuse, Pinot Noir, Veltliner Rouge, Chasselas, Gringet, Molette and Roussette (*Haute-Savoie*) or maximum 10% Marsanne & Verdesse (*Isère*). Min Alcohol: Base wines 9%

Vin de Savoie AOC

Cru of Savoie

White Only Cru:

- Abymes / Les Abymes
- Apremont
- Ayze
- Chignin-Bergeron***
- Crépy**
- Cruet
- Marignan**
- Marin**
- Montmélian
- Ripaille**
- Saint-Jeoire-Prieuré

Red & White Cru:

- Chautagne
- Chignin
- Jongieux

For red - min 90% Pinot Noir, Gamay, and/or Mondeuse plus Cabernet Franc, Cabernet Sauvignon and Persan

Red Only Cru:

- Arbin
- Saint-Jean-de-la-Porte

Both 100% Mondeuse

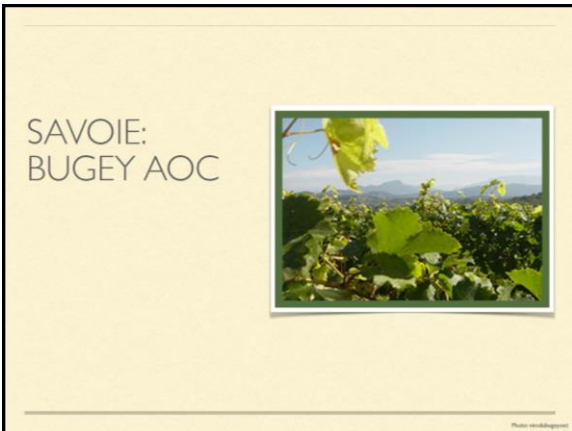
Min 80% Jacquère for white Cru
 Min 80% Chasselas **
 100% Roussanne ***
 Min 50% Gringet, Max 30% for Altesse and Roussette (White & Sparkling) ****

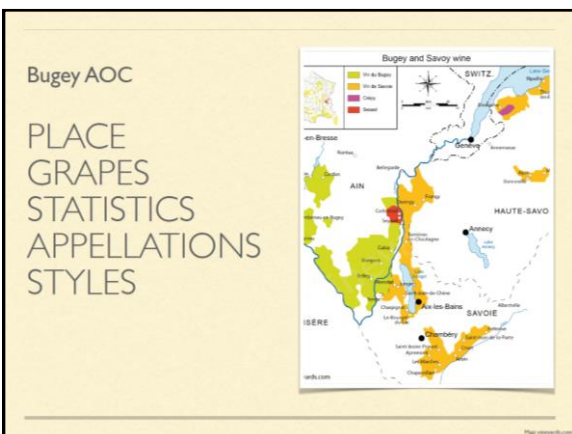












The Place

1. Vignoble de Savoie
2. Vignoble de Bugey

Grapes (white)

- ALIGOTE
- ALTESSE
- JAQUERE
- CHARDONNAY
- MOANDEUSE BLANCHE
- PINOT GRIS

Grapes (red)

- GAMAY
- PINOT NOIR
- MONDEUSE
- POULSARD

Production

- 5 AOCS
- 500 HECTARES OF VINES
- 166,000 HECTOLITERS/YEAR
- 61% DRY WHITE
- 31% RED/ROSE'



AOC Bugey (2009)

- Rouge Gamy
- Rouge Mondeuse
- Rouge Pinot Noir
- Pétillant, Mousseux
- Blancs
- Rosés

AOC Bugey Cerdon

- Rosé Pétillant, Mousseux

AOC Bugey Manicle

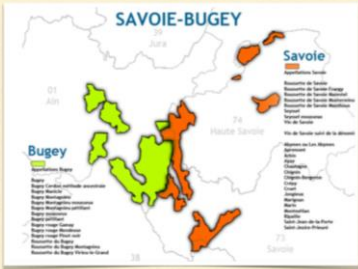
- Rouge
- Blanc

AOC Bugey Montagnieu

- Rouge
- Pétillant, Mousseux Blanc

Roulette du Bugey AOC

- Montagnieu
- Virieu-le-Grand



Reds & Rosés (still)

