

Vinum

EXTRA



GENEVA, WHAT A CATCH!

Fish-wine pairings
Top tips and tastemakers in the region
Open Day and the Gourmet Rally



12



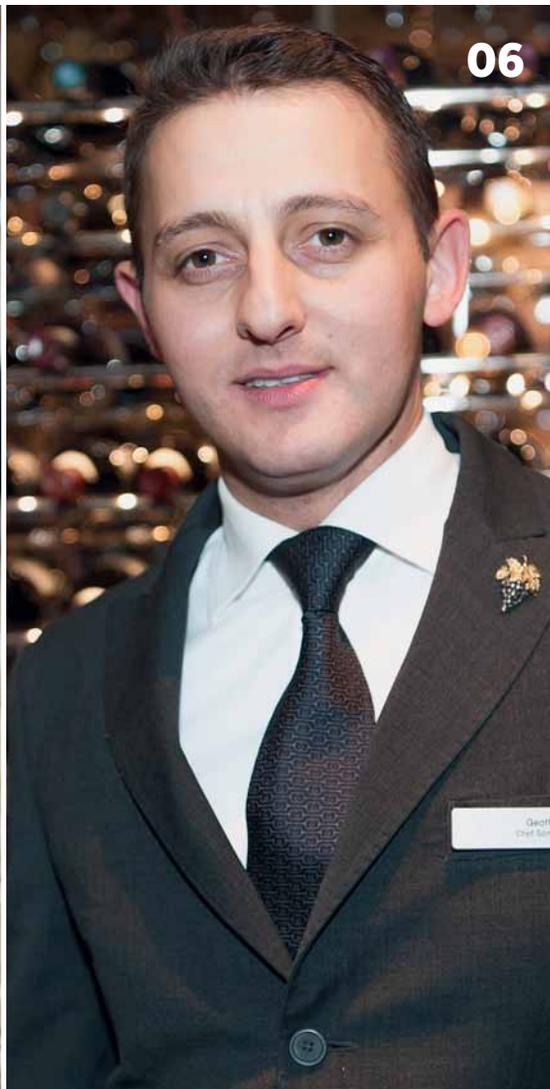
04



08



10



06



Selected highlights from this special issue: our interview with Chandra Kurt, ambassador of the 2015 vintage (page 4); tasting the winners of the Sélection des Vins de Genève contest (page 6); Open Day 2016 (page 8); the Gourmet Rally 2016 (page 10) and our special report on matching Geneva wines with fish (page 12 onwards).



Editorial

What a catch!

We often find ourselves marvelling at the dynamism of this constantly-evolving wine region, and singing the praises of its inimitable local produce, so much so that we occasionally forget just how central the iconic lake is to the identity of Romandy's biggest city. Lake Geneva is the soul of the region, a natural treasure celebrated in all its glory in this special issue. Lake Geneva, or Lac Léman to the French-speaking community, is home to around thirty species of fish and shellfish. Unfortunately, perch remains an all too familiar sight on Swiss menus (95% of the fillets consumed in Switzerland are actually imported from Eastern Europe or Africa). Nonetheless, talented chefs throughout the region are also working with tastier local varieties such as vendace, Arctic char, pike, crayfish, freshwater trout and burbot. Served en tartare, à la meunière or pan-seared, these local fish can easily hold their own against the more famous species imported from the Atlantic and the Mediterranean, which you'll find in all of the Canton's finest eateries. The chefs and sommeliers we spoke to were unanimous: the diversity of Geneva's wines allows for subtle, intelligent combinations with all sorts of seafood. While Chasselas, Sauvignon Blanc and Chardonnay make for timeless fish-wine pairings, with the help of a few Pinot Gris, Savagnin Blanc, Gamaret and barrel-aged reds our experts have conjured up some truly miraculous matches.

Alexandre Truffer
Deputy Editor
Director of the French edition of VINUM

Read the
"Geneva 2016"
VINUM Special on your
tablet: download
the app for free now.
Further information:
www.vinum.info/
appangebote



Contents

- 04 2015 vintage**
Interview with Chandra Kurt, Ambassador for this vintage
- 06 Sélection des Vins de Genève**
The Sanglier, the Marcassin and the other prize-winners from the 2015 awards
- 08 Open Day**
Behind the scenes at a small estate and a big winery
- 10 Gourmet Rally 2016**
Georgette Gribi and Philippe Bocquet: two passionate winemakers
- 12 Geneva wines and fish**
Pairing wines with the bounty of the lake (and the oceans)
- 16 Spotlight on the Geneva wine region**
 - 18 Right Bank
 - 21 Between the Arve and the Rhône
 - 24 Between the Arve and the Lake
 - 26 The Winemakers of the Cave de Genève
- 27 Event Diary**



VINUM Extra "Geneva" is a special supplement of VINUM, Europe's Wine Magazine. ISSN 1663-2567, published May 2016. This supplement is the result of collaboration between VINUM and the 'Office de Promotion des Produits Agricoles de Genève (OPAGE)' in Bernex (GE).

ISSUER
Roland Köhler

EDITOR / PUBLISHER
Intervinum AG, Thurgauerstrasse 66, CH-8050 Zurich
Tél. +41 (0)44 268 52 40, Fax +41 (0)44 268 52 65
info@vinum.ch, www.vinum.ch
Nicola Montemarano, publishing manager

EDITORSHIP
VINUM, Rédaction, Postfach 59 61, CH-8050 Zurich
Tél. +41 (0)44 268 52 60, Fax +41 (0)44 268 52 65
redaktion@vinum.ch

Thomas Vaterlaus, Chief Editor
Alexandre Truffer, Deputy Editor for Romandy, head of texts
Rolf Frank (head of production)

ADVERTISING
AVD Goldach AG, Sulzstrasse 10-12, 9403 Goldach
Tél. +41 (0)71 844 91 53, Fax. +41 (0)71 844 93 45
leserservice@vinum.ch

DESIGN AND PRODUCTION
Graphic design and layout: Philippe Rérat
Cover picture: Philippe Rérat, iStock / Curaga, EHStock
Photos: Michael Legentil / Bureau photographique

Production/sales management:
Agentur Graf, CH-9001 St. Gallen
produktion@vinum.info

All copyright and publishing rights to this publication, or parts thereof, are reserved. Any use or exploitation, particularly reprinting, copying, microfilming, storage and/or use on optical and electronic media, requires the written permission of the publisher. The content of this publication has been checked carefully. However, the authors, editors and publishers accept no responsibility for its accuracy.



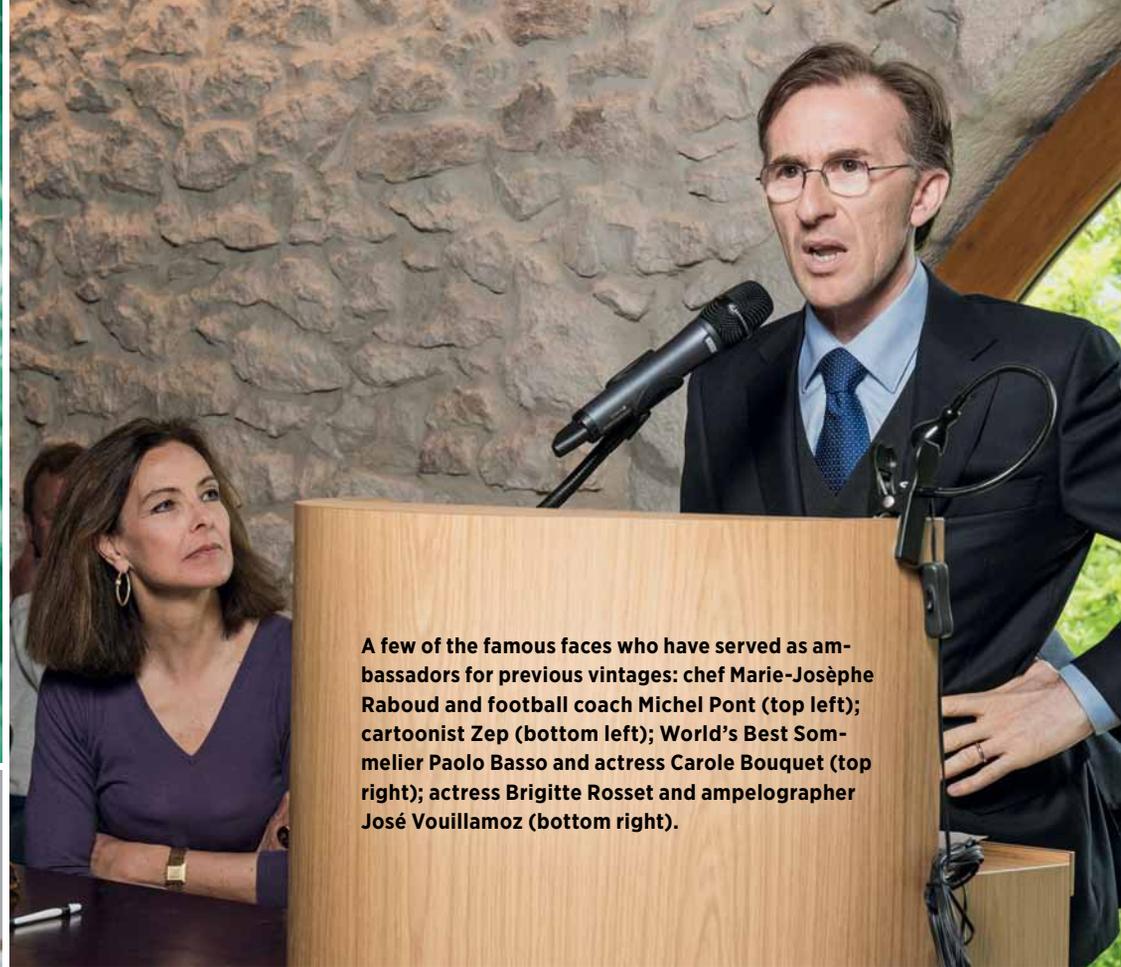
Chandra Kurt

Born in 1968 in Colombo, Sri Lanka, Chandra Kurt is a prolific author and journalist specialising in wine. Along with her contributions to classic works such as Hugh Johnson's Pocket Wine Book and The Oxford Companion to Wine by Jancis Robinson, since 1998 she has published the annual Wein-seller guide to supermarket wines, now also available in French. An in-demand consultant for Swiss wines, she also curates the Chandra Kurt Collection with selections from leading Swiss producers Provins, Bolle and Tamborini Vini. www.chandrakurt.com

Chandra Kurt interview

Ambassador of the 2015 vintage

Every year in the springtime, the winemakers of Geneva officially ring in the new vintage, turning the spotlight on the latest wines freshly released to the market. The enduring popularity of this tradition owes much to the succession of prestigious Ambassadors selected to represent each vintage. Zep, Carole Bouquet, José Vouillamoz, Michel Pont, Paolo Basso and Brigitte Rosset are just a few of the famous faces who have lent their support to successive generations of Geneva's finest. The 2016 ceremony will be held on 11th May at Château de Penthes, but at time of printing the name of this year's godfather remains shrouded in mystery. However, we do know for sure that the godmother of the new vintage is none other than wine journalist Chandra Kurt, who was more than happy to share with us her passion for the wines of Geneva.



