

Vinum

GENÈVE

FAVOURITES, PAIRINGS AND WINE TOURISM

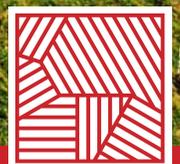
Experimental vineyard

Wine in the time of Calvin

Divico: the red that's better than organic



Switzerland. Naturally.



SWISS WINE

To be enjoyed with moderation.



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Naturally resistant to the main vine diseases, Divico needs virtually no plant protection treatments.



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Legal notice

The VINUM special edition 'SwissWine' is a special supplement from VINUM, Europe's Wine Magazine, ISSN 1663-2567, published May 2018
Retail price: CHF 9.60 / EUR 8.90

This supplement is the result of a collaboration between VINUM and Swiss Wine Promotion, Sierre.

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IN PARTNERSHIP WITH:



SWISS WINE

A little gem surrounding the city, Geneva's countryside has 1400 hectares of vines between the banks of Lake Geneva, the Rhone and the Arve. These dynamic, attractive vineyards, which offer excellent value for money as well as an impressively wide range of specialities, pair a millennia-old tradition with a pioneering spirit constantly on the look-out for the latest innovations.

EXPERIMENTAL VINEYARD



Denis Beausoleil

Director of the Office for the Promotion of Agricultural Products from Geneva

In 1988, the winemakers and winegrowers of Geneva created the country's first AOC, representing the beginning of a new reorientation of modern winemaking towards a quality approach. Made possible by some key figures of the time representing all of the winegrowing families, this revolution safeguarded the quality and origins of the grapes used. It also offered a way of tackling the Swiss market's opening-up to foreign wines, which took place in the 1990s. One year before the AOC, independent winemakers were already proving their innovative mindset by organising Switzerland's first open winery day. This entrepreneurial spirit crops up in more than just legislative and commercial spheres: in the vineyards, Geneva is also examining, inventing, testing and seeking to consistently improve its own particular specialities. Gamaret took its first steps in the Mandement a quarter of a century ago. Today, this crossing created on the banks of Lake Geneva has become the country's fourth most used grape variety and has gradually established a foothold abroad. With just a few hectares, Divico has not yet achieved the same level of renown as its parent grape. Nevertheless, the early interest which it has sparked among Genevan producers shows that research remains an ongoing concern for the new generation of winemakers and oenologists establishing themselves on the cantonal scene. Highly trained, conscious of the heritage nurtured by their predecessors, and up to date with all the latest innovations of contemporary science, these professionals are the living symbol of this link between past, present and future which winegrowers are seeking to preserve and enhance.



Divico

THE NEW RISING STAR

Created in 2013, Divico offers increased resistance to the main vine diseases and requires no (or very few) plant protection products. Viewed by some as the future of Swiss winegrowing, this still little-known grape variety is starting to establish a foothold in the vineyards of Geneva.

'Pressure from both consumers and politicians to focus on winegrowing without the use of inputs prompted a new project to select interspecific varieties. Commonly known as hybrids, this term has proven somewhat unfortunate as it has extremely negative connotations and because it does not precisely match the definition of hybrids used in the animal kingdom. The first stage in this new programme created Divico and IRAC 2060 (a white grape variety whose name will be revealed at the end of 2018), both of which offer excellent resistance to fungal diseases such as downy and powdery mildew', explains Jean-Laurent Spring, head of the viticulture group at Agroscope Changins-Wädenswil.

A Swiss-made creation

In 1996, this agronomist crossed Gamaret (which had appeared fewer than ten years previously) with Bronner, a German white created in Freiburg-im-Breisgau in 1970 as a union between wild Asian and American vines and European varieties. IRAC 2091 (as it was then known) was able to retain mechanisms of resistance against powdery mildew, downy mildew and grey rot from its *Vitis rupestris*, *Vitis lincecumii* and *Vitis amurensis* forebears. These three diseases, all caused by fungi, are the reason for the vast majority of the treatments that winemakers apply to their vines. This applies

whether the winegrowers in question are using conventional or organic growing, as (contrary to certain misconceptions) the latter does not mean abandoning all forms of treatment, just using pesticides created from natural sources to combat pests. In 2013 after a long series of tests, checks and administrative processes, IRAC 2091 was presented to the general public as Divico, the leader of the Helvetian tribes who fought Julius Caesar at Bibracte in 58 BC.

Off to a fine start

Against a backdrop of widespread distrust towards plant protection products, the announcement that a grape variety would be hitting the market pairing natural resistance to virtually all pests with definite agronomic and oenological qualities was sure to interest a large number of winemakers. In Geneva, Switzerland's most innovative wine region, ten or so winemakers planted this curiosity which will doubtless soon become a speciality, even a classic of the Swiss vineyards. The earliest of these pioneers, who is already selling varietal Divico wines, explains the benefits and particular features of this grape variety which (according to Dr. Vouillamoz's latest work 'Swiss grapes - history and origins') produces 'deeply coloured wines with spice, pepper, clove, blueberry and violet aromas, rich in high-quality tannins'.



Divico planters



Photo: Jean Revillard/rezoch

Florian Barthassat, Florian Ramu and Thierry Anet (left to right) compare the attributes of their Divicos.

Florian Ramu **Domaine des Alouettes in Bourdigny**

'We chose to plant Divico in a plot located in the middle of a village. Given current discussions about agriculture and the use of plant protection products, using treatments in the middle of a residential area is not well regarded', Florian Ramu explains. 'In this context, a grape variety resistant to disease offers a distinct advantage. We planted an area of 8600 m², making it the largest plot in the canton.' Despite being first planted in 2015, the plot was already producing a yield of nearly 300 grams per square metre for the 2017 harvest. 'Normally you would not see any fruit before year three, so we were surprised to be able to complete this first harvest. This meant that the grape variety immediately took to the plot where it was planted. In addition, we only performed two treatments per year, during flowering' explains this young winemaker, who has marketed a rosé and a red made from Divico under his own name rather than the Domaine des Alouettes label. 'We harvested grapes that were beautifully ripe, with sugar levels at 90 degrees Oechsle. It is important to note that Divico produces small grapes, meaning lots of pulp and little water.' For the moment, the barrel-aged red and rosé are only being produced in very small quantities. 'We are only talking about a few hundred bottles', Florian Ramu smiles. It will be interesting to see customer feedback, particularly if this curiosity is positioned as a high-end speciality.'

www.domaine-des-alouettes.ch

Thierry Anet **Domaine de l'Etat de Genève in Lully**

'Divico, at the time still known as IRAC 2091, was first planted in 2009. Part was used for winemaking tests at the cantonal station, leaving me with the remainder of exactly one barrel's worth. Which is why we decided to make this new grape variety in oak from the very start', Thierry Anet tells us. No plant protection products were used on the vines for the first four years, 'which were easy years', the professional adds. 'In 2013 we were hit by hail. Since then we have limited ourselves to one copper and sulphur powder application per season. This proved even better than its developers promised, with their talk of one to three treatments per growing cycle. From an agronomic perspective, you could say that it kept all of its promises. Nevertheless, it remains to be seen whether Divico's resistance will go the dis-

tance or if pests will manage to circumvent the grape variety's defence mechanisms'. However, it will take time to answer this question and to see if Divico has inherited the wilting issues which Gamaret sometimes suffers when vines are around twenty years old. For the moment, the Domaine de la République et Canton de Genève's 300 metres of Divico are in fantastic shape, offering savings of more than 1000 Swiss francs per hectare thanks to the cessation of treatments and delighting customers with an interest in sustainable development.

www.ge.ch/vignoble

Florian Barthassat **La Cave de Genève in Satigny**

'The Cave de Genève's situation is rather unusual. We must ensure that our winemakers are not just being driven by trends to plant a grape variety which our company will not be able to promote to our customers', explains the oenologist at this Genevan vineyard powerhouse which processes nearly a third of the cantonal harvest. 'We completed our first test vinification last year. You have to remember that 2016 was a very difficult year from a wine perspective, and that winemakers completed twelve to fifteen plant protection treatments as a result of the unfavourable weather conditions. By way of comparison, Divico only required two treatments. This grape variety is therefore clearly an interesting one. Once the Cave's winemakers discovered that the wine-making tests were conclusive and that the level of plant products needed to obtain a healthy harvest was six times lower, everyone became interested in planting it. And that was when we had to explain that there is a limit to the volume that we are able to promote.' In fact, the first plantations were established in 2014, and four years later the winemakers of the Cave de Genève were already cultivating nearly four hectares of Divico. 'This represents extremely speedy growth. There is potential for a varietal wine (which will doubtless join the Trésor range) as well as for a blend, but it will take a little time to sell substantial volumes, even if the question of inputs in winegrowing is now a vital one for growers as well as for a significant proportion of consumers.'

www.cavedegenève.ch



Sélection des Vins de Genève STILL GROWING

619 wines tasted, 74 estates represented, 56 tasters: the statistics for the Sélection des Vins de Genève awards are edging further up as each year passes. We look back at a 2017 competition which awarded 55 gold medals and six special prizes.

The most comprehensive tasting of the canton's wines, all assessed via the same criteria, allows professionals to benchmark their position against their colleagues' products and gain qualification for national and international competitions. These are just some of the benefits offered by the Sélection des Vins de Genève. Created in 2000, this competition has been steadily growing over the course of fifteen years. Its success is at least partly down to the visibility that it offers award winners and to the seriousness of the tasting pro-

cess: in 2011, the competition worked with sensory analysis specialists from Changins to completely overhaul its tasting system in order to limit the impact of bias on the final results. Ever since this point, the wines have been presented to each taster in a different order, meaning that the scores given are reached through personal analysis rather than by agreement with the group's 'smooth talker'. This process, unique in Switzerland, is also used by top international competition the Concours Mondial de Bruxelles.

Sélection 2017 winners



All of the Sélection des Vins de Genève gold-medal-winning wines were presented to the public in the heart of the old town on 21 June 2017. Before the public tasting, which attracted several hundred enthusiasts, various panels tasted a selection of these wines in order to award the six special prizes described below.