AOC Bugey

- Produced in 68 communes
- Rouge must be single varietal 100%
- Gamy, Pinot Noir, Mondeuse
- < 12% abv Mondeuse
- < 12.5% abv Pinot Noir or Gamy

AOC Bugey Manicle

- Pinot Noir 100%
- < 13% abv

AOC Bugey Montagnieu

- Mondeuse 100%
- < 12.5% abv

AOC Bugey Rosé

- Gamy & Pinot Noir must be ≥ 50% of the blend, together or separate
- Authorized: Mondeuse, Pinot Gris, Poulsard
- < 12.5% abv






White (still)

AOC Bugey (Blancs)

- Chardonnay must be $\geq 50\%$ of the blend
- Authorized: Aligoté, Altesse, Jacquère, Pinot Gris, Mondeuse Blanche
- $\leq 12.5\%$ abv

AOC Roussette du Bugey

- Only produced with Altesse
- Age-worthy wines due to acidity
- $\leq 12.5\%$ abv
- Crus (2):
 - Montagnieu
 - Virieu-le-Grand
- $\leq 13\%$ abv

AOC Bugey Manicle Blanc

- Chardonnay 100%
- $\leq 13\%$ abv




Photo: vin.com, vin.com

Sparkling (Mousseux, Pétillant)

AOC Bugey (Mousseux, Pétillant)

Rosé

- Gamay, Pinot Noir must be $\geq 50\%$ of the blend, together or separate
- Authorized: Mondeuse, Pinot Gris, Poulsard
- Méthode traditionnelle
- $\leq 12\%$ abv Pinot Noir or Pinot Blanc ($\leq 11.5\%$ abv others)

Blancs

- Chardonnay, Jacquère, Molette must be $\geq 70\%$ of the blend, together or separate
- Authorized: Aligoté, Altesse, Mondeuse Blanche, Pinot Gris, Gamay, Pinot Noir, Mondeuse, Poulsard
- Méthode traditionnelle
- $\leq 12\%$ abv Chardonnay, Pinot Noir or Pinot Blanc ($\leq 11.5\%$ abv others)

AOC Bugey Montagnieu (Mousseux, Pétillant)

- Blancs only
- Altesse, Chardonnay, Mondeuse must be $\geq 70\%$ of the blend, together or separate
- Authorized: Jacquère, Pinot Noir, Gamay, Molette
- Méthode traditionnelle
- $\leq 12\%$ abv




Photo: wine.com, vin.com

Sparkling (Mousseux, Pétillant) cont.

AOC Bugey Cerdon (Mousseux, Pétillant)

- Rosé only
- Gamay, Poulsard
- Method ancestrale
- $\geq 6.5\%$ abv
- $\leq 12\%$ abv
- Pink color with fine, light foam
- Semi-sweet, fruity (45 - 60 g/l RS is typical)
- Typically around 8% abv

- 10 communes:

- Abergement-de-Varey,
- Bohas-Meyriat-Rignat,
- Boyeux-Saint-Jérôme,
- Cerdon
- Jujurieux
- Mériignat
- Poncin
- Saint-Alban
- Saint-Jean-le-Vieux
- Saint-Martin-du-Mont




Photo: vin.com, vin.com

Bugey Méthode Traditionnelle	vs	Bugey Cerdon Méthode Ancestrale
<ol style="list-style-type: none"> 1. Pressing directly after the harvest 2. 1st fermentation 3. Racking 4. Blending 5. Bottling & addition of liqueur de tirage 6. Minimum 9 months on lees & riddling* 7. Dégorgement 8. Dosage & cork 		<ol style="list-style-type: none"> 1. Pressing directly after the harvest. 2. Juice settling (24 hours) 3. Alcoholic partial fermentation w/ fermentable sugars ≥ 40 g/l in temperature controlled tanks* 4. Filtration 5. Bottling 6. Resumption of fermentation in the bottle* for minimum of 2 months 7. Disgorging or isobaric filtration can be used w/ maximum 8 days in filtration tank at ≤ 4 degree C 8. Cork/capped
<p>* ≥ 12 months on lees for Montagnieu</p> <ul style="list-style-type: none"> - ≥ 3 atmospheres pressure - ≥ 144 g/l RS (Bugey & Montagnieu) 		<p>*NO SECOND FERMENTATION</p> <ul style="list-style-type: none"> - Liqueur de tirage & dosage are forbidden - ≥ 3 atmospheres pressure - ≥ 136 g/l RS