A few of the famous faces who have served as ambassadors for previous vintages: chef Marie-Josèphe Raboud and football coach Michel Pont (top left); cartoonist Paolo Basso and actress Carole Bouquet (top right); actress Brigitte Rosset and ampelographer José Vouillamoz (bottom right).



What do the wines of Geneva mean to you?

Geneva is representative of the great diversity of Swiss wines, which is nowhere more evident than in this Canton. Over half of the region's vineyards are planted with red varieties: Pinot Noir, Gamay, Gamaret, Garanoir, Cabernet Franc, Cabernet Sauvignon, Syrah and Merlot. And yet the whites - Chardonnay, Sauvignon Blanc and Aligoté - also produce excellent results. And the proximity to France, the world's most important winemaker, has undoubtedly had a positive influence on the development of winemaking in Geneva.

What advice would you give to a visitor coming to discover the Geneva wine region?

The ideal way to discover the region is to come for the Open Days. Otherwise, I'd recommend hiring a small car or a bike and going to visit a few winemakers directly. That's the best way to really get to grips with a region, with its philosophy and with the style of its wines. The more you know about a wine, the more you'll enjoy drinking it. It's also important to visit local restaurants, because chefs and sommeliers will often be able to give you excellent tips on which winemakers to visit locally.

Will the 2015 vintage really be as excellent as everybody is predicting?

2015 will be exceptional, because it was a perfect year in every respect, meaning that even the most modest wines will be well above average. If you're interested in building a collection of Genevan wines, 2015 is an excellent place to start. Of course nothing in this world is perfect, and a lot of what makes a wine unique comes from the work done by the winemaker to adapt to nature's whims. In any case, it looks as though 2015 is shaping up to be one of the best vintages since the turn of the millennium.

Photos: Philippe Rohner Zürich, Rezo.ch

Contest

The winners of the Sélection des Vins de Genève 2015

The panel of judges at the 16th annual Sélection des Vins de Genève competition tasted a total of 654 wines. 61 were awarded gold medals, with just 6 walking away with special prizes. We asked Vincent Debergé and Geoffrey Bentrari, sommeliers at Hôtel Beau Rivage and Hôtel Président Wilson respectively, for their tasting notes on these prize-winning wines.



Cave Les Crêtets

Pinot Noir 2014 | Prize: Le Sanglier

This elegant red, which Vincent Debergé recommends pairing with light poultry dishes or coastal fish, won the Sanglier de Bronze (Bronze Boar) award, a statue by Robert Hainard awarded to the highest-scoring wine in the Sélection des Vins de Genève, all categories included. The head sommelier from the Beau Rivage was impressed with the intense, ruby-red robe and the somewhat timid bouquet which – after a few seconds' swirling or a brief spell in a carafe – opens up to reveal delicate aromas including blackcurrant bud, mint flower, blackberry and a hint of smokiness. Our Geneva wine expert was also won over by the supple palate, framed by delicate tannins. Notes of wild raspberry and crushed strawberries are accented with hints of star anise and white pepper, building to a charming, supple finish.

Cabernet Franc Les Temps Modernes 2013 | Prize: Le Renard

“A deep, ruby-red robe with hints of crimson. A charming, expressive bouquet of red fruit aromas – raspberry, redcurrant – and a touch of rose petal. Structured and fresh on the palate, with fine-grained tannins, medium volume and a blend of ripe vine fruits, strawberry and mint.” Those are the tasting notes jotted down by Vincent Debergé, who recommends pairing this wine with a slow-cooked osso bucco or veal shanks with citrus fruit and cashews – a recipe voted Dish of the Year by Geneva's Café and Restaurant Guild. Just like the winner of the prestigious Sanglier prize, 'Les Temps Modernes' is the work of Sophie and Philippe Plan, owners of Cave Les Crêtets in Satigny. In addition to these two coveted trophies, the estate won three gold medals and five silver medals at the Sélection des Vins de Genève 2015.

www.lescretets.ch

Domaine des Alouettes

Chasselas Les Alouettes 2014 | Prize: La Fouine

The fruit of a collaboration between Jean-Daniel and Florian Ramu, winemakers at the Domaine des Alouettes in Satigny, and Thierry Ciampi, oenological consultant for Schenk, this 2014 Chasselas has impressed the judges at various competitions. Not only did it win the Journalists' Choice award at the Sélection, it also won the prestigious Best Geneva Wine prize at the World Chasselas Awards, finishing in eighth place overall. Vincent Debergé recommends serving it with steamed sole, accompanied with candied lemon and braised chicory. His verdict on Les Alouettes: "a dynamic colour with great sparkle, and a delicious bouquet of lime blossom and summer fruits. Smooth opening, great volume and a finish embellished by hawthorn blossom and a refreshing bitterness."

www.domaine-des-alouettes.ch



Jean-Daniel and Florian Ramu



Fabian Rochaix and Sébastien Schwarz

Domaine Les Perrières

Chasselas Les Millerands 2014 | Gamay Les Perrières 2014 Prize: Le Trophée Tradition

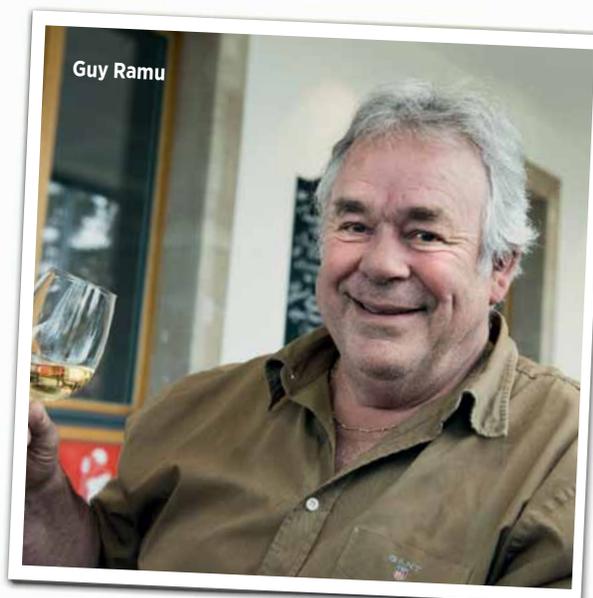
Awarded for the past two years by the Société des Vieux-Grenadiers de Genève, the Trophée Tradition is presented to the estate with the best average score for its Chasselas and Gamay offerings. Once again, the precise vinification techniques and 'popular, indulgent' style of Les Perrières won over the jury. Ripe and generous, the Chasselas impressed Geoffrey Bentrari with its substance on the palate, striking an expert balance between refreshing minerality and rich texture. Showered with gold medals at Expovina, the World Gamay Awards and the Sélection des Vins de Genève, the Gamay 2014 boasts a "garnet robe with hints of violet, and a pleasant bouquet dominated by strawberry, raspberry and liquorice aromas. The attack is nice and juicy while remaining fresh on the palate, framed by silky-smooth tannins. A wine which is simple yet delicious, a perfect match for traditional fare such as calf kidneys with mashed potato." www.lesperrieres.ch

Domaine de Chafalet

Le mathurin | Prize: Le Marcassin

A blend of 80% Gamaret and 20% Cabernet Sauvignon, Le Mathurin is vinified and aged for two years in oak barrels. This powerful red is the brainchild of Mathurin Ramu, who works alongside his father Guy on the family estate. An experiment which turned out to be a stroke of genius from the young oenologist, who now has his own signature wine! Le Mathurin certainly won over the students of Geneva's Ecole Hôtelière, who awarded it the coveted Marcassin trophy. Geoffrey Bentrari suggests pairing this special cuvée with venison and wild mushrooms, and describes it in glowing terms: "an elegant, garnet-red robe with just a hint of brown, and a bouquet of smoky, roasted notes underpinned by hints of redcurrant jelly, blackcurrant jam and ripe peppers. Fortright and generously-structured, with mature tannins and a refreshingly crisp finish."

www.domainedechafalet.ch



Guy Ramu



A new look for the Cave de Genève, presented by (left to right) Martin Wiederkehr (Director of the Cave), Florian Barthassat (œnologist), Luc Barthassat (State Councillor) and Didier Fischer (President of the Cave).



Open Day

Unmissable

We caught up with the estate managers of two very different vineyards to talk about this annual highlight in Geneva's wine calendar, an event which has attracted tens of thousands of wine-lovers over the past thirty years.

Nicolas Seiler is the estate manager at Château des Bois. This magnificent château has a small vineyard of 4.5 hectares, planted with nine grape varieties and producing eleven different wines.

How important is the Open Day for you?

The Open Day is the biggest event in the calendar for a small estate like ours. We get a lot of visitors, particularly from other Cantons in Romandy, who wouldn't make the trip otherwise. I'm German-speaking, and so was my predecessor, so we have a good network of contacts on the other side of the Saane, and a lot of our clients enjoy the opportunity to come down and spend a nice day in the vineyards of Geneva.

