

# Sweet 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

Deep red color. Aromas of nutmeg, cinnamon, clean flowers, marjoram, coriander, citrus, clove, and herbal hints. The flavor follows the aromas with well-integrated sweetness and a jammy blackberry palate, with a fresh sweet finish. Enjoy Boissiere Sweet Vermouth as an aperitif, neat, over ice with a twist of lemon, or as a long drink mixed with soda water, tonic or lemonade. An excellent match to create the perfect Manhattan, Negroni, Boulevardier, or Americano cocktail. 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

