

DISTILLERIE
Des
-ALPES-
TRADITION SAVOIE DEPUIS 1883



VERMOUTH ROUTIN ORIGINAL ROUGE

An emblematic specialty of the Alps, Vermouth Routin was created in Chambéry, in the Duchy of Savoy, in 1883. The historical brand bears the name of its creator, Philibert Routin. For more than 130 years, Routin has continued to follow his original recipe.

Appearance: Light brownish red, claret color

Aroma: Light and floral start, turning to darker notes of demerara and toffee.

Palate: Burst of quinine with baking spices, dried figs, and bourbon prevailing. Vanilla lingers pleasantly in the background

Finish: Sweetness fades to savory, piquant bitterness, with coriander seed and wormwood.

ABV: 16.9%

AMERICANO COCKTAIL

1.5 oz Vermouth Routin Original Rouge

1.5 oz Campari

3 oz club soda

Combine ingredients in a collins glass filled with ice. Stir gently and garnish with an orange slice or peel.

ABOUT VERMOUTH ROUTIN

Vermouth Routin Original Rouge is made with a perfect blend of 24 herbs and spices that are macerated for several weeks in wine made from Jacquère, a grape variety local to the Savoie region. To the resulting infusion, we add Sauvignon blanc. The entire blend is then added to oak wine barrels to rest for six months. To reach the desired balance for the final bottling, aged Vermouth is blended with unaged Vermouth in equal parts.

Key Botanicals include:

Wormwood, Coriander, Clove, Lavender, Bourbon Vanilla Beans

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VERMOUTH ROUTIN BLANC

An emblematic specialty of the Alps, Vermouth Routin was created in Chambéry, in the Duchy of Savoy, in 1883. The historical brand bears the name of its creator, Philibert Routin. Based on the original recipe found in the distillery, Vermouth Routin Blanc was re-introduced to production in 2016.

Appearance: Crystalline

Aroma: Bright citrus, and floral; elderflower with hints of thyme

Palate: Round green melon, lychee flesh, and orange peel are joined by chamomile.

Finish: Fresh and lively, yet balanced. The combination of thyme, wormwood, and clove provide a slightly spicy, savory finish

ABV: 16.9%

LA PIÑATA

- .75 oz Vermouth Routin Blanc
- 1 oz Agave de Cortés Mezcal Joven
- .75 oz Giffard Caribbean Pineapple
- .75 oz Lime juice
- .25 oz Agave syrup

Combine ingredients together in a shaker with ice. Shake vigorously and fine strain into a chilled cocktail glass rimmed with chili salt.

ABOUT VERMOUTH BLANC

Vermouth Routin Blanc is made with a perfect blend of 18 plants, flowers, and spices that are macerated for several weeks in wine made from Jacquère, a grape variety local to the Savoie region. To the resulting infusion, French sauvignon blanc wine is added to reach the desired balance.

Key Botanicals include:

Wormwood, Bourbon Vanilla Beans, Cinnamon, Thyme, Elderflower

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VERMOUTH ROUTIN DRY

An emblematic specialty of the Alps, Vermouth Routin was created in Chambéry, in the historic Duchy of Savoy, in 1883. The brand bears the name of its creator, Philibert Routin. For more than 130 years, we have continued to follow his traditional recipes.

Appearance: Pale yellow straw

Aroma: Lemon peel, eucalyptus, and rose petals are prominent, along with a hint of thyme

Palate: Lemon and rose continue. Wormwood and rosemary get stronger, along with juniper berries and lemongrass

Finish: Light and elegant. Wormwood lingers as lemon and rose fade into savory herbs

ABV: 16.9%

THE FIFTY-FIFTY MARTINI

1.5 oz. Vermouth Routin Dry

1.5 oz London dry gin

2 dashes Orange bitters

Combine ingredients in a mixing glass with ice. Stir together and strain into a chilled cocktail glass. Garnish with a lemon peel.

ABOUT VERMOUTH DRY

Vermouth Routin Blanc is made with a perfect blend of 17 plants, flowers, and spices that are macerated for several weeks in wine made from Jacquère, a grape variety local to the Savoie region. To the resulting infusion, French Sauvignon blanc wine is added to reach the desired balance.

Key Botanicals include:

Wormwood, Rosemary, Rose petals, Bitter Almonds, Juniper Berries