

# Boissiere Vermouth



Region: Torino, Italy Date Established: 1854

Boissiere (Bwa-see-air) vermouth's rich history and unique recipe make it a timeless classic. Originally produced in the Chambrey Region of France in 1854, positioned along Mont Blanc, the proprietary blend of wine based distillate infused with select herbs and florals such as chamomile, elderflower, and coriander has been a closely guarded secret. In 1971, in need of a new home for production, Boissiere Vermouth moved to the southern side of Mont Blanc, to the Italian town of Turin. This is a wonderful twist to the traditional history of vermouth.

While the Boissiere recipes remain unchanged in both the Extra Dry and Sweet vermouths; this nearly 150 year old recipe produces vermouth that is a wonderful complement in classic and contemporary cocktails. Yet it is sophisticated and complex enough to be enjoyed as an aperitif, neat, or on the rocks.



- **EXTRA DRY** The Extra Dry vermouth is very light on the palate, nearly bone dry. With a great deal of floral and herbaceous notes, most notably elderflower and coriander the Extra Dry has a shorter finish allows for a perfect pairing with gins to create a perfect balance in a classic martini.
- **SWEET VERMOUTH** The more vibrant and herbaceous and spice notes of the northern regions of Italy are very visible in the Sweet Vermouth expression. Dark red fruits and light herbaceous and floral notes pair well to create a deeply complex sweet expression of vermouth. The soft finish but vibrant flavor profile work together to create a perfect ingredient for a balanced manhattan.



- Internationally recognized Boissiere brand name since 1854
- Celebrated and closely guarded recipe used to make Boissiere “Bone White”  
Extra Dry and Boissiere Sweet
- Extra Dry Vermouth received 94 points on Wine Enthusiast in 2016
- Sweet Vermouth received 91 points on Wine Enthusiast in 2016

