

Vermouth

How is Vermouth made

Vermouth is a fortified wine that has been aromatized with a range of herbs, spices and botanicals. Vermouth ranges from about 16–22% ABV with most between 18–20% ABV. According to Italian law, vermouth is a product made up of at least 75% wine, fortified and flavored with an alcoholic infusion of herbs and spices which must include artemisia (mugwort), in the Pontica and Absinthium varieties. It is this herb and its dried buds that mainly characterizes the recipe of vermouth. French Vermouth means “White Vermouth”, which is actually “clear” Vermouth. All Vermouth starts as white, but it was the French who decided to develop it as a white alcohol, while the Italians developed it as a red.

Are you new to Vermouth?

Mary Kate's offers a Vermouth flight. Choose any four Vermouths for your flight. Vermouth can be served as an aperitif on ice, a traditional before dinner drink in France but can also be a tasty ingredient in many cocktails, such as the famed Negroni and Manhattan. If you like one of our Vermouths, buy a bottle to take home and level up your cocktail mixology.

Create your own flight by selecting 4 Vermouths from the menu below - 12.00

	4 oz glass	Bottle
2018 Dolin Blanc Vermouth Chambéry, France - NEW - The first white vermouth was created in Savoie in 1881. Sweet and aromatic, Vermouth de Chambéry is a favorite for all gourmands and remains a timeless symbol of elegance. It has clear brilliant color and a complex nose with aromas of freshly-picked Alpine botanicals, followed by camphor and then citrus notes. A pleasant harmony of botanical notes develop on the palate in a silky texture. To complete the impression, the aromas of broom and elderflower in this white vermouth give way to notes of fresh almond and peach. This would pair well with our cheese charcuterie board.	7	25
2018 Lustau Vermut Blanco, Jerez, Spain - NEW - A perfect blend of two wines: a dry, mineral and crisp Fino sherry and a sweet and floral Moscatel wine. Intense and bright yellow colour with golden reflections. On the nose it shows floral, citrusy and herbaceous notes over a yeasty and mineral base. The finish is bitter and clean with a long, nutty and refreshing aftertaste. You may get anise and gingersnaps. The perfect apéritif if accompanied with our deluxe charcuterie board (olives, nuts, and snacks).	7	25
2018 Dolin Dry Vermouth Chambéry, France - NEW - This iconic vermouth was a phenomenal success from the outset across the Atlantic and was later immortalized by James Bond and his Dry Martini, a very simple and absolutely elegant cocktail. Dry vermouth is still acclaimed by bartenders and mixologists from around the world. Slightly sweet, with a subtle golden tint, this dry vermouth has a generous and rich nose with hints of citrus bark underscored by the freshness of menthol and balsamic notes. Almond and stone fragrances dominate the slightly bitter citrus base and bring balance to the lively and fine dry Vermouth de Chambéry. The perfect apéritif if paired with shellfish, goat cheese, and pesto. At Mary Kate's try it with a deluxe charcuterie board.	7	25
2018 Dolin Rouge Vermouth Chambéry, France - NEW - Dolin's red vermouth has a very long history, punctuated with many prizes and awards. This vermouth has a lustrous coppery color, gentle aromas of fruit compote, of prunes and walnuts with grassy notes, tempered by spicy aromas like Szechwan pepper, then aromas of almond, citrus, pear and cinnamon with gingerbread, tobacco, oregano and hyssop notes. This very rich bouquet is tempered by a subtle bitter base wine. It pairs well with our deluxe charcuterie board (olives, meat, and cheese).	7	25
2018 A.G. Perino Sweet Vermouth Classico, Seattle, Washington - NEW - Caramel in color, this vermouth leads with woody notes of balsam and clove and follow with warm flavors of walnut husk, vanilla, honey, and Ceylon cinnamon. Enjoy on the rocks with an orange twist or mixed into a cocktail.	7	25
2018 Lustau Vermut Rojo, Jerez, Spain - NEW - A perfect blend of two wines each aged individually in the traditional, authentic Jerez “Solera y Criaderas” System: An Amontillado, dry and nutty, with character. A Pedro Ximénez, sweet, intense and velvety. Mahogany in colour with reddish hues. Sweet aromas of ripe fruit mingle with hints of citrus fruit and herbaceous notes, maple syrup, over a smoked wood base. On the palate it is flavoursome, velvety and balanced. A bitter finish, with a delicate and distinctive nutty aftertaste. The perfect apéritif if accompanied with our deluxe charcuterie board (olives, nuts, and snacks).	7	25