▲ **Domaine des Charmes**

Le Grisset Blanc 2016 | Prize: Frischling

The prize awarded by students of the Geneva hotel management school went to an unusual, little-known variety: Findling. 'It is a grape variety from eastern Europe', explains Olivier Conne, who succeeded his parents Bernard and Anne at the helm of Domaine des Charmes on 1 January this year. 'It was planted in 1976 before our family took over the estate. The winegrower wanted Riesling x Sylvaner, but his nurseryman was out of stock and suggested Findling. It is a very early ripening variety which achieves high sugar levels very quickly. It has also proven to be fairly easy to work with. Its only weakness is its thick, bitter skins, which require lots of attention and a gentle touch during pressing.' Matured on the lees in stainless steel vats for eight months, it does not undergo malolactic fermentation, ensuring tone in this speciality with no residual sugar that is made opulent by its high alcohol level (an average of 15%). It is worth noting that with annual production of 4500 bottles, this rarity is not made on an overly small scale, but rather remains available all year round.

www.domainedescharmes.ch

► **Château du Crest**

Château Rouge 2016 | Prize: Wildschwein

Awarded to the highest-scoring wine in the competition, the 'Sanglier' prize is the most sought-after accolade at the Sélection des Vins de Genève. In 2017 it once again went to Château du Crest: a repeat performance because this magnificent wine estate in the Jussy region has previously won for its rosé blend in 1999 and its Chasselas in 2000, the first two years of the cantonal competition. For this 18th Sélection des Vins de Genève, it was the estate's Château Rouge 2016 which shone through. 'It is a marriage between Gamaret, about 60%, and Pinot Noir matured for just under a year in 4000-litre barrels', the estate's director Josef Meyer explains, adding that this blend did not exist before 1994 (the year in which the estate produced its first wine). As the only producer to have won the Sanglier three times, this native Swiss winemaker notes that the competition's fame has greatly increased: 'the Sélection is now a key date in the winemaking year. All the customers who come to our estate want to taste the Sanglier.'

www.domaineducrest.ch



► **Domaine des Charmes**

Esprit de Genève 2015 | Prize: **Steinmarder**

2017 will remain a fantastic year for this Satigny family winery: the Conne family came second in the Gamay category at the Grand Prix du Vin Suisse 2017, as well as winning the Marcassin prize (with their Findling) and the Fouine prize (with their Esprit de Genève) at the Sélection des Vins de Genève competition. This latter prize, awarded by a panel of journalists specialising in French-speaking and German-speaking Switzerland, went to the Esprit de Genève 2015. 'We have remained loyal to the same blend since 2004. Half of it is old-vine Gamay, from the same plot used for our Baron Rouge (which recently won a national competition). It is blended with two wines matured in oak barrels: Gamaret, which makes up 40% of the total, and Merlot', explains Olivier Conne, who makes 1500 of these bottles a year on a 9.5-hectare family estate which is currently shifting over to organic growing. 'Esprit production remains constant from year to year. Esprit de Genève is known and enjoyed by local customers, but is also starting to make a name for itself beyond the borders of the canton.'

www.domainedescharmes.ch



▼ **Domaine Les Perrières**

Gamay 2016 et Chasselas Les Millerands 2016

Prize: **Trophée Tradition**

Provided by the patriotic Vieux-Grenadiers de Genève society, the 'Trophée Tradition' (with eagle engraving by Robert Hainard) goes to Domaine Les Perrières for the second time since it was established four years ago. 'I am very satisfied with the Gamay', Fabian Rochaix declares. 'At the end of January 2018, this wine was the only Swiss gold medal winner at the Gamay International Competition in Lyon. These various results show that our wines are enjoyed by a huge range of consumers: enthusiasts, professionals, locals, tasters from further afield.' The Chasselas Les Millerands is a plot selection made in tradition style in vats, as Sébastien Schwarz – the oenologist responsible for the winemaking process – explains. He adds with a smile: 'The Trophée Tradition has proven to be the most interesting Sélection prize from an economic perspective, as a not insubstantial quantity of the two winning wines is ordered and sold by the Vieux-Grenadiers restaurant in Plainpalais'.

www.lesperrieres.ch



◀ **Domaine du Paradis**

Chasselas 2016 | Prize: **Fuchs**

'A vintage as hot and dry as 2016 was not exactly oriented towards whites in general and Chasselas in particular: if you were not careful there was a risk of ending up with a very ripe vintage, producing rather clumsy wines. We took steps at the vines and in the winery to preserve freshness, which seems to have paid off', explains Jérémie Burgdorfer, who joined the estate three years ago. Responsible for Domaine du Paradis's winemaking activities and communications, this young professional is delighted to have come away with the 'Renard', a prize previously won in 2010: 'the restaurateurs awarding this accolade are well-known chefs, giving credit and visibility to this distinction'. These are important assets for a grape variety which still accounts for just over 10% of the holding, or nearly 4.5 hectares. Like the rest of the estate (which is eyeing up organic growing), this section is now treated without the use of herbicides.

www.domaine-du-paradis.ch





▼ Meilleur Vin Suisse des Citadelles du Vin 2017

Cave de Genève

Trésor Sauvignon Blanc 2015

'Along with Cœur de Clémence, our Gamaret, and the Baccarat range (which is made up of sparkling wines), our Sauvignon Blanc is one of Cave de Genève's iconic wines', explains Jérôme Leupin, the director of this cooperative which vinifies a third of the canton's harvest. It is a wine which is greatly appreciated for its freshness and elegance, in French-speaking Switzerland of course, but also in the German-speaking part of the country. A regular award-winner at regional, national and international competitions, Trésor Sauvignon Blanc 2015 shone at the Citadelles du Vin competition which takes place in Gironde every year. This wine – which is 'made in vats to retain freshness and preserve the grape variety's typical aromas', as the oenologist Patrick Gräzer explains, and does not undergo malolactic fermentation – won the Switzerland Special Prize for the country's top wine. 'Each medal helps to guide consumers, particularly in more distant markets where a major communication effort is required in order to establish ourselves. We enter our best specialities in competitions both in Switzerland and abroad, as the associated tasting habits and jury panels are different. Winning a gold medal in Geneva and then Bordeaux for the same wine confirms that our Sauvignon Blanc is able to please a wide range of consumers.'

www.cavedegeneve.ch

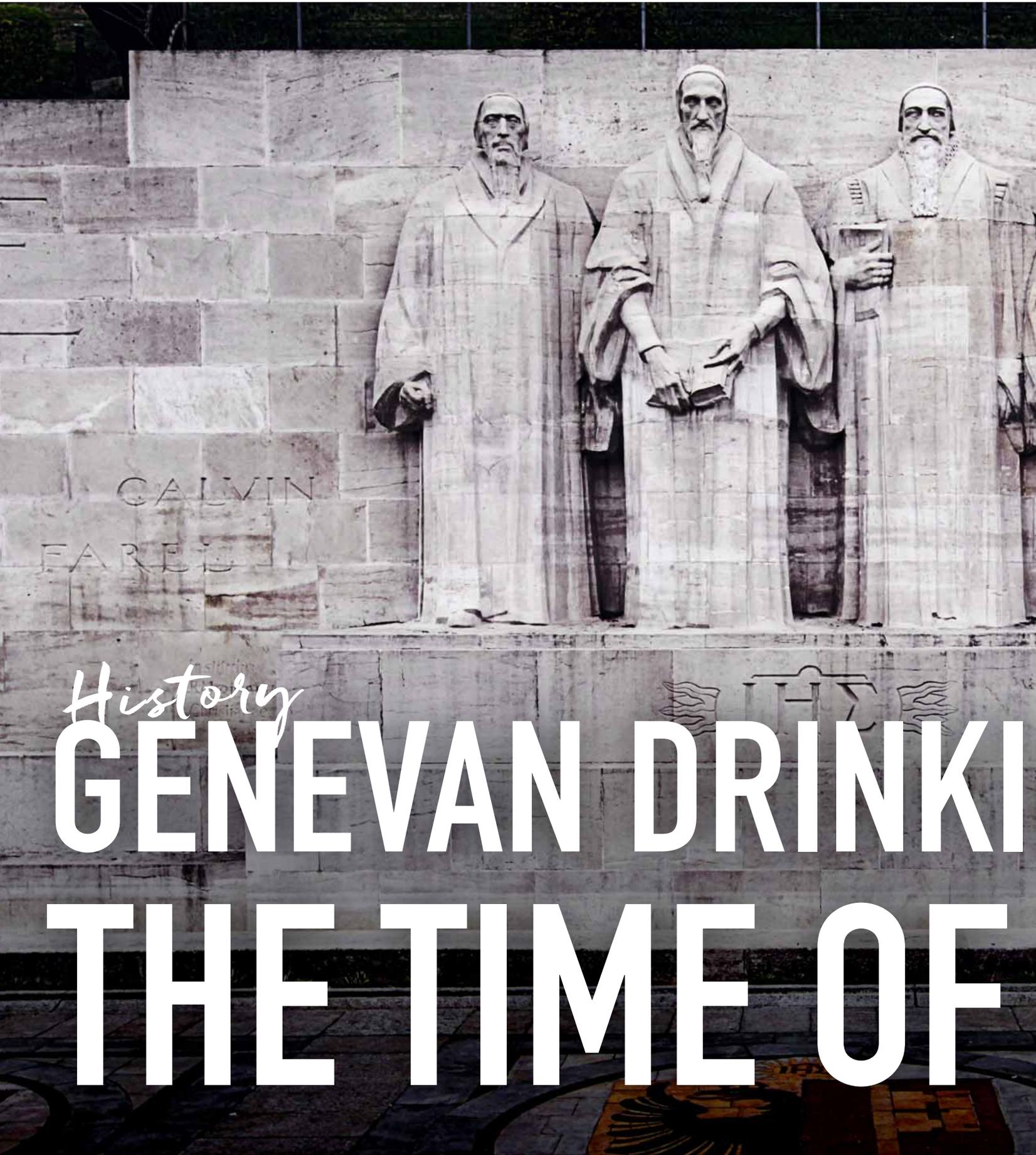
▲ Domaine Les Hutins

Blanc de Blanc | Prize: Milan

A new addition for the 2017 awards, the 'Milan' (a sculpture of a kite also created by Robert Hainard) is provided by the Swiss Wine Promotion. It is awarded to the best sparkling wine at the Sélection des Vins de Genève, a wine type whose consumption and production are both steadily increasing across Switzerland. 'It is a pure Chardonnay from the 2015 vintage, even if we have not said so on the label', Emilienne Hutin Zumbach explains. 'Sparkling wine production was entrusted to Xavier Chevalley, and for the first time ever we did not add any dosage.' This wine has existed for several years without being entered in competitions or showcased by the estate. The Hutins Blanc de Blanc thus gained a gold medal in what was its first competition, the only such medal in the 'sparkling wines' category, and was awarded this special prize. 'This was a surprise and a delight', Emilienne Hutin Zumbach reiterates, 'as the kite sculpture is absolutely magnificent'.

www.leshutins.ch





History
**GENEVAN DRINKING
THE TIME OF**



What did Genevans drink between the discovery of the American continent and the start of the Reformation? This was the subject tackled by the late Jean-François Bergier, a historian who presented consumption as illustrating wine policy in Renaissance Geneva.