What are visitors looking for?

Some people come along just to visit the estate and have a glass of wine, others want to taste the whole range. This diversity is borne out in the orders we get, with some people snapping up the barrel-aged reds and others going mad for the Chasselas.

What would you like to see for the future?

We've been involved with the Open Day since the beginning. It's a concept which works well and there's nothing that we'd change too drastically. As for us, we're planning to do more to promote the other products of Château des Bois, which is more than just a vineyard.

www.chateaudesbois.ch

Martin Wiederkehr is Director of the Cave de Genève, the company whose wines account for a third of the Geneva region's total grape harvest, with high-profile brands such as Baccarat and Clémence.

How important is the Open Day for you?

It's an extremely important event, because it's when we introduce our latest vintage. In a way, it's like the start of our commercial year and is the only opportunity we get to have direct contact between the winemakers of the Cave and the people who drink our wines.

What are visitors looking for?

Visitors come to discover our latest products, and of course our latest vintage. The fact that different Cantons have open days throughout the month of May allows wine-lovers to discover new products from all of Switzerland's winemaking regions.

What would you like to see for the future?

Given the success of the Open Day, I think we need to make sure that it becomes a permanent fixture. People are very attached to this event, it's the fruit of forty or fifty years' worth of effort to educate people about Swiss wines. Particularly in the German-speaking parts of the country, where people are really starting to get back into Romandy wine. I'd like to see us attracting more consumers from across the Saane; it's a nice way of increasing the sense of cohesion between the different linguistic regions of our country. www.cavedeneve.ch

Geneva's 29th annual Open Day

On Saturday 28th May 2016, the vast majority of winemaking estates in the canton of Geneva, almost 90 wineries in all, will be open to the public. Throughout the day, from 10am to 5pm, visitors will be invited to taste the most recently-bottled vintages. For the region's whites and non-barrel reds, this will be the first opportunity to taste the 2015 vintage, which is already being universally hailed as an exceptional year. As for the barrel-aged specialities, this year's Open Day will focus on the 2014 or even 2013 vintages. For the 29th year running visitors will also get the chance to sample local delicacies from the region's passionate artisanal producers, while strolling through the vines or even enjoying a concert at one of the more festive estates. There will be free shuttle buses between the various winemaking villages in order to avoid any traffic problems. A full list of all estates taking part is available on the website: www.lesvinsdegeneve.ch



Gourmet Rally 2016

Down on the good old Farm

The success of the Gourmet Rally owes much to the quality of the regional produce on offer. We met two passionate producers whose work has been recognised with the 'Genève Région-Terre Avenir' label: Georgette Gribi and Philippe Bocquet.

Useful Information

Date: 20th August 2016

Place: Between the Arve and the Lake (Start Jussy)

Route: 10 kilometres

Duration: approx. 6 hours

Price: 80 Francs (glass included). Advance booking compulsory (limited number of places available):

www.geneveterroir.ch

a glass of Mondeuse Blanche, one of the estate's four speciality wines (most of the fruit produced on these eight hectares is entrusted to the Cave de Genève), Jean Rivollet admits that he never gets tired of admiring the view which, as 2016's Gourmet Rally participants will soon find out, takes in both Mont Blanc and Moléson. And don't worry, Jean has already put an order in for a healthy dose of sunshine on the day, making sure the 2016 rally will be another one to remember.

When we dropped in the full menu was still being fine-tuned, but the main course was already decided. Philippe Bocquet will be providing the lamb, from his flock of Brun Noir du Pays. The young charges of this passionate farmer spend their whole lives roaming freely outdoors. These lambs are GRTA-certified, grazing only on local pastures and slaughtered at an abattoir just a few miles away from the farm. "The lambs which we'll be eating on the Rally will be born in a few weeks' time. They reach the perfect weight, about twenty kilos, at the age of four or five months. After that they lose their milk teeth and are no longer lambs; they become ewes or rams." After the roast lamb our intrepid hikers will discover another culinary speciality of the Gourmet Rally: goat's cheeses from Champ Courbe.

Located in the picturesque village of Cartigny, this expansive family farm is home to a flock of 24 Alpine Chamoisée goats tended by André Wiblé and his sister, Georgette Gribi. André is a mathematician by trade, and Georgette a theologian, but they decided to join forces to give the old family homestead a new lease of life. "To be honest the goats were just a bit of a hobby when my husband and I first moved here in 1996. We started with three, then six. But we soon had more cheese than we needed! We started by selling the rest to a few friends, but then word of mouth got going and we found ourselves with more customers. That's when we decided to do it professionally. André takes care of the animals, while I deal with the cheese production and commercial side of things," explains the academic shepherdess, an Old Testament specialist who still holds a part-time post with the Eglise Protestante de Genève

www.creve-coeur.ch
www.cheverrie.ch

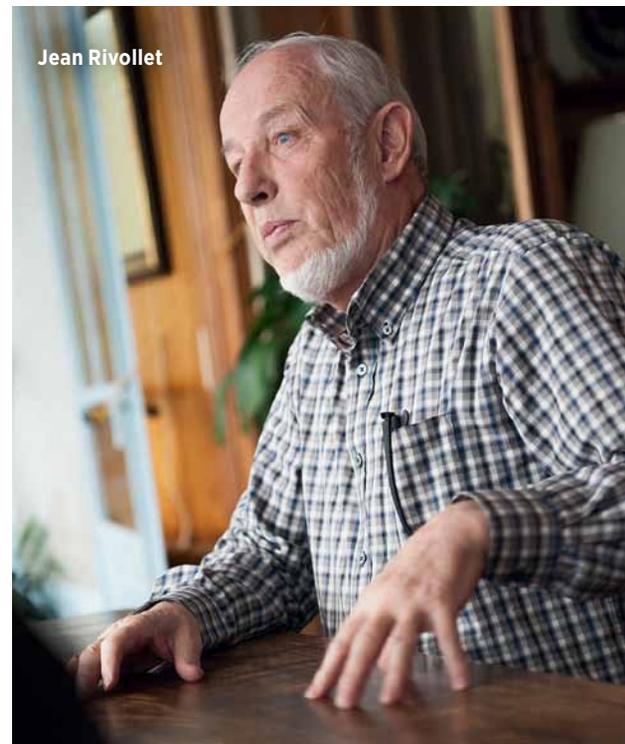
“ We can cater for groups of 15 to 150 people. We use only GRTA-label produce (‘Genève Région-Terre Avenir’, a certification scheme introduced in 2004 to guarantee the provenance of local produce): our fish comes from a fisherman from Vésenaz, our meat comes from a butcher in Puplinge and our vegetables come from an organic farm in Meinier,” explains Jean Rivollet, owner of the Domaine de Crève-Cœur in Choulex, as he shows us around the six bedrooms of his guest house. Ten years ago the family farm was converted into a gîte, with one of the self-contained apartments fully equipped for visitors with restricted mobility. As he pours out



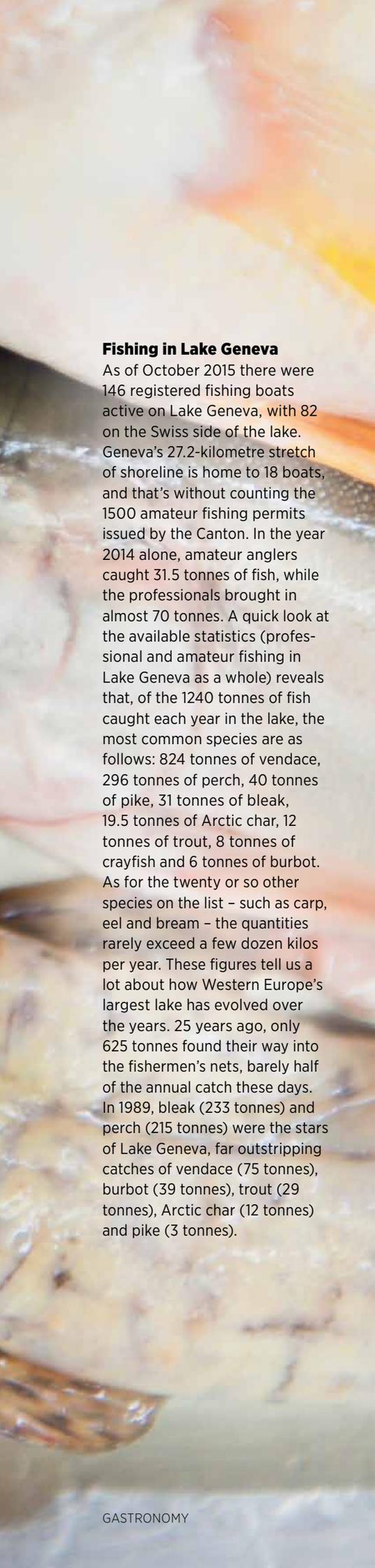
André Wiblé and Georgette Gribi



Jean Rivollet







Fishing in Lake Geneva

As of October 2015 there were 146 registered fishing boats active on Lake Geneva, with 82 on the Swiss side of the lake. Geneva's 27.2-kilometre stretch of shoreline is home to 18 boats, and that's without counting the 1500 amateur fishing permits issued by the Canton. In the year 2014 alone, amateur anglers caught 31.5 tonnes of fish, while the professionals brought in almost 70 tonnes. A quick look at the available statistics (professional and amateur fishing in Lake Geneva as a whole) reveals that, of the 1240 tonnes of fish caught each year in the lake, the most common species are as follows: 824 tonnes of vendace, 296 tonnes of perch, 40 tonnes of pike, 31 tonnes of bleak, 19.5 tonnes of Arctic char, 12 tonnes of trout, 8 tonnes of crayfish and 6 tonnes of burbot. As for the twenty or so other species on the list – such as carp, eel and bream – the quantities rarely exceed a few dozen kilos per year. These figures tell us a lot about how Western Europe's largest lake has evolved over the years. 25 years ago, only 625 tonnes found their way into the fishermen's nets, barely half of the annual catch these days. In 1989, bleak (233 tonnes) and perch (215 tonnes) were the stars of Lake Geneva, far outstripping catches of vendace (75 tonnes), burbot (39 tonnes), trout (29 tonnes), Arctic char (12 tonnes) and pike (3 tonnes).