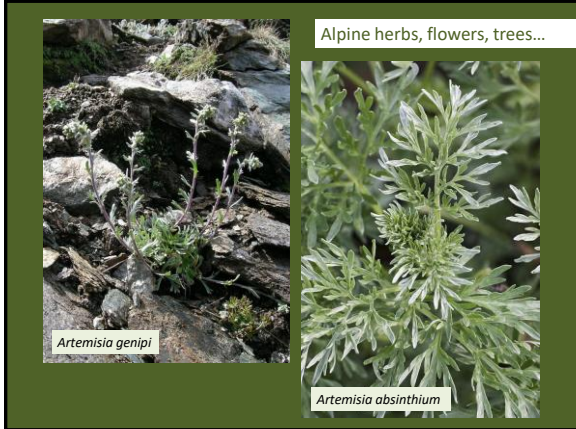
Glacial Zone:
Above 3,000 meters/10,000 feet
Exposed peaks, snow, ice

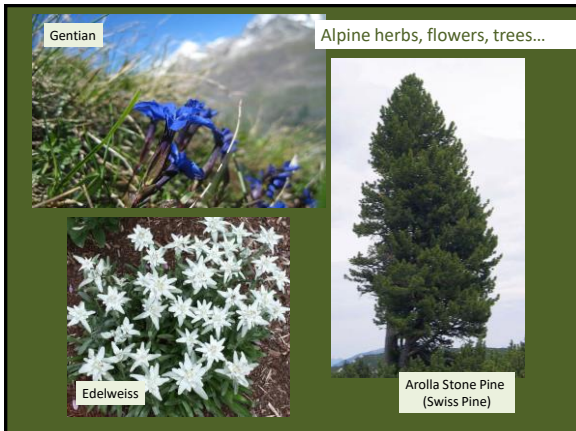
Alpine Zone:
2,000 to 3,000 meters/6,500 to 10,000 feet
Alpine meadows: grasses, wildflowers, herbs, juniper, shrubs

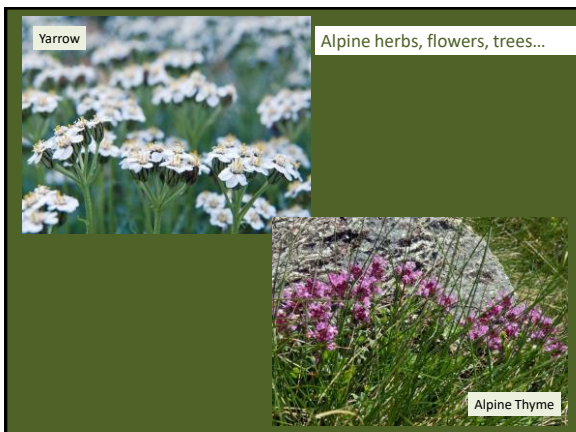
Sub-alpine Zone:
1,500 to 2,000 meters/5,000 to 6,500 feet
Conifer forests (fir, spruce, pine), pastures

Arable Zone:
1,000 to 1,500 meters/3,300 to 5,000 feet
Mixed forests (conifer, oak), farming, vineyards


Lowlands/Foothills:
1,000 meter/3,300 feet and below
Deciduous forests, farming, vineyards







Chartreuse



“Only 2 Chartreuse Monks know the names of the 130 herbs and plants used to make Chartreuse: the ones mentioned in the manuscript they have been given more than 400 years ago.”

<https://www.chartreuse.fr/en/histoire/how-chartreuse-is-made-today/>

Home of Chartreuse

Entre-deux-Guiers: the distillery
Voiron: the cellar
St. Pierre de Chartreuse: the Grande Chartreuse Monastery