In the former societies of southern Europe, wine in an urban environment was 'the only accessible stimulant and above all the only widely available drink. Drinking water was often not readily available in sufficient quantities for a dense population, and there was a lack of effective substitutes: milk came with transport and conservation issues, and thus commanded unaffordable prices. Very little beer was produced south of the Rhine during the era in question; in Geneva, there is little mention of it before the early 17th century. All of this means that people from all social settings drank wine. They drank a lot of it', explains this historian who would become known for being president of the commission responsible for examining the relationship between Switzerland and Germany during the Second World War.

The wines of Geneva

Until 1533, Geneva (like Lausanne) was governed by a bishop who held the title of Prince of the Holy Roman Empire. In the late Middle Ages, vines became an increasingly profitable crop, and rich urban families acquired them in vast quantities. 'This seems to have become a fashion which offered at least three benefits for the owner: it safeguarded their own consumption, wine became less expensive for them (especially given that "bourgeois" wine designed for family consumption was less heavily taxed), and they could sell part of their harvest for a profit', Jean-François Bergier explains in his 'Le vin des Genevois' study on Genevan wine. Citizens mainly drank 'vinum patriae', a local wine made in the area around the city. Since consumption vastly outstripped local production, three regions supplied the city's wineries: La Côte - at the time governed by

the Prince-Bishop - which provided 'Sourmont', plus the two Savoy regions of Semine and Chautagne. The latter supplied very high-quality reds which often cost double the price of local wines. On special occasions, dignitaries would open their very best imported bottles, generally from Greece or Crete.

250 litres per inhabitant per year

Tax records mean that we have a fairly precise idea of the quantities of wine coming into the city. This has enabled historians to estimate average consumption per inhabitant per year as being 250 litres (compared with around 30 today). This figure is confirmed by a rather amusing fact, as Jean-François Bergier describes: 'In 1541, the General Council set the quantity of wine supplied to Calvin (who, like all ministers, was paid in cash and in kind) at two "bossettes", amounting to 650 litres a year. It would therefore seem that this was regarded as a reasonable quantity to cover a household's consumption.' Nevertheless, wines of this era would appear to have been significantly lower in alcohol than the 13-14% which is common today. However, one thing has not changed: wine was already one of the most stringently controlled products, although this did not prevent fraud or abuse. As a result, in order to punish innkeepers who were speculating in wine, in September 1555 'all the inhabitants of Geneva were forbidden from "haunting" their establishments under penalty of a substantial fine, payable by both the host and the customer. Nevertheless, an exception was granted to those wishing to keep company with outsiders, as frequenting public houses could be a necessary part of doing business...'

Eating habits in the second millennium

Professor Bergier was also interested in Swiss eating habits. His study, covering a period from the year 1000 to the beginning of the 21st century, reveals a series of highly contrasting periods. Up until the end of the first millennium, the populations which had settled in Swiss territory and across Europe were living in conditions which could be described as under-developed. Three quarters of the continent were covered with dense forest, which despite offering some opportunities for food diversification thanks to game and berries, was nevertheless considered to be dangerous and hard to penetrate. Diets were therefore cereal-based. However, these offered pitiful yields, just three to five grains harvested for each grain sown, without taking into account the fact that a third of the harvest had to be set aside for the next year's seeds.

Three hundred glorious years

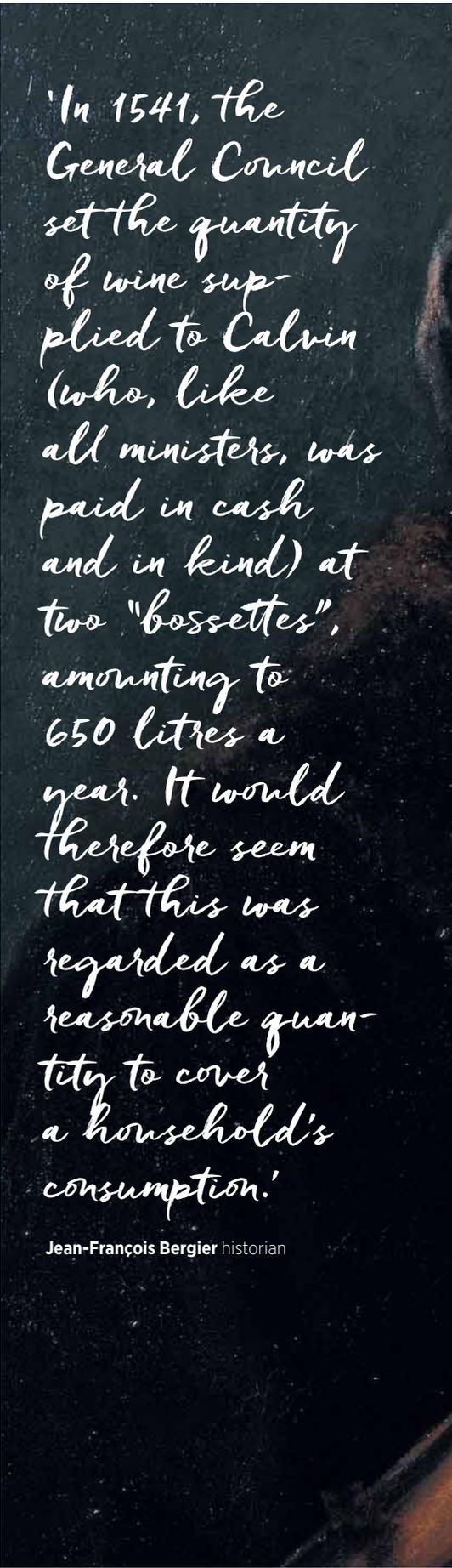
Everything changed around the year 1000. 'Suddenly, in the space of just one or two generations (so as quickly as during the Industrial Revolution or our era), [...] the whole of the west experienced a period of growth without parallel anywhere in our history', Jean-François Bergier writes. The professor adds that although the causes of this have not been identified, 'what makes this period of growth unique is its duration: it continued for a good three centuries, up until 1300'. Among other things, this period saw the emergence of triennial crop rotation and water mills. The forests also began to retreat as arable land was expanded and cities developed, popping up all over Europe like mushrooms. Alpine regions, which were beginning to breed sheep and cows, did particularly well.

Eating well in the Renaissance

The 14th century and its disastrous plague epidemics coincided with a significant slump in the welfare of the population, which was itself also declining sharply. Little by little, the relationship between highlanders and urban dwellers began to reverse in favour of the cities. According to Jean-François Bergier: 'The 16th century was a century of sufficient, well-balanced, healthy nutrition compared with the generations before and after. It was the century of fresh meat.' The professor explains that international trade enhanced Genevan cuisine with spices such as pepper, nutmeg, cinnamon and mustard, as well as citrus fruit, olive oil, sweet wines from the Mediterranean and more powerful examples from Burgundy, salted herring from the North Sea, and cod from Newfoundland. This was an era when tin plates replaced wooden planks and individual glasses ousted goblets that were passed from guest to guest, and when gardening became a hobby of city-dwelling bourgeois. New edible vegetables were planted in the form of melons, apricots, lettuce and raspberries, alongside traditional vegetables such as onions, turnips and cabbages.

Shortages due to climatic cooling

The arrival of the 'little ice age' in the 17th century brought about a change. It saw the return of periods of shortages, even famine, transforming Switzerland's inhabitants into mercenaries or prompting them to emigrate. This situation persisted until the 20th century when the development of international trade provided security of food supply, something that is still precarious today as over half of the food consumed in the country is imported from abroad.



'In 1541, the General Council set the quantity of wine supplied to Calvin (who, like all ministers, was paid in cash and in kind) at two "bossettes", amounting to 650 litres a year. It would therefore seem that this was regarded as a reasonable quantity to cover a household's consumption.'

Jean-François Bergier historian

Wines of yesteryear

Genevan imports in Yverdon in 1450

The archives of Humbert Perrod, an Yverdon notary, show that a village dignitary acquired a significant quantity of Genevan red wine in 1450. This information is even more interesting given that until the arrival of phylloxera in the 19th century, the area around this town in northern Vaud was surrounded by even more vines than there are today.

From the bossette to the pichollette

Until the French Revolution which imposed the metric system, systems of weights and measures varied from one region of Europe to another. Often, the same term was used in neighbouring regions to describe different things: for example, a Genevan pot (1.12 litres) was not the same as a Vaud pot (1.4 litres). The basic measurement used for the harvests in Genevan vineyards was the 'bossette' (324 litres) which was divided into six 'setiers' of just over 54 litres, equivalent to 24 'quarterons' of 2.252 litres. The 'pichollette', updated to current tastes by the Domaine des Perrières (winning them the Swiss Agricultural Innovation Award in the process), is a container measuring 0.28 litres which was used in Genevan cafés up until the middle of last century.