Gastronomy

Fish, a passion for excellence

Geneva's 1500 amateur and 18 professional fishermen pull out over a hundred tonnes of fish from the lake every year, with the majority of that haul going to local restaurants. While many of these eateries may be content to serve up the 'classics' without much in the way of creativity, there are also plenty of talented chefs – tireless devotees of freshness and quality who master the subtle nuances of fresh and saltwater fish – working wonders with the tastiest morsels the lake has to offer. We dropped into four of the region's best fish restaurants for a chat about the finest products from the lake and from more distant waters, seeking out the perfect pairings for Geneva wines.



Your guides for this goRoifurmet odyssey, in search of the perfect pairings of Geneva's local fish and wines: Dominique Gauthier, chef at Le Chat Botté (bottom left); Corinne and Jean-Marc Bessire, owners of Le Cigalon, (top left); Patrick Moleins - chef at Les Fourneaux du Manège and a pike virtuoso - and Michel Roth, chef at the Bayview, the fine dining restaurant of the Hôtel Président Wilson (bottom right).





Le Cigalon, a mecca for fish-lovers

For the past twenty years, Geneva's fish-lovers have venerated one address like no other: Le Cigalon. Awarded a Michelin star shortly after opening, and racking up 17 points in the Gault & Millau guide in the meantime, this restaurant by Corinne and Jean-Marc Bessire well deserves its reputation as the region's 'temple of fish'. "Fish is the driving force of our restaurant. Our menu changes every two months to match the seasons, as there are more seasons for fish than there are for vegetables," explains Corinne Bessire. "Depending on the day's catch we also have a regularly rotating selection of specials. The menu features around ten different varieties from the Mediterranean and the Atlantic, as well as all the classics from the lake." Her husband steps in to remind us of Le Cigalon's golden rule: no farmed fish! When the winter winds are lashing the banks of Lake Geneva, as they were when we stopped by, vendace, pike, trout and crayfish are simply taken off the menu. To bring out the best from a tartare of salmon or a fillet of bass, Corinne Bessire draws upon an extensive cellar of local wines. "I'm a huge believer in local wines, and especially the winemakers behind them. I like my whites nice and crisp. I want wines you can drink, not wines you need to chew." For the main course, Corinne is not afraid to suggest a local red. "Twenty years ago, not long after Le Cigalon first opened, we had a table full of members from the Club Prosper Montagné. I took the risk of matching a red wine with their fish. The venerable gentlemen were outraged, and it caused quite a fuss. Nowadays people are more open-minded, especially because Geneva reds are tasty and well-structured, but not overbearing."

www.le-cigalon.ch

Fish Festival at Les Fourneaux

Another spot well-known to local fish connoisseurs is Onex, where in 2006 Sophie and Patrick Moleins joined forces with Stéphane Clément to take over

Les Fourneaux du Manège. In honour of our visit, Patrick, a former fisherman himself, braved the storm with his son Ludovic to bring in a selection of specialities from the lake. In the hands of chef Thibaut Colin, the day's catch was swiftly transformed into trout yakitori and Arctic char steak served on potato blinis. These starters were followed up with a duo of pike and burbot, cooked whole and carved up with enviable precision by the Moleins themselves. A dish served with a side of aquatic biology: "these two fish are both carnivorous. Burbot live entirely off the eggs of other fish, particularly the Arctic char. The pike is a hunter. Both of them are delicious, but they're not all that popular because of the way they look and their bones." Patrick Moleins accompanied this main course with a trio of red wines dominated by Gamaret. Special mention must go to the Cuvée des Fourneaux du Manège, an unfiltered 2011 crafted by Christian Guyot. When asked about the quality of the water in Lake Geneva, our expert challenged a few popular misconceptions: "a lake which is too clean will have less fish. Some of the waste humans put into the lake stimulates the development of algae, and by extension the development of certain species which make up the diet of larger, carnivorous fish. In the 1970s, a perch born in May would be big enough to eat by September. Nowadays it takes four or five years. If 95% of the perch filets served around Lake Geneva come from the Baltic Sea or lakes in Estonia, it's because the waters there aren't as clean and that allows the fish to grow much more rapidly."

www.fourneauxdumanege.ch

Purring with pleasure at Le Chat Botté

Head Sommelier at the legendary Hôtel Beau-Rivage, Vincent Debergé regularly travels the length and breadth of the Geneva wine region unearthing fresh gems for his clients at the hotel's restaurant, Le Chat Botté. With 18 points in the Gault & Millau guide as well as a Michelin star, the restaurant offers a five course fish-based tasting menu. Chef Dominique Gauthier, who started out as a sous-chef

here before taking over the reins in 2001, works with products of impeccable quality, allowing his Mediterranean influences to come to the fore. To complement the chef's tartare of langoustine with Jerusalem artichoke soup, abalone on a bed of samphire and wild turbot with sea urchin emulsion, Vincent Debergé opted for a very special wine: "The Savagnin Blanc from Nicolas Cadoux's Domaine des Graves is fresh and lively, but also rich and full-bodied. Especially in a vintage like 2011. It needs to be paired with fish or shellfish which can hold their own. What's more, it finishes with a subtle hint of gentian which is a perfect match for root vegetables such as the Jerusalem artichoke." www.beau-rivage.ch

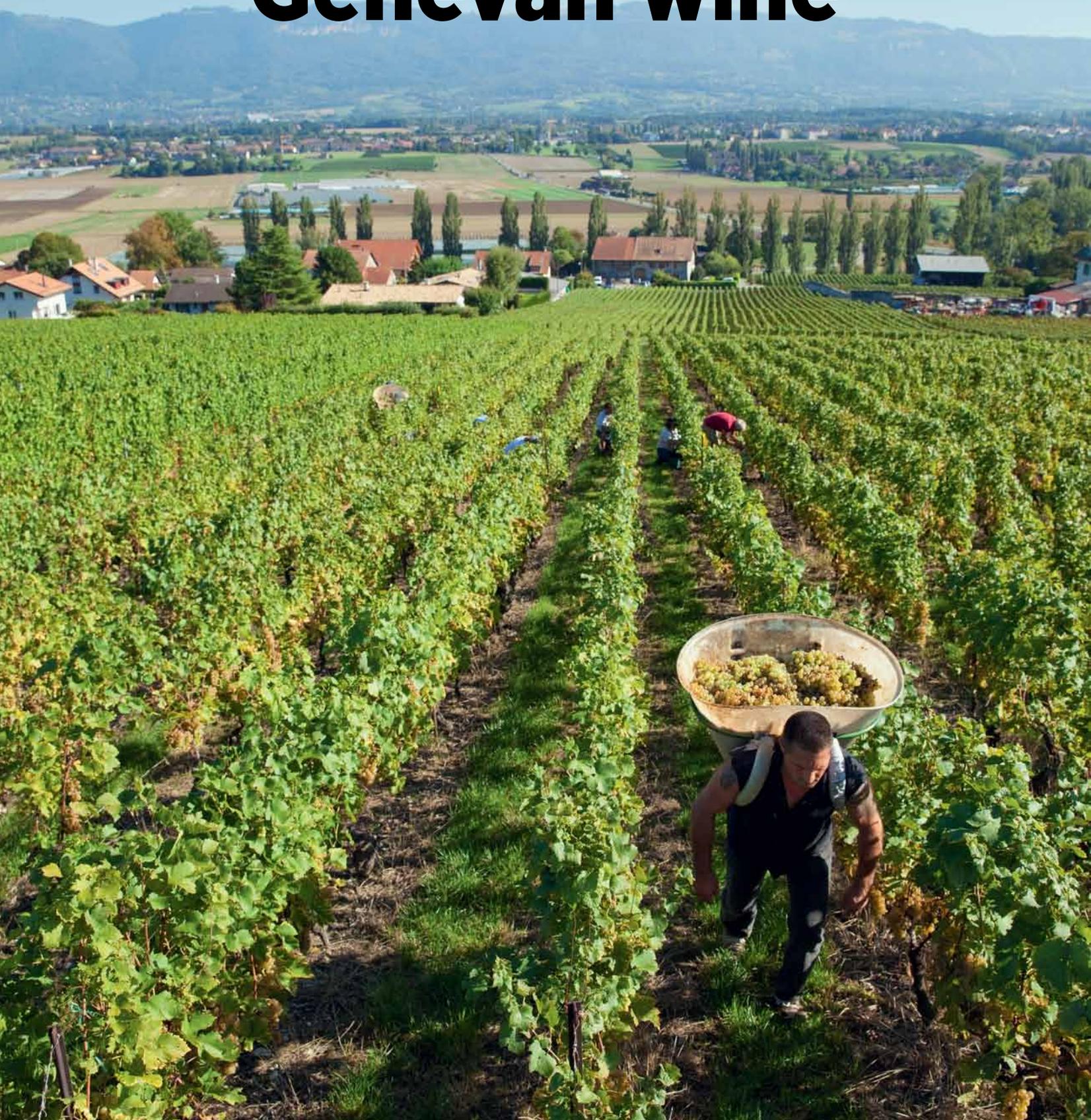
Stunning view: Président Wilson

At the Bayview, the fine-dining restaurant of the Hôtel Président Wilson (1 Michelin Star and 18/20 in Gault & Millau), Michel Roth explains that "fish is more difficult to cook than meat because it's more fragile: it's less forgiving of mistakes. Each species requires specific technical knowledge in terms of spotting its freshness and working with its unique flavours." Crowned Meilleur Ouvrier de France and winner of the coveted Bocuse d'Or, Roth adheres to a strict philosophy: "It's important that you never overwhelm the fish, it needs to be instantly recognisable. The aim is to elevate that fish to gastronomic status with the intelligent use of sauces and accompaniments." And Michel Roth certainly does just that with his Plougastel abalone served with longeoile sausage, not to mention the Arctic char with braised endives which he prepared especially for our visit. To bring out the best in this fish, perhaps the most elegant in Lake Geneva, head sommelier Geoffrey Bentrari plumped for "the terroir of Peissy, rather than one winemaker in particular. That's why I chose the Cuvée 912, a barrel-aged Chardonnay which is elegant, crisp and profound. It's made by the village's seven winemakers, and sold at auction to raise funds for the Hôpoclowns foundation, who visit sick children in hospital."

www.hotelpresidentwilson.ch

VINUM-Wineguide

90 nuances of Genevan wine





The banks of Lake Geneva are home to a dazzling array of grape varieties and vinification techniques, a diversity that is celebrated and explored in this tasting guide which reflects all of the many nuances – spanning the spectrum from Blanc de Blancs to Noir Divin – of Switzerland’s third-largest wine region.

