

Extra Dry Vermouth

BACKGROUND

Boissiere (BWA-see-air) Vermouth is an essential ingredient in countless classic cocktail recipes, recognized for its floral and herbal aromas and refined palate. Boissiere's prized original blend, infused with select botanicals such as elderflower, chamomile and coriander, was originally developed in 1857 in the Chambrey Region of France, positioned along Mont Blanc. In 1971, seeking a new home, Boissiere relocated to the other, southern side of Mont Blanc to Turin, Italy. This vermouth can claim two of the "capitals" of vermouth as its home.

TASTING NOTES

Crystalline color. A soft, light and floral nose with brisk aromas of roses. Initial wave of sweetness, then light, citrusy flavors followed by floral hints of rose petal and orange flower water. Mildly effervescent mouth feel, offering the perfect dry texture, and finishes with slight subtle hint of roasted nuts. Enjoy Boissiere Dry Vermouth as an aperitif, neat, over ice with a twist of lemon, or as a long drink mixed with soda water and garnished with an orange slice and olive. It is an excellent match to create the perfect Dry Martini (using gin or vodka). Boissiere is great for those who enjoy Low ABV cocktails and is also ideal in the culinary world, especially in French cuisine where Boissiere can be used for sauces in seafood dishes that create an upscale dining experience.



BOISSIERE® VERMOUTH

ORIGIN

Piedmont, Italy

SIZES

750ml, 1L

TECHNICAL DETAILS

ABV: 18%, Closure: Screw Cap



1L

750ML



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