A profitable crop

In a time when water was only rarely drinkable and in a region which drank neither beer nor cider, wine sold well. Cultivating vines was therefore a profitable activity, much more so than other agricultural products. According to a study by the French historian Robert Fossier, winegrowing provided growers with profits that were two and a half times larger than any other form of cultivation.

The great vintages of yesteryear

Although the chances of finding a bottle this old are essentially non-existent, the 1505, 1509, 1511, 1514, 1519 and 1522 vintages were bountiful. On the flip side, 1489, 1490, 1495, 1512 and 1516 could be described as poor, even scarce years. This data of course relates to quantity rather than quality.

Free movement and imports

In addition to 'vinum patriae', wine from Geneva and the surrounding area, late medieval townspeople also drank wines from La Côte and Savoy. The richest patricians imported wines from the Mediterranean, primarily Greece and Crete. They all paid the 'gab-elle', a tax on wine consumed or sold locally, from which wines in transit were exempt.



Photo: CALVIN. Historical Museum of the Reformation, exhibited at the International Museum of the Reformation in Geneva.



Wine Tourism
**POPULAR
AND FESTIVE**

Geneva's wine tourism calendar has three highlights that are as popular as they are well organised. To give you a sneak preview, we caught up with three young winemakers involved in Open Wineries Day, the Rallye Gourmand and Russin Harvest Festival.



Photo: Régis Colombo/diapoch

31st Geneva Open Wineries Day

Forty winegrowing villages, thousands of visitors, a new vintage as promising as the magnificent 2015, and barrel-aged specialties from the very elegant 2016: all the ingredients you need to make 26 May a truly great day for Geneva's vineyards. Created to encourage canton locals to explore independent winemakers offering direct sales, this event soon began to enjoy great popular success. The concept was taken up by the cosmopolitan dwellers of the international city in the early 2000s. Two decades later, Open Wineries Day is still playing the same role. In addition, statistics show that a significant portion of visitors to the event are discovering Swiss wine for the very first time.

www.geneveterroir.ch

Rallye Gourmand 2018

A stroll of ten or so kilometres through the Genevan countryside, interspersed with tasty stop-offs where producers of exceptional local produce and talented winemakers offer up their very best creations: this is the simple yet popular concept of the Rallye Gourmand. For its fifth year - on 18 and 19 August - you need to set course for Bernex and sign up soon, as some keen fans book their places each year without fail. In addition to five gastronomic stop-offs combining dishes from partners of the 'Genève Région Terre Avenir' label with wines from local producers, the Rallye Gourmand is also an opportunity to test your knowledge with a quiz (available in French, German and English) that has great prizes to be won.

www.geneveterroir.ch

Russin Harvest Festival

The oldest and most traditional wine tourism event on Geneva's landscape is celebrating its 56th birthday. And the public love it... Some come for the parade with its floral floats, others prefer to wander through the market with stalls ranging from native produce to local artisans, parents take their little ones along to their own special festival (which includes a huge communal painting, a chateau playhouse, obstacle courses and a DIY workshop), and regulars meet up with their friends at their favourite haunt to try wines from Russin and the rest of the canton. Finally comes the grand tasting (make sure that you reserve your place via the website below), led by Vincent Debergé who runs the restaurant Le Chat Botté (Hôtel Beau-Rivage), giving around a hundred enthusiasts an opportunity to explore the mysteries of Switzerland's most westerly vineyards.

www.fetedesvendangesrussin.ch



'We have established a loyal customer base for Open Wineries Day thanks to the added value of the food and musical entertainment on offer.'

Anthony Fonjallaz
Domaine du Chambet

'Since 2017, I have been working with my father Gérald Fonjallaz on this Gy estate consisting of 27 hectares of field crops, two hectares of apple trees and twelve hectares of vines. After completing a CFC certificate as a watchmaker, I veered off into the world of vines and wine, as I wanted to take over this family operation which has started converting to organic growing methods in 2018. Today we grow 18 different grape varieties and sell half of our production in bottles. Open Wineries Day represents a significant portion of our annual sales. Our estate may appear a little eccentric, but we have established a significant and loyal customer base thanks to the food and musical entertainment on offer, providing real added value. In all, we see more than 500 people pass through on this particular day. People come to taste our wine, but will also sit at a table and order a bottle to go with a meal. This allows us to pair tasting experiences, which require a certain level of concentration, with more festive moments to the sound of our faithful jazz orchestra. As well as allowing people to explore our winery, Open Wineries Day is also an excellent opportunity to look after our customers, who like enjoying themselves in good company at the estate.'

www.chambet.ch



'I knew virtually none of the 650 visitors who came to the estate during the Rallye Gourmand.'

Sylvain Ramu Domaine des Esserts

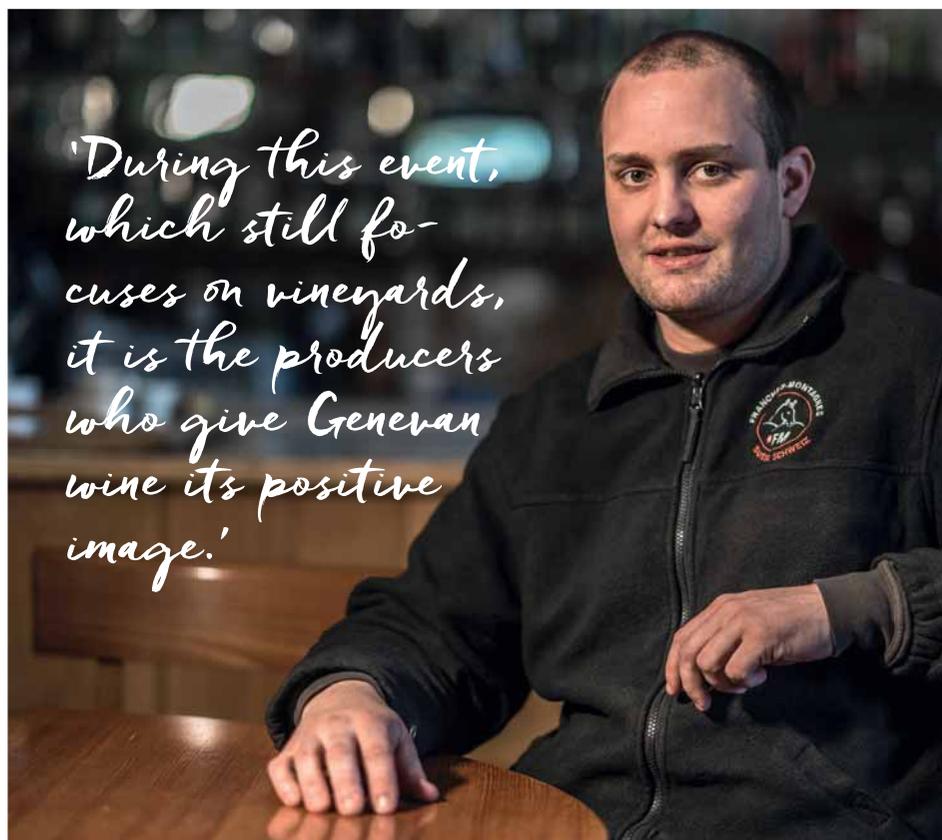
'I joined my parents at our family estate in the village of Dardagny five years ago. I am the seventh generation. We cultivate around thirty hectares of field crops and thirteen hectares of vines. We use some of our grapes to produce our own wine, which we can sell from the estate or at markets. Chasselas and Gamay are still the most widely planted of the eight grape varieties we grow. At the Rallye Gourmand 2017, we were given the task of accompanying the main dish: 'Genève Région Terre Avenir' accredited free-range chicken served with salad and potatoes. Participants could choose between two original specialities, our Pinot Noir rosé or our Diolinoir. From a practical point of view, everything was very well organised by Opage, so the regular flow of visitors allowed us to present our wines to a very interested customer base. I knew virtually none of the 650 visitors who came to the estate during the Rallye Gourmand, making it an excellent opportunity to introduce ourselves to a new audience. What's more, the sun shone all day long, which doubtless helped make the event a success.'

www.domainedesesserts.ch

Laurent Vulliez Domaine des Vignolles

'Our family has been tending this large estate of a hundred-odd hectares in Bourdigny for five generations. In addition to around twenty dairy cows, we also cultivate agricultural and viticultural land. I produce a few thousand bottles a year and am experimenting with unusual grape varieties such as Savagnin Blanc, Mondeuse and Saint-Laurent. Nevertheless, the majority of our production goes to the Cave de Genève cooperative. As they are a major player in the Russin Harvest Festival, I lend a hand every year. I like it when everyone pulls together. During this event, which still focuses on vineyards, it is the producers who give Genevan wine its positive image. There are no beers or spirits, just bars with nothing but wines from the canton. Although the focus is on celebration, tasting is not forgotten - the connoisseurs' bar offers around 135 wines made by producers from all over the canton, served by the glass. This creates an excellent impression of our profession and the event is without a doubt the largest Genevan wine merchant in the world (albeit a short-lived one).'

www.vignolles.ch



'During this event, which still focuses on vineyards, it is the producers who give Genevan wine its positive image.'



Wine challenge
**THE STUDENTS
GOING TO BATTLE
FOR GENEVA**

2018 edition

The fifth 'Wines of Geneva' challenge will take place at the Kursaal Casino in Bern on 14 May 2018. For the first time ever a fourth competitor – the Swiss Hotel Management School in Leysin – is joining this competition, which for the past four years has pitted the hotel management schools in Lucerne, Zurich (Belvoirpark) and Geneva against each other. Before and after the final, spectators can fill the time by tasting wines from fifteen partner wineries. There will also be a 'food intermezzo' combining local Genevan tapas with wines from the same canton, orchestrated by the double act of Dominique Gauthier and Vincent Debergé (respectively the Michelin-starred chef and the director of Le Chat Botte, the restaurant at Hôtel Beau-Rivage). Debergé will also be running two workshops called 'Geneva meets the world', devoted to food and wine pairings.

www.vinum.ch

The wine producers taking part in the event are:

Cave des Oulaines
Cave Les Crêtets
Château du Crest
Christian Guyot
Domaine de Chafalet
Domaine de la Printanière
Domaine des Abeilles d'Or
Domaine des Bonnettes
Domaine des Champs-Lingots
Domaine des Charmes
Domaine de la Planta
Domaine Dugerdil
Domaine du Paradis
Domaine Les Hutins
La Cave de Genève
Stéphane Dupraz
Villard & Fils

For the past four years, Genevan winemakers and their promotion office have been organising a competition between students from the hotel management schools in Lucerne, Zurich and Geneva. This competition (which is open to the public) between future professionals includes theoretical knowledge of Genevan vineyards and a blind tasting of Lake Geneva's classics.