For the second year running, VINUM has decided to devote a special issue of the magazine to compiling a comprehensive panorama of Geneva’s wines. For help in bringing this ambitious project to fruition, we turned to OPAGE (the Office for the Promotion of Agricultural Products from Geneva) and asked every wine producer from the Canton of Geneva to submit a bottle which best represented their work. The vast majority of Geneva’s winemakers responded enthusiastically, and we received a total of 85 samples for tasting. Our call for submissions imposed no limits in terms of the type, colour, vinification style or vintage of the wine presented for consideration. Winemakers were free to present whichever of their wines they felt best represented the pinnacle of their craftsmanship, be it a Divico, an unfiltered Chasselas Primeur, a Garanoir rosé or even a 2005 sweet red Galotta. This guide is all about exploring

the myriad of nuances of the Geneva wine region. By way of an introduction, we thought it might be useful to start with a general overview of what goes on in the Confederation’s third-largest winemaking region. The website of the Federal Office for Agriculture provides comprehensive statistics on the evolution of Switzerland’s winegrowing industry over the past two decades (1994 to 2014). According to these figures, in 2014 there were a total of 1408 hectares of vines planted in the region around Lake Geneva. This includes the 146 hectares planted along the border. This total was down by twenty hectares from the previous year, but the total planted surface area has actually increased by almost 65 hectares over the past twenty years. Twenty years ago, Chasselas (511 hectares) and Gamay (516 hectares) vines clearly outnumbered Pinot Noir (113 hectares), followed by a patchwork of other varieties: Riesling x Sylvaner (57 hectares), Chardonnay

(52 hectares), Pinot Blanc (20 hectares), Aligoté (16 hectares), Pinot Gris and Gamaret (11 each). Nowadays that picture is very different. Chasselas (305 hectares) and Gamay (361 hectares) have seen their surface areas shrink by a quarter, and this downward trend shows no sign of stopping; in the last year alone the traditional white variety shed 24 hectares while its red cousin lost 10. The surface area of Riesling x Sylvaner has also been slashed by two-thirds. Meanwhile, replanting in recent years has seen rival varieties come to the fore. Pinot Noir (150 hectares) has colonised forty more hectares, while Chardonnay vines (100 hectares) have almost doubled. Meanwhile, Gamaret (121 hectares) has increased its reach tenfold. In recent years we have also seen incursions by varieties that were virtually unknown here in the past: Sauvignon Blanc, Viognier, Merlot, Garanoir and Cabernet have all become specialities of Geneva’s 21st-century winemaking culture.

Right Bank

ESSERTINES (1)



Domaine de Chafalet **Guy & Mathurin Ramu** **Le Mathurin**

A garnet-red robe and a warm, expressive bouquet that matches dark berry aromas such as cherry and prune with lighter, floral touches. Rich, powerful flavours supported by nicely-rounded tannins. An ambitious wine which lingers long on the palate, with an intriguing hint of spice.

www.domainedechafalet.ch



Domaine des Esserts **Raymond & Réjane Ramu** **Diolinoir 2014**

Deftly combining concentration and finesse, this hearty Diolinoir arrives clad in a deep crimson robe. The bouquet is bustling with elegant notes of strawberry, raspberry, violet and blackberry, echoed on the palate with its neat, crisp finish.

www.domainedesserts.ch

DARDAGNY (2)

Domaine des Crêts-Malval **Jacques & Roxane Pottu** Tel. +41 (0)79 456 19 34



Domaine de la Planta **Bernard Bosseau** **Esprit de Geneva 2013**

This classic Geneva blend boasts a splendid garnet-red robe and an expressive bouquet packed with fruity and floral aromas topped off with a dash of spice. Supple yet substantial on the palate, with fresh, ripe fruit.

www.domainedelaplanta.ch



Domaine Dugerdil Dardagny **Sophie Dugerdil** **Amicalement Vôtre 2014**

Matured in oak barrels, this spicy blend of Syrah and Garanoir arrives draped in a deep purple robe. Notes of pepper, cloves and sandalwood rub shoulders in the nose and on the palate, with a rich body which will benefit from a few more years in the cellar.

www.domaine-dugerdil.ch



Stéphane Gros **L'Ambroisie**

A demi-sec crafted using traditional methods, L'Ambroisie is not short on surprises: a dense, deep garnet-red robe, an exuberant bouquet of crushed strawberries accented with a dash of cinnamon, delicate bubbles, generous structure and an intensely fruity finish.

www.stephane-gros.ch



Domaine Les Hutins **Emilienne Hutin-Zumbach** **Gentil Blanc 2012**

This Savagnin Blanc has emerged triumphant from several years in the cellar, developing a straw-yellow robe, an expressive bouquet of pear, almond and acacia honey aromas and a full-bodied, tightly-structured palate which builds to a crisp, fresh finale.

www.domaineshutins.ch



Domaine des Faunes **Frédéric & Ludovic Mistral** **Cabernet Sauvignon 2012**

Three years in the cellar have endowed this well-built red with a garnet-red robe embellished with flashes of ruby, not to mention an expressive bouquet of prune and sweet spices. Generous and full-bodied on the palate, with smooth tannins and a hint of spice to finish.

www.lesfaunes.ch



Domaine du Centaure **Claude Ramu** **Kerner de Dardagny Saturnales 2015**

Dense colour with flashes of gold. An expressive bouquet of exotic fruit aromas (passionfruit, melon, apricot) which spill over into the palate, with rich texture and a long-lasting finish.

www.domaine-du-centaure.ch



Clos des Pins **Marc Ramu** **Bec à miel**

A sweet Muscat with a resplendent, gold-flecked robe and an expressive bouquet of raisin, honey and plum aromas, topped with an intriguing hint of curry spices. Opulent on the palate, with an expert blend of sweetness and crisp freshness.

Tel. + 41 (0)22 754 14 57

Domaine des Rothis **Jean-Pierre Rothlisberger** www.domaine-des-rothis.ch



Les Secrets du Soleil **Philippe & Christine Vocat** **Chardonnay 2014**

Splendid colour and an expressive bouquet of light fruit aromas such as apple and peach. Subtle sparkle on the palate, with a great sense of volume and delicious fruit flavours building to a supple finish. Classic Chardonnay.

Tel. +41 (0)22 754 13 84



Domaine de la Donzelle **Bernard Vuagnat** **La Donzelle Noire 2012**

Made with Mondeuse, Garanoir and Gamaret, this elegant blend boasts a ruby-red robe with flashes of violet. Fresh and fruity in the nose while remaining elegant and distinguished on the palate, with the emphasis on structure over power.

www.closdeladonzelle.ch

RUSSIN (3)**Domaine des Molards
Michel & Fabien Desbaillet
Réserve du Domaine 2014**

Finishing in third place in the Grand Prix du Vin Suisse 2014, and the only Geneva Chasselas which might be described as 'Parker-esque', this rich, full-bodied wine offers lashings of white fruit both in the nose and on the palate. Superb balance and poise, building to a delicious finale.

www.molards.ch

**Didier et Nadia Penet
La Maissonette 2013**

A Cabernet Franc with a typically dense ruby colour and a powerful, spicy nose. An attention-grabbing opening and opulent finish, with great volume and tightly-structured tannins.

Tel. + 41 (0)22 754 17 21

PEISSY (4)**Domaine des Charmes
Bernard, Anne & Olivier Conne
Paganum 2014**

This pagan comes draped in the lightest of robes, which opens to reveal an expressive bouquet and crisp, well-balanced flavours. Aromas from the barrel overshadow the fruit somewhat, but a few more years in the cellar will allow this magnificent special cuvée to reveal its full potential.

www.domainedescharmes.ch

**Domaine des Trois Etoiles
Jean-Charles Crousaz
Sauvignon 2014**

Crafted with precision, this elegant Sauvignon boasts a splendid colour and an expressive bouquet which deftly combines notes of asparagus, passionfruit and grapefruit. Crisp and fresh on the palate, with a long-lasting, fruity finish.

www.trois-etoiles.ch

**Cave Les Crêtets
Sophie & Philippe Plan
Sombre caractère 2014**

This oak-aged blend of Gamaret, Garanoir and Diolinoir has a deep, dense robe and a powerful bouquet dominated by dark fruit and spicy aromas. Supple yet full-bodied, with an opulent finale crowned with long-lasting notes of blackberry and red berries.

www.lescretets.ch

**Domaine Les Perrières
Bernard Rochaix
Chardonnay de Peissy 2013**

A strong performer in tasting contests, this barrel-aged Chardonnay wows with its resplendent, gold-tinged robe, its bouquet of light fruit and vanilla aromas and its luxuriant texture on the palate, enlivened with spicy notes which are never overbearing.

www.lesperrieres.ch

**Domaine Grand'Cour
Jean-Pierre Pellegrin
Pinot Noir P 2012**

Produced only in the best vintages, this richly-coloured Pinot Noir is remarkable for the complexity of its bouquet, which pairs cherry and raspberry notes with subtle roasted aromas and a hint of violet. Its powerful opening and long-lingering finish are the hallmarks of a wine of serious pedigree, which will continue to grow and improve for decades.