France

Italy

Chambéry

Voiron

Entre-deux-Guiers

St Pierre de Chartreuse

Turin

Marseille

Chartreuse

Origin story dates back to 1605

First produced in 1764

Secret recipe passed from monk to monk...no one knows the entire formula

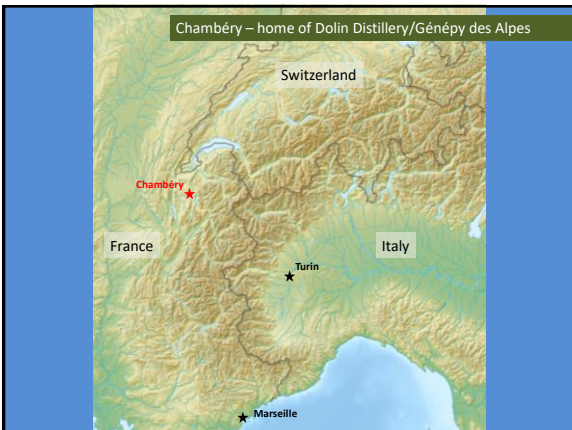
Green: 110 proof, bitter, sweet, herbal and very complex

Yellow: 80 proof, sweeter, flavored with honey and saffron







Génépy de Chamois (Génépy des Alpes)



Artemisia génépy (Mountain Sage)—
related to Wormwood

Génépy flowers (and other herbs) dried
and steeped in grain alcohol for 40 days

Often “home made” in the Alps regions

Relatively unknown in the US until
recently (imported by Hauz Alpenz)

Bright-fresh-herbal flavors; less intense
than Chartreuse

Champs-Élysées Cocktail

- 1½ oz. brandy
- ¾ oz. Génépy des Alpes
- ¾ oz. lemon juice
- ½ oz. simple syrup
- 2 dash Angostura Bitters



Shake and strain; garnish with a lemon peel.

As suggested by alpenz.com

Zirbenz (Stone Pine Liqueur of the Alps)



“Zirbenz draws all of its high
alpine flavors and natural
earthy red colors from the
freshly picked fruit of the
Arolla Stone Pine grown in
the Austrian Alps.”







Zirbenz (Stone Pine Liqueur of the Alps)

Yes...there is such a thing: pine liqueur

Zirbenschnaps or Zirbenlikör

Zirbelkiefer—the Arolla Stone Pine Tree

Immature cones are sliced and macerated with neutral spirits

Flavor is sweet, somewhat bitter, fruity, and resinous (like a Christmas tree)

Produced at the Josef Hofer Distillery

Cedar Fever

2 oz. Old Tom Gin
½ oz. Zirbenz Stone Pine Liqueur
½ oz. Saint Germain



Shake and strain; garnish with 3 drops of Peychaud's bitters and a lemon peel.

Recipe attributed to Bill Norris, super-star barman-about-town in Austin, Texas

Absinthe

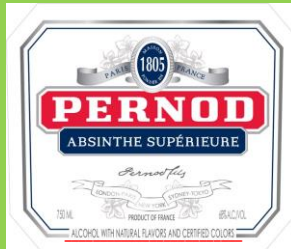
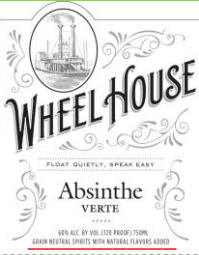


Absinthe is an anise-flavored spirit or liqueur derived from herbs—including *Artemisia absinthium* (wormwood).

Absinthe was originally produced in the small Swiss town of Couvet (now part of Val-de-Travers).

Val-de-Travers, Switzerland – birth place of absinthe





Absinthe




1792: First produced by Dr. Pierre Ordinaire

1797: Henri-Louis Pernod opened the first absinthe distillery in Switzerland.

1805: Pernod opened a distillery in Pontarlier, France...and the spirit's popularity exploded.

Absinthe became very popular and associated with artists, writers, and the "bohemian lifestyle."



Myths and rumors soon spread about its "hallucinogenic" properties, blamed on *thujone*.

1914: Absinthe was outlawed in many part of the world

Beginning in 1998, the bans began to be lifted—although limits on thujone are enforced.


Absinthe is ideally served diluted with chilled water (3:1)



Some people prefer to add sugar

For a fanciful presentation, use an absinthe fountain, a sugar cube, and an absinthe spoon





Sazerac Cocktail*

1½ oz. rye whiskey
1 sugar cube
¼ oz. Absinthe
3 drops Peychaud's Bitters

Chill an old-fashioned glass with ice, then empty the glass and coat with absinthe.
Place the sugar cube in a second glass, add the bitters and then crush the sugar cube. Top with the whiskey. Empty the contents of the second glass into the glass coated with Absinthe. Garnish with a lemon peel.

* One version of...