Driven by Genevan winemakers, the 'Wines of Geneva' challenge has been pitting students at various different Swiss hotel management schools against each other since 2013. Each institution is registered by a professor whose responsibility it is to select the three final candidates and teach a preparatory course. This training, supplied by Opage, consists of a presentation (available in French, German and English) on the particular features of Geneva's vineyards, a selection of wines characteristic of Switzerland's third largest wine region (Chasselas, Aligoté, Chardonnay, Sauvignon Blanc, Viognier, Gamay, Pinot Noir, Gamaret, red blends and sparkling wines), and an accompanying bibliography. The referring professors must select the three most deserving or talented students, who will then represent their institution during the finals of the 'Wines of Geneva' challenge at the Kursaal

in Bern on 14 May. They compete in two stages: the first part, which takes place behind closed doors, comprises a quiz on Geneva's vineyards and a blind tasting. The best candidate from each school qualifies for the final, which takes place (from 6 p.m. to 6:45 p.m.) in front of an audience who have come to taste the specialities presented by around fifteen partner wineries. A panel of eminent figures from the wine world assesses the candidates' ability during a second blind tasting and asks each finalist a series of questions. Once the judges have made their decision, the 'Wines of Geneva' challenge is awarded to the winning school and the champion receives a scholarship of 1500 Swiss francs, with 500 francs going to the runner-up and a case of wine from the Esprit de Genève collection given to the person in third place.

Rising to the 'Wines of Geneva' challenge



Eric Lüthi
Challenge winner 2015

Before winning the second edition of this competition between hotel management schools, Eric Lüthi began his career in the catering industry with an apprenticeship as a baker and chef. After military service as a head chef, he worked in England and Canada (where he discovered a passion for wine) before returning to Switzerland in 2014 and enrolling at the Lucerne hotel management school. 'I have been interested in this noble beverage for many years. I've read widely on the subject and taste wine very regularly. You could say that to me, wine is a passion I want to keep cultivating', as the young 26-year-old professional explained after his victory. Won over by the quality of both traditional grape varieties and Genevan specialities, Eric was surprised by the 'excellent value for money offered by the canton of Geneva. If you compare them with the prices in the rest of the country, I do not understand why these wines are not more popular.'



Nyima Grossniklaus
Challenge winner 2016

Aged just 22 at her victory, Nyima Grossniklaus triumphed over her opponents in a test based on Viognier. As well as recognising this aromatic white, competitors had to specify the variety's native region (Condrieu in the Rhone Valley) and state the area it occupied in the canton of Geneva at the time of the competition (12.73 hectares). A fantastic performance from a future restaurateur who once declared her 'preference for beer. My passion for wine started when I arrived at the Belvoirpark hotel management school in Zurich. What I am particularly interested in at the moment is wine's cultural history dating back thousands of years, as well as the huge sensory range offered up by wines of different styles and grape varieties.' All the same, the young student admitted to being particularly fond of Esprit de Genève: 'an initiative without parallel in Switzerland. This "Esprit", unique yet reflecting the personality of each producer, proves to be very taut and flavoursome on the palate.'



Dylan Albert Osterino
Challenge winner 2017

Dylan Albert Osterino, the first French-speaking winner of the 'Wines of Geneva' challenge, grew up in a Valais restaurant before completing specialist in-service training and working in London as an assistant sommelier. 'The experience opened my eyes. The close relationship between wine, landscape and culture filled me with enthusiasm, especially as I love travelling and discovering new things', explains this student of the Geneva hotel management school who amply demonstrated the extent of his knowledge. Winning a final that required candidates to recognise a Gamaret and answer questions as technical as the name of the person who created this variety (André Jacquinet) and the number of bottles of Esprit de Genève produced in 2015 (42,000), Dylan Osterino considers that 'the dynamism driving Geneva's wine scene is fascinating. People are constantly discovering new things. Geneva's winemakers are very innovative and are offering extremely high-level work.'

On 14 May at the Kursaal Casino in Bern, a fourth competitor – the Swiss Hotel Management School in Leysin – will join the friendly competition which for the past four years has pitted the best students from the hotel management schools in Lucerne, Geneva and Zurich (Belvoirpark) against each other as part of the 'Wines of Geneva' challenge.





Sommeliers
**WHEN SERVING
IS AN HONOUR**

The sommelier profession has always had its stars. In Switzerland, the mainstream media generously covered the success of Paolo Basso who won the title of World's Best Sommelier in 2013. Some of the other figures well-known by the Swiss public include Jérôme Aké Béda (the indefatigable ambassador for Chasselas), Réza Nahaboo (Switzerland's best Sommelier 2016), Geoffrey Bentrari (of the President Wilson Hotel in Geneva) and Vincent Debergé (director of Geneva's Le Chat Botté). What all of these relatively media-savvy professionals have in common is that they have spent the majority of their careers in Switzerland, but were born and studied abroad. One of the reasons why fantastic professionals from Italy, the Ivory Coast and France have chosen to make

a Swiss home for themselves is also the fact the Switzerland itself has never bothered to train its own local sommeliers. As the poor cousin in a country known for its hotel management schools, it was not until 2014 that the sommelier profession saw the creation of a higher-level professional diploma recognised by the Swiss federal authorities. Determining which wine will pair best with a wild hare à la royale or a hodgepodge of winter vegetables, knowing that famous winemaker from Slovenia whom a friend told you about but whose name you did not note down, discovering a promising winemaker just before he becomes fashionable - these are just some of the skills required of these people working in the service of flavour.



Serving as an interface between the producer, the restaurant and the customer, a sommelier plays a vital role in showcasing exceptional wines, a category which is gaining an increasing number of Swiss examples. This section offers an insight into the different sides of an often unsung and misunderstood profession.

Federal sommelier diploma

Changins – with the 'Scuola superiore alberghiera e del turismo' in Bellinzona et the 'Hôtel & Gastronomie Schweiz' in Weggis in the canton of Lucerne – is one of the three schools offering the federal sommelier diploma course created by the Swiss Association of Professional Sommeliers (ASSP). As the Changins Wine School director Romain Cellery explains, the Vaud institution will be welcoming its third consignment of students in 2018.

www.changins.ch

Why was this sommelier training created?

We were approached by the ASSP to create this training course, as prior to this all that existed was a cantonal diploma in Ticino and regional training. We therefore put a file together and devised a curriculum over the course of a year, which was then validated by the federal authorities. The specifications defined at federal level apply to all three linguistic regions, and each has its own organisation authorised to provide said training. After module exams which are run by the individual regions, the final exam is the same for everyone, as this training has national recognition.

How is the training structured?

Everything to do with knowledge of wine and alcohol or with sensory analysis is completed at Changins with the school's professors. However, courses covering service and company management are given by our partners at the Geneva hotel management school. We also call on well-known sommeliers such as Paolo Basso or Geoffrey Bentari to come and share the benefit of their experience.

What does this diploma mean for students?

We train professionals who have an excellent knowledge of both international and local wines and who are able to taste a wine in a technical way, talk about it from a commercial perspective, and pair it with dishes. They also have to be able to manage a wine cellar's purchases and stocks. In return, as this diploma is recognised by the collective labour agreement for the restaurant industry, it guarantees its holder a higher minimum salary (4824 Swiss francs gross if full-time) than an employee holding only a CFC (4221 francs) or one with no training at all (3417 francs).

Interview with...

PAOLO BASSO

WORLD'S BEST SOMMELIER 2013

What makes a good sommelier?

A good sommelier is a professional who thinks about their customers and consequently about their employer. Often, we sommeliers tend to create a list of wines which we like by collecting up prestigious names and rare wines, but one that is not really oriented towards our customers. Of course you have to enjoy what you do, but the whole reason for being a sommelier in the first place is to satisfy customers.

What is a sommelier's main activity: tasting, finding wines, administration, customer relations?

The majority of our time is devoted to service, the point at which we are in contact with customers and can showcase wines. Finding wines is not a very complicated process in a country like Switzerland, where all the wines you could possibly want are fairly easy to get hold of. Of course, this question has a different slant for a sommelier working at a hotel in the Cayman Islands.

Is a sommelier's job the same everywhere or does it change from one country to another?

The type and level of restaurant where you are working plays a key role, but it is true that attitudes change from one country to another, and a sommelier (whose job is to understand the customer's psychology so as to satisfy wishes that are not necessarily expressed) must be able to adapt. I remember being surprised by the difference in attitude between French-speaking Switzerland and Ticino: when I first started working in the Italian-speaking part of the country I had to totally change my working habits.

Has the role of the sommelier changed much since you first started?

Service itself has not really changed. However, customers and their relationship with wine are now completely different to how they used to be. When I first started in the profession we were turning customers away, whilst now we have to go and seek them out. Ever since the end of banking secrecy, companies (at least in Switzerland) have not been spending the same level of budget on business

meals. Several establishments where I used to work have now disappeared, or turned into brasseries with varying levels of luxury. Relationships with wine have also changed: once, three quarters of the bottles purchased were left to age, but now a significant number of restaurants buy wine in the morning, sell it in the evening and pay for it three months later.

What would you say are the benefits of establishing a federal sommelier diploma?

This training helps to clarify the distinction between a waiter and a sommelier. However, if it is to have lasting success, then people holding the title must provide their employers with real commercial added value. The ultimate goal will be achieved once restaurant owners are happy to take on a sommelier with a certificate, despite the additional cost that this entails. We are not there yet, as many restaurateurs have culinary training, which does not necessarily mean a high level of sensitivity to wine cellars and sales.

What are the key elements that you teach student sommeliers?