Tel. +41 (0)22 753 15 00

**Domaine des Bossons
Eric & Laure Leyvraz
Pinot Noir Le Vieux Clocher 2014**

Behind the intense ruby robe and delicate bouquet of red berries lies a tightly-structured Pinot endowed with robust tannins, subtle fruit aromas and an impressively long finish. A wine of character, crafted with precision.

www.domaine-des-bossons.com

CHOULLY (5)**Clos du Château
Lionel & Nathalie Dugerdil
Gamaret-Garanoir 2013**

Deep colour and an expressive bouquet dominated by black cherry, peppered with hints of clove. Powerful and concentrated on the palate, with robust tannins and an expansive finale.

A noble blend which will improve with age.

www.closduchateau.ch

**Domaine des Abeilles d'Or
René & Laurent Desbaillets
M2 2013**

A Merlot-Malbec blend matured for thirty months - twenty in barrels, six in vats and four in bottles - this powerful red impresses with the intensity of its bouquet, the maturity of its tannins and the power of its flavours.

www.abeillesdor.ch

**Domaine de la Clé de Sol
Daniel Sulliger
Harmonie 2014**

Gamay, Pinot Noir and Gamaret combine to produce a supple, tasty red with a ruby-garnet robe and an enticing, fruity nose. Fruity and well-rounded on the palate, capped off with a crisp, fresh finish.

www.cledesol.ch

MEYRIN (7)**Paul-Henri Soler
Vin du Dimanche 2014**

Made with no added sulphites, this ruby-red Vin de Pays boasts an expressive bouquet of red berry aromas topped off with a delicate touch of hawthorn flower. Fresh and forthright on the palate, with a complex array of flavours including floral notes and a dash of spice.

Tel. +41 (0)79 746 24 61

SATIGNY (8)



Les Gondettes
Françoise Berguer
Mondeuse 2012

Powerful and distinguished, this Mondeuse offers an opaque robe and an expressive bouquet of dark berry aromas studded with a hint of clove. Concentrated yet silky-smooth on the palate, with a well-controlled sense of vivacity.
www.lesgondettes.ch



Domaine de la Comtesse Eldegarde
Nicolas Bonnet
Fièvre jaune 2008

This fabulously rare Savagnin, matured under a voile of yeast, boasts a golden robe and an expressive bouquet embellished with subtle hints of walnut and sweet spices such as curry and curcuma. Remarkably fresh and well-balanced on the palate.



Domaine du Paradis
Roger Burgdorfer
Noir Divin 2014

This concentrated blend offers a dense, garnet-red robe, an elegant bouquet of dark berries, spices and roasted aromas, and a bold attack which paves the way for crisp, concentrated flavours, fine-grained tannins and a slightly spicy finish.

www.domaine-du-paradis.ch



Domaine de la Devinière
Willy Cretegy
Gamay 2013

A gold medal winner at the Sélection des Vins de Genève, this is an indulgent, fruity organic red. The bouquet is teeming with strawberry, raspberry and cherry aromas, but also subtle hints of cardamom and clove which spill over onto the crunchy, indulgent palate.

www.la-deviniere.ch



Château des Bois
Le Bois des Chiens 2013

Garnet-red robe with hints of ruby. Fresh red fruit aromas topped with cardamom, clove and a hint of peppermint. Bold opening and crunchy fruit on the palate, leading to a precise finale enlivened with spicy notes. A winning blend of charm and elegance.

www.chateaudesbois.ch



Domaine de la Roselle
Kathy & Jacques Meinen
Gamaret 2012

Shimmering, deep red robe and an exuberant bouquet of clove, nutmeg, white pepper and dark fruit. Great volume and silky texture on the palate. A top-drawer Gamaret at the peak of its powers.

www.domainesterroirs.com



Domaine du Nant d'Avril
Famille Grolimund
Gamaret 2014

Light garnet robe and an expressive bouquet of wild berries accented with hints of sweet spice. Supple attack and silky texture, with enticing aromas and an indulgent finish. An enchanting Gamaret.

www.nant-davril.ch



Le Grand Clos
Jean-Michel Novelle
Muscat 2014

Elegance and finesse incarnate, this is a Muscat of remarkable class and complexity. Sumptuous fresh grape aromas in the nose, accented with playful citrus notes, and a palate which strikes just the right balance between aromatic power, freshness, length and depth of flavour.

Tel. +41 (0)22 753 12 30



Les Vallières
André & Louis Serex
Deux Louis Réserve Comte Ayrbert 2012

A Gamaret-Cabernet blend matured for 18 months in oak barrels, achieving a certain Mediterranean charm thanks to its deep violet robe, exuberantly spicy nose and generous, supple flavours framed by soft tannins and climaxing in a delicious, spicy finale.

www.lesvallieres.ch

BOURDIGNY (9)



Domaine de Champvigny
Raymond Meister
Kerner 2014

An explosive array of exotic fruit aromas – pineapple, passionfruit, guava – in the nose and on the palate, living up to the promise of the gold-flecked robe. A refreshing white perfect as an aperitif, or to bring out the best in a curry or sushi platter.

www.champvigny.ch



Domaine des Alouettes
Jean-Daniel & Florian Ramu
Rosé 2014

A gold medal winner at the Sélection des Vins de Genève 2015, this Gamay rosé boasts an enticing, salmon-pink robe and a pure, expressive bouquet dominated by crushed strawberry aromas. Fresh and tasty on the palate, with a crisp finish in which the strawberry flavours are joined by hints of raspberry and redcurrant.

www.domaine-des-alouettes.ch



Domaine des Vignolles
Laurent Vulliez
Pot d'Vin 2014

A Mondeuse built to last, with an expressive bouquet of wild flowers and honeysuckle notes. Solid structure and a lively, fruity finish, framed by tannins which are still tightly-packed.

www.vignolles.wix.com/vignolles



PENEY (10)



Les Balisiers Christophe Pillon Lune rousse 2012

A Gamaret matured for fifteen months in traditional amphorae, this Vin de Pays is BioSuisse-certified. It boasts a distinctive amaranth-red colour and an expressive bouquet of dark berry, violet and sweet spice aromas. Full-bodied, supple and indulgent on the palate, building to a spicy conclusion.

www.balisiers.ch



Domaine des Pendus Christian Sossauer Le Passeur 2011

This blend of Cabernet Franc, Merlot and Gamaret has had four years to polish up its charms, and the results are impressive: a rich, varied palette of aromas which include generous helpings of spices and dark fruit, and supple tannins which linger long on the palate.

www.domaine-des-pendus.ch

COLLEX-BOSSY (13)



Domaine Girod Frères Sylvain Girod Garanoir 2014

This Garanoir offers a garnet-red robe with hints of violet, a powerful bouquet of dark berry aromas, a bold attack and tightly-structured tannins and a fruity, long-lasting finish.

Tel. +41 (0)22 774 16 97



Château de Collex Frédéric Probst Le Chevalier Noir 2013

An expressive bouquet of black cherry, clove and roasted coffee beans. Crisp and fresh on the palate, with fine-grained tannins and a finish as elegant as it is long-lasting. A barrel-aged blend with a wonderful sense of balance.

www.domaineduchateau.ch

La Vigne à Bossy Lalage & Jean-Albert Schmid-Cairns Tel. +41 (0)22 774 12 30

CÉLIGNY (14)



Le Clos de Céligny H. Schütz & R. Moser Rosé de Gamay 2014

A dazzling pink colour, an intense bouquet of crushed strawberry and raspberry aromas, a punchy, fruity attack and an impressive array of strawberry flavours - fresh, crushed, candied - combined to make this wine a gold medal winner at the Grand Prix du Vin Suisse 2015.

www.clos-de-celigny.ch



Les vins du Crieur Public et de la Sorcière Pierre Mandry Non Filtré 2014

This delicious, slightly cloudy unfiltered Chas-selas boasts a delicate bouquet of citrus aromas and white flower notes. Crisp and fresh on the palate, with a fruity finish embellished with a welcome hint of bitterness.

www.provino.ch/mandry

Between the Arve and the Rhône

AVUSY (15)



Domaine de Champlong André Lauper Muscat 2014

Flashes of gold in the glass, introducing an expressive bouquet of fresh grape aromas with that distinctive Muscat edge. The lively attack paves the way for the return of those fruity, aromatic notes found in the nose. All the hallmarks of a classic, skilfully-crafted Muscat.

Tel. +41 (0)22 756 27 89

AVULLY (16)



Domaine de la Printanière Céline Dugerdil Le Rassembleur 2013

Cardamom, clove, black pepper and star anise join forces with dark berry aromas to form an enchanting ensemble. Supple tannins and rich flavours from this intelligent blend of Gamaret, Garanoir and Galotta.

www.laprintaniere.ch

Domaine du Courtil Ernest Scherz Tel. +41 (0)22 756 28 74

SORAL (17)



Domaine de la Merrière Yves Batardon Altessse Expression 2010

Flashes of gold in the glass, and a bouquet of rare intensity, with vibrant notes of pear, melon and fresh pineapple. Vinous and full-bodied on the palate, with exuberant fruit embellished by a generous dash of spice. Five years in the cellar have worked wonders here.

www.merriere.ch



**Cave des Chevalières
Sébastien & Eva Dupraz
Assemblage noble 2014**

This crimson-coated blend needs a little time to breathe before it is ready to unfurl its enchanting aromas of red berries and sweet spices. On the palate, notes of clove, cinnamon, raspberry, redcurrant and cherry combine, backed by a crisp, elegant structure.

www.cave-des-chevalieres.ch



**Domaine du Château de Rougemont
Paul & Annie Dupraz
Garanoir Le Merle Noir 2014**

The amaranth-red robe, the expressive bouquet of blackcurrant and blackberry, the bold opening, the full-bodied texture, the rich fruit flavours chiming perfectly with the bouquet and the neatly-balanced finale all combine to make this classic Garanoir a winner.