A sommelier has to pair the talents of a psychologist with those of a salesperson. When I begin a training course, I sometimes ask which words students think best define the profession. Everyone mentions passion but the word 'sales' almost never appears, whereas a restaurant owner taking on a sommelier wants them to boost sales at the establishment, and not just to provide efficient service.

What do you think about food and wine pairings?

It is rare for a wine to be completely wrong with a dish. However, with modern media coverage of cuisine, chefs who want to surprise and attract attention are tending to complicate their dishes more and more. This complexity, seen in the frequent addition of acidic, bitter or sweet elements, makes pairing food and wine an increasingly delicate process. This hodgepodge of flavours aims to 'awaken consumers' palates', as some chefs would have it. However, customers' palates do not need to be awakened - they just need to be delighted.

Biography

Originally from Lombardy in Italy, Paolo Basso was drawn to Switzerland by a love of skiing at the age of 19. Having trained at the Vallesana hotel management school in Valtellina, in 1986 he found work in Crans-Montana just before the Alpine World Ski Championships. He first gained a passion for wine at the Valais resort. Wanting to go further in this field, he moved to Geneva and found work at the Noga Hilton's restaurant Le Cygne. He entered his first Switzerland's Best Sommelier competition in 1995, coming second the following year and then winning in 1997. This marked the beginning of a rise that included a Europe's Best Sommelier title in 2010 and three years as runner-up at the World's Best Sommelier competition (2000, 2007 and 2010). He finally won the prestigious title in Tokyo in 2013. This exceptional achievement has made Paolo Basso a speaker and consultant who is in demand all over the world.



Photo: Oliviero Carlo Venturi

The Swiss Association of Professional Sommeliers

Founded in 1993 and a member of the International Sommeliers' Association (ASI), the Swiss Association of Professional Sommeliers (ASSP) is the official body for the sommelier profession in Switzerland, subdivided in three language regions and presided over by Piero Tenca. As well as organising Switzerland's Best Sommelier competition and helping to train new sommeliers, the ASSP also organises events for its members (such as tastings, gatherings or trips). Members have to hold a professional status of the wine sector and catering to be able to join. However, anyone interested in table service can ask to become a Friend of the Sommeliers, a status which grants access to the association's activities and to specific courses.

www.sommeliers-suisses.ch

Switzerland's Best Sommelier competition

Sponsored by the ASSP, Switzerland's Best Sommelier competition is held every other year. The twentieth edition will take place in Bern in late October 2018. Competitors interested in seeing their name join the list of winners below can find all the registration information they need on the ASSP website:

www.sommeliers-suisses.ch

2016: Réza Nahaboo

2014: Simone Ragusa

2012: Fabio Masi

2009: Fabio Miccoli

2005: Christian Bock

2003: Savino Angioletti

2001: Emilio del Fante

TEST YOUR SOMMELIER KNOWLEDGE



Photo: Siffert / weimweltfoto.ch

Candidates have to pass several exams to obtain their federal sommelier diploma. We have put together ten questions from these exams so that you can test your knowledge.

Questions

1. How many grape varieties are there in existence today?
2. Name five of the ten most widely grown grape varieties in the world.
3. Number these four grape varieties, from the earliest ripening (no. 1) to the latest ripening (no. 4): Pinot Noir, Cabernet Sauvignon, Garanoir, Merlot.
4. Name the four largest winegrowing cantons in decreasing order, and for a bonus point, state the area occupied by vines in each (in hectares).
5. Which two white and two red varieties are the most widely grown in Italy?
6. What is the name of the only AOC on the island of Cyprus?
7. Name three white brandies that have an AOP in Switzerland.
8. Which main flavour in chocolate can create an interesting pairing with the tannic structure of some red wines.
9. What is the difference between carafing and decanting?
10. State the exact ideal range of service temperatures for sparkling wines, red vins doux naturels and rosés.

Answers

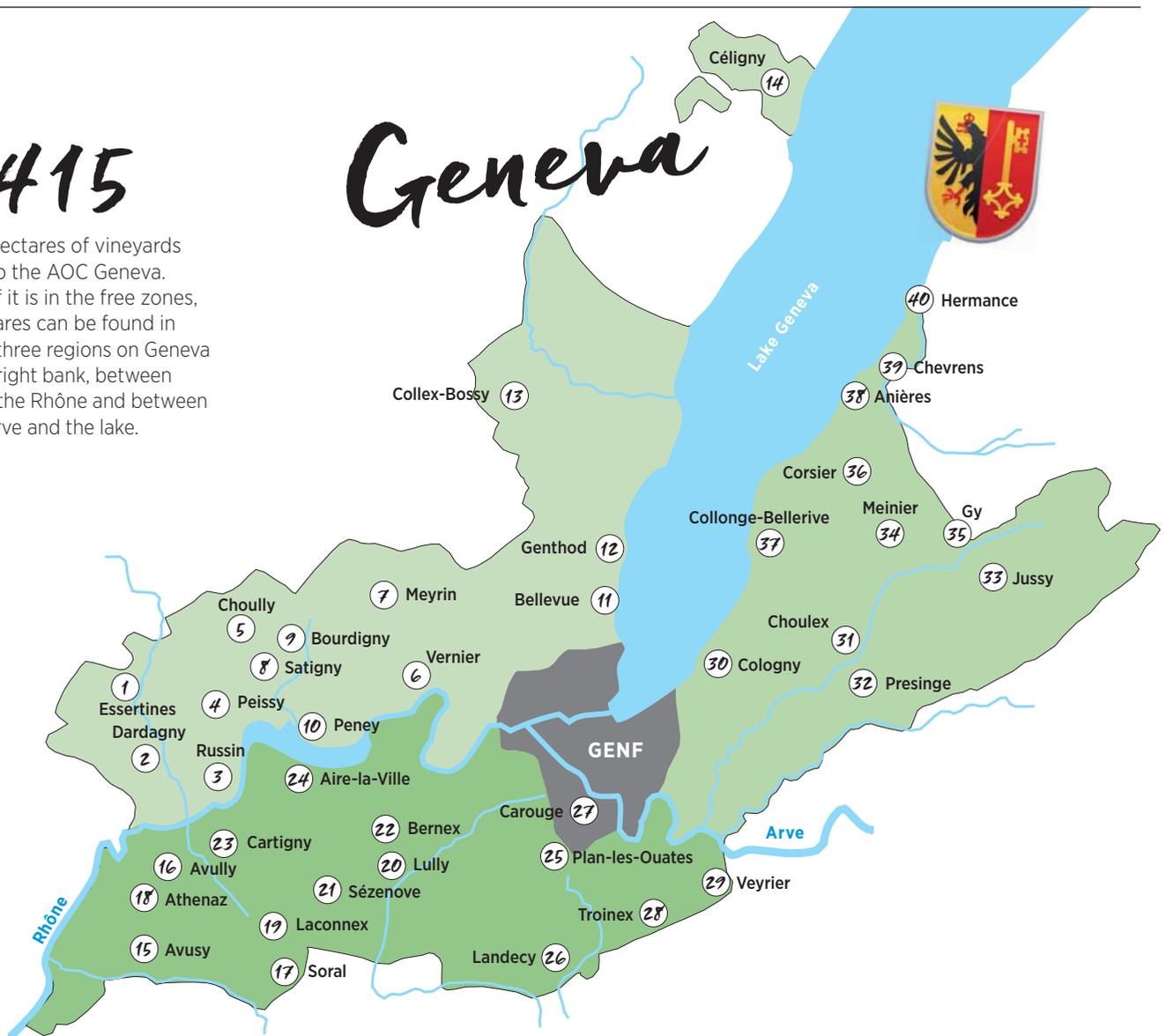
1. Between 5,000 and 10,000 grape varieties.
2. Cabernet Sauvignon, Merlot, Airen, Tempranillo, Chardonnay, Syrah, Grenache, Sauvignon Blanc, Trebbiano, Pinot Noir.
3. (2, 4, 1, 3), i.e. from earliest to latest: Garanoir, Pinot Noir, Merlot, Cabernet Sauvignon.
4. Valais (4875 ha), Vaud (3774 ha), Geneva (1408 ha) and Ticino (1095 ha) according to statistics from the 2016 harvest.
5. Sangiovese and Montepulciano for red and Trebbiano and Cataratto for white.
6. Commandaria.
7. Four possibilities: Abricotine, Valais pear brandy, Damassine, Zug Kirsch or Rigi Kirsch.
8. Bitterness.
9. Carafing consists of aerating the wine in a broad decanter. Decanting is used to separate the wine from its sediment and is done in a narrow decanter.
10. Sparkling wines: 6-8°C; red vins doux naturels: 12-15°C; rosés: 9-11°C.

FAVOURITES

1415

Geneva

So many hectares of vineyards belong to the AOC Geneva. One tenth of it is in the free zones, 1292 hectares can be found in the following three regions on Geneva territory: right bank, between the Arve and the Rhône and between the Arve and the lake.



98

The number of hectares taken up by Chardonnay, the most widespread white speciality in the vineyards of Geneva.

12.66%

The proportion of the 2017 Genevan harvest made up of Gamaret and Garanoir. A figure revealing the explosion of these Gamay and Reichensteiner crossings which were created a quarter of a century ago.

1988

Geneva becomes the first Swiss canton to establish an appellation of origin. This pioneering approach would gradually be taken up by all the other winemaking cantons.

From Aire-la-Ville to Vernier and from Versoix to Anières, nearly forty villages in Geneva play host to vines. This diversity, paired with the wide range of grape varieties and wine-making methods used, is what we are aiming to present in this exhaustive tasting guide. All of the canton's producers were given the opportunity to highlight their favourite wine, without being limited to specific types or vintages. The majority of the professionals we contacted got involved, and Switzerland's third largest wine region is now proud to reveal its winemaking elite.

THE TASTE OF GENEVA

For the fourth year in a row, our exclusive panorama of Geneva's vineyards presents nearly eighty wines which are the pride and joy of the winemakers who create them. The freedom of choice granted to producers explains why this guide (which is broken down by village) presents both 2016 Aligotés and red blends which have been maturing for several years, alongside unconventional rosés, rare white specialities, and sparkling wines made using the traditional method. As you can see on the map to the left, Geneva's vineyards are divided into two parts: the majority of the vines are in Switzerland (1292 hectares), with 123 hectares located in the border region. These plots of land have been owned by Genevan winemakers for decades, but for historic reasons are actually in France.

According to the '2017 harvest report' published by the Republic and Canton of Geneva, 2017 was a low-quantity vintage from a historical perspective. 'The loss of yields as a result of frost have had a major impact on the volume of wine in cellars. 6,886,173 litres were produced in the canton in 2017, 30% less than the average for the past ten years', the report explains, primarily blaming the spring frosts. The hot and dry summer and early autumn months further reduced the quantities produced, but they also ensured that the grapes harvested were particularly healthy and of excellent quality, meaning a very promising vintage. In other good news, the canton's vineyards expanded slightly (by four hectares, or 0.3%). White specialities (Chardonnay, Sauvignon Blanc, Savagnin Blanc, Muscat and Viognier) gained ground, and Divico, Garanoir and Merlot plantings continued. Chasselas (which has fallen from 45% to 20% of plantings in less than thirty years) and Gamay have borne the brunt of this diversification. Finally, it should be noted that the yields achieved were generally less than half the maximum levels imposed by the Geneva AOC, an appellation which is celebrating its thirtieth birthday this year.

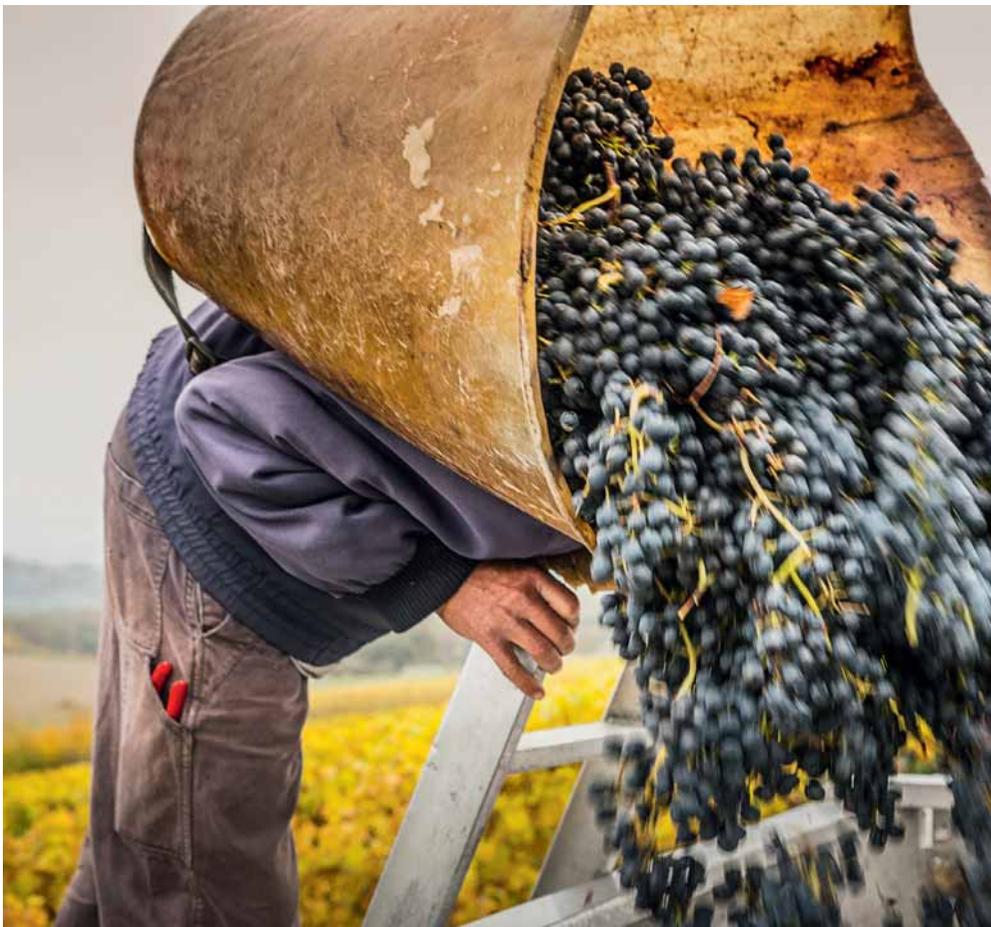


Photo: Jean Revillard/Rezo.ch

RIGHT BANK

The term 'right bank' covers the Mandement – the bishop of Geneva's former holdings (Dardagny, Satigny and Russin) – and all of the vineyards between the Rhone and the canton of Vaud.

Essertines (1)



Domaine de Chafalet
Mathurin und Guy Ramu
Le Franc Bec 2016

Deep purple appearance, expressive black cherry, fresh prune and peppery mint on the nose, clean in the attack and concentrated on the palate framed by supple tannins and a generous finish, making this Malbec a curiosity worth discovering.
www.domainedechafalet.ch



Domaine des Esserts
Raymond und Réjane Ramu
La Bulle d'R

A beautiful, delicately golden appearance, a finely fruity nose with controlled bubbles, clean in the attack and supple on the palate, offering up white fruit aromas and a flavoursome finish, all setting this beautiful dry sparkling wine apart.
www.domainedesserts.ch

Dardagny (2)

Domaine des Crêts-Malval
Jacques und Roxane Pottu
Tel. +41 (0)79456 19 34



Domaine de la Planta
Bernard Bosseau
Lili 2015

Matured in new barrels for 18 months, this Garanoir charms with its dense appearance and its expressive nose pairing spice notes with aromatic herbs such as rosemary and black fruit, and is then generous and concentrated on the palate ending with a complex, lingering finish.
www.domainedelaplanta.ch



Domaine Dugerdil
Sophie Dugerdil
Dangereusement Vôtre 2016

Gamay, Syrah and Marselan are vinified in stainless steel vats to produce this fruity, fleshy blend that impresses with its crispness and structure built on vivacity. A fresh, original wine with remarkable finesse.
www.domaine-dugerdil.ch



Stéphane Gros
La Salamandre Tachetée 2016

This Sauvignon charms with its golden appearance, its nose reminiscent of a basket of exotic fruit, its remarkable volume and impressive aromatic complexity on the palate, and its flavour-some, lingering finish.
www.stephane-gros.ch



Domaine Les Hutins
Emilienne Hutin-Zumbach
La Briva Vieilles Vignes 2016

A gold medal winner at the 2017 Sélection des Vins de Genève awards, this Gamay delights with its appetising appearance with hints of purple, its expressive nose of red fruit and violet, and its supple, pleasing nature on the palate borne up by an elegant structure. A beautiful fruity finish.
www.domaineshutins.ch



Domaine des Faunes
Frédéric und Ludovic Mistral
Gamaret 2015

Dark and deep colour with a nose of black cherry and white pepper, then ample and juicy on the palate with a delicately spicy finish – the key attributes of this concentrated, sunny, remarkably balanced speciality.

www.lesfaunes.ch



Domaine du Centaure
Claude Ramu und Sohn
Saturnales 2016

This Kerner from Dardagny is beautifully bright in colour with an expressive and ripe nose, and ample on the palate pairing a certain opulence with a controlled vivacity. A generous gourmet wine ending with a fruity, lingering finish.

www.domaine-du-centaure.ch



Clos des Pins
Marc Ramu
Mandragore 2016

Lots of fruit and spice, plenty of power and concentration, buckets of elegance: this iconic Gamaret from Marc Ramu remains a safe bet, grown and produced by a real talent.

www.closdespins.ch



Domaine des Rothis
Familie Rothisberger
La Rose Noire 2015

Matured in oak barrels, this wine (made only in limited quantities) delights with its deep ruby appearance, its delicate nose pairing floral, fruity and spice aromas, and its velvety, well-balanced style on the palate set amid tannins as fine as they are ripe.

www.domaine-des-rothis.ch



Domaine de la Donzelle
Bernard Vuagnat
Allgoté de Dardagny 2015

Generosity and flavour are the foundations of this speciality, awarded a gold medal at the 2017 Sélection des Vins de Genève awards. Add in a bright appearance, a peach and acacia honey nose, and a gourmet style on the palate, and you have a curiosity which will delight novices and enthusiasts alike.

www.closdeladonzelle.ch

Russin (3)

Cave Les Baillets
Sandra Cartier & Sébastien Gros
Tel. +41 (0)22 754 14 97



Domaine des Molards
Michel und Fabien Desbaillets
Gamay 2016

This estate reserve has all the qualities of a Gamay at the top of its game: abundant fruit on the nose and the palate, juicy crispness, softness, a flavoursome finish, and a level of balance verging on elegance.

www.molards.ch

Didier et Nadia Penet
Tel. +41 (0)22 754 17 21

Peissy (4)



Domaine des Charmes
Bernard, Anne und Olivier Conne
Le Baron Rouge 2016

Coming second in the Gamay category at the Grand Prix du Vin Suisse 2017, this characterful red delights with its dashing purplish hue, its fruity nose with red berries enhanced by a floral touch, and its delicious softness and refinement on the palate.

www.domainedescharmest.ch



Domaine des Trois Etoiles
Didier Fischer und Michel Tuor
Merlot de Genève 2015

Matured in oak barrels, this Merlot from a sunny vintage is bursting with sunshine. The result is power, fullness, structure, and very pleasant ripe fruit aromas elevated by delicate spice notes.

www.trois-etoiles.ch



Domaine Grand'Cour
Jean-Pierre Pellegrin
Pinot Noir P 2015

This Pinot gained its depth, delicacy, generosity and certain softness from the sunny vintage. However, its elegance, finesse, tastiness and recititude are a result of the winemaker's expertise.