Tel. +41 (0)22 756 42 65



**Domaine du Faubourg
Jean-Claude & Christophe Egger
Cabernet Sauvignon 2012**

This barrel-aged, intensely-coloured Cabernet boasts an expressive bouquet of ripe dark fruit overlaid with notes of clove and nutmeg. Concentrated flavours and mature tannins make this well-balanced, generously-proportioned red worthy of the finest culinary creations.

www.dufaubourg.ch



**Domaine des Lolliets
Raphaël Dunand
Léon 2013**

A blend of Merlot, Cabernet Franc and Gamay, aged for two years in oak barrels, Léon boasts a resplendent garnet-red robe, an expressive bouquet of chocolate, spice and roasted notes, and powerful flavours framed by robust tannins.

www.lolliets.ch



**Stéphane Dupraz
Merlot 2014**

Powerful and well-built, this purple-robed Merlot harmoniously blends black cherry and sweet spice aromas. Superb volume on the palate, with prominent tannins leading the way to a warm, full-bodied finale.

www.sydupraz.ch

ATHENAZ (18)



**Domaine des Graves
Kristèle & Nicolas Cadoux
Syrah 2011**

A few years in the cellar have rounded off the rough edges of this classy wine. The purple robe is so deep as to be almost opaque. The expressive bouquet marries violet aromas with lashings of dark berries and a hint of spice. Silky-smooth and juicy on the palate, with well-rounded tannins.

www.domainedesgraves.ch

LACONNEX (19)



**Domaine Jean Batardon
Pinot Noir 2014**

Given a little time to breathe, this ruby-red Pinot reveals a charming array of red berry aromas. On the palate, tightly-structured tannins add weight to those same red berry aromas, building to a rich, generous finale.

Tel. +41 (0)22 756 31 23



**Château de Laconnex
Famille Dethurens
Merlot 2012**

This 2012 charmed us with its expressive bouquet of ripe dark berries, its fruity opening, its well-rounded generosity of flavour, its elegant tannins and its long, spicy finale.

www.chateaudelaconnex.ch



**Les Vignes du Pêcher
Patrick David
Nuit d'espoir 2014**

A fine garnet-red robe and a bouquet combining ripe red fruit with a dash of sweet spice. A bold opening and solid tannic frame, with juicy fruit flavours and an expressive, expansive finale. A full-bodied blend which will get better with age.

www.laconnex-beach.ch/pecher



**Domaine des Trois-Lacs
Laurent Thévenoz
Divico 2014**

This new, more resilient grape variety offers a deep, dark robe and an intense bouquet of super-ripe dark fruit aromas. Structured yet silky-smooth on the palate, building to a warm finale.

Tel. +41 (0)22 756 20 34

LULLY (20)



**Domaine des Bonnettes
Dominique Maigre
Sauvignon Blanc 2014**

This crisp white is blessed with an elegant nose which blends exotic fruit aromas with an intriguing hint of pine bud. Fresh and lively on the palate, all the way from the bold opening to the delicious, fruity finish.

www.bonnettes.ch



**Domaine des Curiades
Jacques & Christophe Dupraz
Curiades Rouge 2014**

A blend of Gamay, Pinot Noir and Gamaret which has earned plaudits for the intensity of its aromas – dominated by dark berries and spices – as well as its delicious, silky palate.

www.curiades.ch



**Mermoud Vignerons
Muscat 2014**

Expressing the finest characteristics of this noble grape, this dazzling, aromatic Muscat impresses as much by its length of flavour as its natural exuberance. Lively and complex, a vintage which will continue to improve for a few years yet.

www.mermoud-vignerons.ch



**Cave des Oulaines
Nadine & Daniel Tremblet
Merlot 2012**

Prune, cherry and blackberry aromas abound in the bouquet and on the palate, while supple tannins and a generous finale add to the charm of this neatly-structured Merlot.

www.cave-des-oulaines.ch



**Vignoble de l'Etat
Thierry Anet
Gewürztraminer passerillé 2013**

A gold medal winner at the Sélection des Vins de Genève 2015, this gold-clad sweet white fills the air and charms the taste buds with its intense aromas of apricot, honey and quince jelly, underpinned by an opulent sweetness.

www.ge.ch/vignoble

SÉZENOVE (21)



**Cave de Sézenove
Claude & Jacques Bocquet-Thonney
Merlot 2014**

Still a little timid, this powerful Merlot (which boasts a truly inspired label) has an impressive concentration of flavours and tannins. Given a little time, the plum, cherry, spices and liquorice aromas will reveal their full potential.

www.cavedesezenove.ch



**Les Grands Buissons
Patrick & Marc Favre
Gamaret 2014**

A deep robe and expressive bouquet of pepper, clove, black cherry, cardamom and plum aromas. Bold opening, generous structure, subtle spices and silky-smooth tannins. A Gamaret of distinction.

www.grands-buissons.ch

BERNEX (22)



**Domaine de Beauvent
Bernard Cruz
Mondeuse 2014**

A deep, crystalline garnet-red robe and an expressive nose with a top layer of sweet spices underpinned by super-ripe berry aromas.

A bold opening and a lively finale, with crisp, taut flavours. A wine of character which will improve with age

www.cave-de-beauvent.ch



**Cave au Petit-Gris
Denis Vionnet
Syrah 2012**

This garnet-red Syrah needs a little time to breathe, in order to reveal its enticing cherry aromas, joined on the palate by hints of clove, white pepper and nutmeg. The complex finale deserves a special mention.

Tel. + 41 (0)22 757 10 18



**Christian Guyot
Trois Helvètes 2013**

Garanoir and Galotta combine to create this deep, opaque red. Raspberry, cherry, blackcurrant and eucalyptus flood the nose and the palate. Delicious, delicate, well-balanced.

www.vins-guyot.ch

AIRE-LA-VILLE (24)



**L'Aérien
Jonathan Christin
Chasselas 2014**

A shimmering, crystal-clear, pale-yellow robe and an expressive bouquet dominated by fresh grape and pear aromas. Gently sparkling attack, heralding the return of those pear aromas and building towards a crisp, slightly chalky finish. A feisty Chasselas.

Tel. + 41 (0)79 561 21 67

PLAN-LES-OUATES (25)



**Distillerie et Cave du Saconnex d'Arve
Daniel Brenner
Pinot Noir 2013**

The delicate red robe sets the tone, rivalling the elegance of the red fruit aromas. Rich, ripe notes of strawberry and redcurrant dominate a palate which favours finesse over concentration.

www.brennervins.ch

LANDECY (26)

**Domaine du Grangier
Luc & Olivier Barthassat
Tel. +41 (0)22 743 19 66**

CAROUGE (27)



**Claude Berthaudin
Le Crêt Barrique 2014**

This blend of Cabernet Franc, Merlot and Gamaret arrives draped in a deep, garnet-red robe. The enchanting, expressive bouquet combines black cherry and blackberry notes with spices including white pepper, nutmeg and clove. Great volume on the palate, with an equally great sense of balance, depth and length of flavour.

www.berthaudin.ch

TROINEX (28)



La Pierre-aux-Dames
Patricia & Michel Bidaux
La Bosse à Rousseau 2012

A blend of Gamaret and Garanoir matured in oak barrels, this cuvée is endowed with a garnet-red robe, a bouquet dominated by sweet spices and nicely-rounded tannins which pave the way for a generous, fruity finale.

www.maisonforte.ch

VEYRIER (29)

Domaine du Petit-Veyrier
Claude & Claudine Rosset
Tel. +41 (0)22 784 12 54

Between the Arve and the Lake

COLOGNY (30)



Domaine de la Vigne Blanche
Roger & Sarah Meylan
Cuvée Albertine 2014

A deep, garnet-red robe and an expressive bouquet of blackberry and black cherry aromas capture the essence of this powerful Garanoir. On the palate, spicy notes blend seamlessly with dark berry flavours. The tannins are still tightly-wound, and the finale is rich and profound.

www.lavigneblanche.ch

CHOULEX (31)



Domaine de Miolan
Bertrand Favre
Etoile de Miolan 2013

A traditionally-crafted sparkling white with BioSuisse certification. A sparkling robe and an expressive bouquet of grape, rose and sweet curry aromas. Opulent flavours, framed neatly by the wonderfully elegant fizz.

www.domainedemiolan.ch



Les Coudrays
Pierre Baudet
Flirt

A delicious blended white with a shimmering robe and a bouquet which artfully blends notes of apple, fresh grapes and white peach. Crisp and precise on the palate, finishing with a resounding note of fresh apple.

www.lescoudrays.ch



Famille Jean Rivollet
Hymne au Cœur 2014

A rare speciality cuvée, this Mondeuse Blanche boasts a light, shimmering robe and a bouquet of honeysuckle accented with subtle smoky notes. Excellent structure on the palate, with a long-lasting finale.

Tel. +41 (0)22 750 17 66

PRESINGE (32)

Domaine de l'Abbaye
Famille Läser

Tel. +41 (0)22 759 17 52

JUSSY (33)



Cave La Gara
Olivier Pradervand
La Gara 2014

A garnet-red robe and a generous bouquet of dark berries and aromatic herbs. Opulent flavours underpinned by supple tannins, building to a fresh finale which encapsulates the unique charms of this sun-kissed blend.

Tel. +41 (0)79 281 44 00



Château du Crest
Château Blanc 2014

This delicately-coloured Chardonnay-Pinot Gris blend reveals a bouquet of fresh white fruit. On the palate, a lively opening and an expressive finish frame the generous fruit flavours.

www.domaineducrest.ch

Domaine Château L'Évêque
Martine & Alexandre Saucy Mévaux
www.chateaufeveque.ch

MEINIER (34)

Domaine de la Tour
Cédric Béné

Tel. +41 (0)22 750 02 28



Domaine d'En Bruaz
Grégory Favre
Carminoir 2014

The amaranth-red robe is so deep that it's almost opaque. This blend of Pinot Noir and Cabernet Sauvignon offers a suitably generous, powerful bouquet. Indulgent yet supple on the palate, building to a crisp, spicy finish.

www.domainedenbruaz.ch

GY (35)

Cave de la Chena
Daniel Fonjallaz
www.cavedelachena.ch

Clos de la Zone
Robin & Valentin Vidonne
www.closdelazone.ch



Domaine du Chambet
Marion & Gérald Fonjallaz
Sauvignon 2014

A pale robe and an expressive bouquet of passionfruit and lychee. Lively opening, suave texture, delicate sweetness and a fruity finish: a perfectly-judged Sauvignon.

www.chambet.ch

CORSIER (36)



Domaine des Groubeaux
Yves Kohli
Assemblage Rouge 2014

Bearing the Bourgeon Bio label, this tasty red boasts a lively red robe and a bouquet which, with a little time to breathe, reveals dark berries, nutmeg, thyme and mocha. Supple texture and a lingering finale.

Tel. +41 (0)79 474 29 92

ANIÈRES (38)



Domaine de la Côte d'Or
Gavillet et Fils
Sauvignon Blanc 2014

This classic Sauvignon has an expressive bouquet with notes of blackcurrant bud, grapefruit and lychee. The attack is lively, the texture smooth and the finish precise.

www.lacotedor.ch



Domaine des Ménades
Alain Jacquier
Pinot Noir 2012

We were impressed by the fine ruby-red robe, the fruity bouquet with its smoky accents and the crunchy texture, remarkable for the elegance of its tannins. A precisely-crafted wine which wraps up on a subtly spicy note.

www.domainedesmenades.ch



Domaine Les Parcelles
Laurent Villard
Convergence 2014

A blend of five white grape varieties which proves to be remarkably fresh and enjoyable. Boasts an expressive bouquet of white fruit overlaid with floral notes and a hint of smokiness. Lively on the palate, with pear and white peach aromas dominating the fruity finale.

Tel. +41 (0)22 751 01 20



Domaine Villard & Fils
Philippe Villard
Savagnin Blanc 2014

A classic Geneva wine which impresses with the finesse of its aromatic palette (pear, fresh pineapple, mirabelle plums and citrus fruit) as well as the power and structure of its remarkably well-balanced palate.

Tel. + 41 (0)22 751 25 56

CHEVRENS (39)

Domaine des Champs-Lingot
Claude-Alain & Tina Chollet
www.champs-lingot.ch

HERMANCE (40)



Domaine du Manoir
Fabienne Naef
Kerner 2014

An aromatic white with a shimmering robe and an expressive bouquet which harmoniously combines exotic fruits with hints of blackcurrant bud. Supple texture, building to an exuberant finish.

Tel. + 41 (0)22 751 10 09



Domaine des Dix Vins
Raphaël Piuz
Divino

A very light robe, but a highly expressive bouquet of raspberry, strawberry preserve and redcurrant jam indicative of fruit harvested at peak maturity. Superb poise and balance, with silky tannins and indulgent aromas.

Tel. + 41 (0)22 751 18 35



CAVE DE GENEVE, SATIGNY
www.cavedegeneve.ch



Baccarat Blanc de Blancs

The Cave de Genève's emblematic Chardonnay is blessed with a shimmering robe and a bouquet which combines fruity and floral aromas with aplomb. Fresh opening, fine bubbles and a creamy texture which lingers long on the palate.



Sauvignon Blanc 2014

A light, crystalline robe and a highly expressive bouquet of blackcurrant bud, lychee and grapefruit aromas. Lively opening and a crisp texture, with citrus and exotic fruit flavours dovetailing in a neat finish. A classic, finely-crafted Sauvignon.



Clémence 2014

An oak-aged Chardonnay which charms you outright with its golden robe and expressive bouquet combining vanilla and fresh wood notes with hints of summer fruits and citrus aromas. Generous body, matured with precision.



Gamaret Syrah 2014

The violet robe sets the tone for this delicious, indulgent Syrah. An expressive bouquet of white pepper, clove, black cherry, plum and raspberry. Supple and well-balanced on the palate.



Cœur de Clémence 2014

A Gamaret matured in oak barrels, the deep, almost opaque garnet-red robe is in keeping with the intensity of the roasted aromas. Equally powerful on the palate, with mature tannins and a long, luxuriant finale. An opulent red which will only get better with age.

Winegrowers affiliated to the Cave de Genève

The winegrowers listed below entrust their grapes to the Cave de Genève, then take charge of selling the wines produced by the cooperative.

DARDAGNY (2)

Philippe & Christine Bersier Ramu

Tel. +41 (0)22 754 13 95

Claire Bellevaux

Tel. +41 (0)22 754 15 33

RUSSIN (3)

Denis Girardet

Tel. +41 (0)22 754 10 39

Fernand Pittet

Tel. +41 (0)22 754 12 37

Eric Porchet

Tel. +41 (0)22 754 13 39

VERNIER (6)

Marc Zeller

Tel. +41 (0)22 341 04 90

MEYRIN (7)

Patrick Abbé

Tel. +41 (0)22 341 14 64

Francis Grunder

Tel. +41 (0)22 782 57 07

SATIGNY (8)

Jacques & Daniel Dugerdil

Tel. +41 (0)22 753 40 40

Marc Penet

Tel. +41 (0)22 753 17 83

Guy Revaclier

Tel. +41 (0)22 753 11 05

BOURDIGNY (9)

Anne Revaclier

Tel. +41 (0)22 753 12 48

Michel Roset

Tel. +41 (0)22 753 14 52

Bernard Vulliez

Tel. +41 (0)22 753 10 85

GENTHOD (12)

Yvonne Humbert

Tel. +41 (0)22 774 16 38

COLLEX-BOSSY (13)

Claude Mercier

Tel. +41 (0)22 774 15 06

Jacques Mermillod

Tel. +41 (0)22 774 34 12

SORAL (17)

Samuel Battiaz

Tel. +41 (0)22 756 14 15

Georges Thévenoz

Tel. +41 (0)22 756 12 00

Nadège & Henri-Pierre Dupraz

Tel. +41 (0)22 756 26 02

LACONNEX (19)

Samuel Läng

Tel. +41 (0)22 756 18 37

BERNEX (22)

André Tremblet

Tel. +41 (0)22 757 39 13

Patrick & Géraldine Duvernay

gegedudu@bluewin.ch

CARTIGNY (23)

Raymond & Léonie Cocquio

Tel. +41 (0)22 756 19 14

AIRE-LA-VILLE (24)

Christophe Bosson

Tel. +41 (0)22 757 61 09

PRESINGE (32)

Jean-Marie Chappuis

Tel. +41 (0)22 759 11 39

JUSSY (33)

Patrick Wegmüller

wegmuller.p@bluewin.ch

MEINIER (34)

Maurice Favre

Tel. +41 (0)22 759 18 56

COLLONGE-BELLERIVE (37)

Christine Pilet-Falquet

Tel. +41 (0)22 752 12 01



**WIN THE FULL
2014 COLLECTION
(19 BOTTLES)!**

ESPRIT DE GENÈVE COMPETITION

OPAGE and VINUM are offering readers the chance to win one of three cases containing the entire Esprit de Genève 2014 collection. Launched in 2004 with the ambition of creating a wine which would serve as an ambassador for the whole Geneva region, the Esprit de Genève is a blend of different red grape varieties. Gamay (minimum 50%) for its fruit and freshness, Gamaret (minimum 20%) for

its structure and fine-grained tannins and Garanoir (minimum 20%) for its elegance and finesse. Other varieties (maximum 20%) are added to create a signature wine unique to each winemaker. Adhering to a strict set of technical specifications, the wines undergo rigorous taste testing and are released to the market after a minimum of 13 months in oak barrels. To take part in our contest, send your

personal contact details along with the name of a winemaking village included in the Esprit de Genève collection to:

info@geneveterroir.ch.

The lucky winners will be picked at random from the correct answers. For everybody else, the full collection is available for 418 Swiss Francs at:

www.lesvinsdegeneve.ch

Events diary

GENEVA 2016

28 May

Open Day

Geneva's wine estates open their gates to the public. A great opportunity to discover the region and its winemakers. **www.geneveterroir.ch**

4 - 14 August

Geneva Lake Festival

A great festive occasion with numerous events, all in the sumptuous setting of Geneva Harbour.

20 August

Gourmet Rally

A gastronomic journey through the Geneva wine region, with five gourmet pit-stops along the way.

17 & 18 September

54th Harvest Festival

Every September the winemakers of Geneva celebrate the year's harvest at Russin, in the heart of Mandement.

5 November

Fête de la Saint-Martin

Tastings in all of the wineries in Peissy, food and drink, entertainment, auctions and a fireworks display. **www.peissy912.ch**

Bring your family and friends down to the banks of Lake Geneva to discover the region's extraordinary array of wines!

17 - 18 November

'Barkavin' aboard the Henry Dunant

An event hosted by Chevrens winemaker Claude-Alain Chollet, with almost 20 estates taking part. **www.barkavin.ch**

26 November

Independent winegrowers and winemakers

The region's independent winegrowers and winemakers open their doors to the public, introducing the new-born 2016 vintage and its elder sibling the 2015, still ageing in the barrels.

INFORMATION

Office de Promotion des Produits Agricoles de Genève (OPAGE)

Maison du Terroir
Route de Sorat 93
CH-1233 Bernex
Tél. +41 (0)22 388 71 55
Fax +41 (0)22 388 71 58
www.geneveterroir.ch
info@opage.ch

Genève Tourisme & Congrès

Rue du Mont-Blanc 18
CH-1201 Genève
Tél. +41 (0)22 909 70 00
Fax +41 (0)22 909 70 11
www.geneve.com



Genève Terroir app

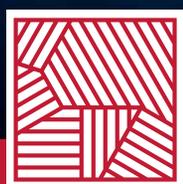


www.facebook.com/GeneveTerroir

Chasselas, Sauvignon, Chardonnay...

A delightful mix of grape
varieties and a singular quality
for very special moments.

lesvinsdegeneve.ch



SWISS WINE
GENÈVE

Switzerland. Naturally.