Tel. +41 (0)22 753 15 00



Domaine Les Crêtets
Philippe und Sophie Plan
La Mécanique du Temps 2016

Dark in colour infused with hints of purple, this Gamaret and Garanoir wine manages a beautiful balancing act. Elegant with both fruity and spicy aromas, supple and juicy, this blend has all it needs to win you over.

www.lescretets.ch



Domaine Les Perrières
Bernard Rochaix
Gamaret Rosé 2016

Ranges from garnet to orange in appearance. On the nose, strawberry and raspberry are followed by clementine and fresh pineapple. On the palate, this Sélection des Vins de Genève gold medal winner proves to be gourmet, fresh and particularly charming.

www.lesperrieres.ch



**Domaine des Bossons
Eric und Laure Leyvraz
Gamarêve 2016**

Matured in oak barrels, this refined Gamaret is a deep carmine red and has an expressive nose with white pepper, nutmeg, cherry, blueberry and raspberry aromas, then is well-structured on the palate framed by fine tannins which will become even more elegant as time passes.

www.domaine-des-bossons.com

Chouilly (5)



**Clos du Château
Lionel, Nathalie Dugerdil & Famille
Aligoté 2016**

Freshness, fresh white fruit and flowers, flavour, and balance: this elegant Aligoté has all of these in abundance, offering a sparkling appearance and boasting beautiful consistency between the nose and palate.

www.closduchateau.ch



**Domaine des Abeilles d'Or
Laurent und René Desbaillets
Douce Noire 2014**

Six grape varieties and oak barrel maturation are what give complexity to this structured blend with great aging potential. Today we like its complexity on the nose, crispness on the palate and straight-lined style in the lingering finish.

www.abeillesdor.ch



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

This characterful Merlot stands out with its rather dense carmine appearance, its nose which presents gourmet black fruit, spice and aromatic herb notes once swirled, its cleanness in the at-

tack, its good structure on the palate, and its silky finish reminiscent of peppery mint.

www.cledesol.ch

Meyrin (7)

**Paul-Henri Soler
Tel. +41 (0)79 746 24 61**

Satigny (8)



**Les Gondettes
Françoise Berguer
Altesse 2015**

Born in a generous vintage, this Altesse has a straw-yellow colour, a ripe nose of apple and melon, and is ample in the attack and voluminous on the palate with a generous finish featuring an invigorating bitter note.

www.lesgondettes.ch



**Domaine du Paradis
Roger Burgdorfer
Le Pont des Soupirs 2016**

Three Bordeaux grape varieties and Gamaret, matured in oak barrels for a year, make up this generous and complex wine which charms with its dark appearance, its elegant nose of garrigue, fruit and spices, and its structured yet elegant style on the palate.

www.domaine-du-paradis.ch



**Domaine de la Devinière
Willy Cretegny
Sauvignon Blanc 2016**

Boasting the Bio Suisse label, this generous white needs a little swirling before it will reveal its expressive exotic fruit notes. Its ample style on the palate accommodates a controlled vivacity which provides length and rectitude to the powerful finish.

www.la-deviniere.ch



**Château des Bois
Nicolas Seiler
Gamay 2015**

Matured in oak barrels, this Gamay (now at its peak) is purplish in colour with a nose that gleams with red fruit and spice notes, then crisp on the palate framed by a supple attack and a spicy, fresh, flavoursome finish.

www.chateaudesbois.ch



**Domaine du Nant-d'Avril
Famille Grolimund
Sauvignon Blanc 2016**

Asparagus, blackcurrant leaf and exotic fruit notes herald a magnificently typical Sauvignon Blanc. This impression is confirmed by the freshness and balance on the palate, ending with a straight finish enhanced by a mineral touch.

www.nant-davril.ch



**Le Grand Clos
Jean-Michel Novelle
Iconique Syrah 2015**

Wild flowers, sweet spice and black fruit come together on the nose. On the palate this wine is very juicy and velvety, distilling utterly gourmet aromas of forest berries. Set within fine, well-integrated tannins, this well-balanced Syrah ends with a lingering, complex finish.

www.novelle.wine



**Les Vallières
André Serex
L'Esprit de Genève 2016**

Elegant and sophisticated, this Esprit is made up of Gamay (partly matured in oak), Gamaret and a touch of Merlot. A ruby red appearance with an expressive nose of cherry, strawberry and white pepper, then ample and refined on the palate with a long, remarkably polished finish.

www.lesvallieres.ch

In 1924, the village of Collex-Bossy adopted a knight adorned with three gold feathers as its coat of arms. His dark double decorates the metal labels of the chateau overlooking the village.

Bourdignny (9)



**Domaine de Champvigny
Raymond Meister
Scheurebe 2016**

Pale yellow appearance gleaming with hints of gold. A sparkling nose of exotic fruit aromas. Supple and generous on the palate, beginning lively in the attack and ending with a gourmet finish that picks up the same exotic fruit notes.

www.champvigny.ch



**Domaine des Alouettes
Jean-Daniel und Florian Ramu
Duo Passion 2016**

This blend of Kerner and Pinot Gris is golden in colour with an expressive nose reminiscent of exotic fruit as well as mirabelle plum, and then supple in the attack and ample on the palate offering up yellow fruit notes and a generous finish.

www.domaine-des-alouettes.ch

**Domaine des Vignolles
Laurent Vulliez
www.vignolles.ch**

Peney (10)



**Les Balisiers
Christophe Pillon
Chardonnay 2015**

Plenty of poise and depth for this Chardonnay, which holds Bio Suisse and Demeter certification. We like the expressive aromas of white fruit,

fresh apple and pear, but also the freshness and fullness of this remarkably well-produced gastronomic white.

www.balisiers.ch



**Domaine des Pendus
Christian Sossauer
Syrah Cuvée Victoria 2013**

Matured in oak, this Syrah AOC 1er Cru is at its peak. It has an intense appearance, an expressive white pepper and ripe prune nose, then is silky in the attack and well balanced on the palate brimming with spice notes, followed by a generous, demonstrably lingering finish.

www.domaine-des-pendus.ch

Collex-Bossy (13)

**Domaine Girod Frères
Sylvain Girod
Tel. +41 (0)22 774 16 97**



**Château de Collex
Frédéric Probst
Le Chevalier Noir 2014**

Cherry, strawberry, blueberry, prune, nutmeg, blackberry and coffee come through on the very complex nose of this well-structured blend. The wine has good structure on the palate, beginning fresh in the attack and ending with a delicately spicy finish.

www.domaineduchateau.ch

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

Céligny (14)



**Le Clos de Céligny
H. Schütz & R. Moser
Pinot Blanc 2016**

Pale yellow appearance, white fruit nose with mineral aromas, clean in the attack and supple on the palate with pear notes, and a fresh, flavour-some finish – this speciality will be shown off to its best served with a plate of raw fish.

www.clos-de-celigny.ch



**Les Vins du Crieur Public et de la Sorcière
Pierre Mandry
Pinot Blanc 2016**

Awarded a silver medal at the Sélection des Vins de Genève awards and bearing the Vinatura label, this sophisticated Pinot Blanc offers up subtle pear notes on the nose and the palate, in deep, generous style.

www.provino.ch/mandry

BETWEEN THE ARVE AND THE RHÔNE

Arusy (15)

Domaine de Champlong
André Lauper
Tel. + 41 (0)22 756 27 89

Avully (16)



Domaine de la Printanière
Céline Dugerdil
Sauvignon Blanc 2016

A pale yet bright appearance, a delicate nose pairing herbaceous, citrus and lychee aromas, then clean in the attack and chiselled on the palate with a beautifully vibrant style and a finish as straight-lined as it is fresh, characterising this very elegant Sauvignon.

www.laprintaniere.ch

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

Soral (17)



Domaine de la Mermière
Christian und Yves Batardon
Merlot du Coin 2015

Made in barrels without fining, filtration or sulphites, this generous red impresses with its concentration, expressive fruit, controlled maturation, depth, and the freshness of its beautifully lingering finish.

www.mermiere.ch

Cave des Chevalières
Sébastien und Eva Dupraz
www.cave-des-chevalieres.ch

Domaine du Château de Rougemont
Paul und Annie Dupraz
Tel. +41 (0)22 756 42 65

Domaine du Faubourg
Jean-Claude und Christophe Egger
www.dufaubourg.ch



Domaine des Lolliets
Raphaël Dunand
Chenin Blanc Les Devas 2015

Matured in oak for twelve months, this grape variety originally from the Loire has produced an ample and generous wine structured by well-controlled vivacity. Melon aromas are paired with delicate spice notes. This wine has definite aging potential and will go wonderfully well with free-range chicken.

www.lolliets.ch



Stéphane Dupraz
Gamaret 2016

A carmine appearance, an expressive black fruit bouquet, and a supple and gourmet style on the palate with blueberry and cherry notes alongside white pepper and clove characterise this Gamaret, which won a silver medal at the Sélection des Vins de Genève 2017.

www.sydupraz.ch

Athenaz (18)



**Domaine des Graves
Familie Cadoux
Savagnin Blanc 2014**

Now at its peak, this powerful white has a beautifully golden appearance and an expressive nose of mandarin, passion fruit, vanilla and white chocolate, and is ample and well structured on the palate with a flavoursome finish.

www.domainedesgraves.ch

Laconnex (19)



**Domaine Jean Batardon
Gamaret Fût de Chêne 2015**

A dense, almost opaque appearance, an exuberant nose of black cherry punctuated with delicate spice notes, powerful in the attack and ample and generous on the palate, with tannins that are still perceptible and a spicy finish, making up a typical, generous Gamaret.

Tel. + 41 (0) 22 756 31 23



**Château de Laconnex
Familie Dethurens
Viognier 2016**

This is a very typical Viognier revealing expressive apricot aromas on the powerful and opulent nose as well as in ample and generous style on the palate. This oriental fruit also returns in the gourmet and lingering finish.

www.chateaudelaconnex.ch

**Les Vignes du Pêcher
Patrick David**

www.laconnex-beach.ch/pecher



**Domaine des Trois-Lacs
Laurent Thévenoz
Divico 2016**

An opaque appearance infused with hints of purple, a nose of blackberry and blueberry aromas, then clean in the attack and well structured on the palate thanks to firm tannins, with black fruit notes and a touch of spice, ending with an ample finish: the distinctive characteristics of this newcomer to the vineyards of Geneva.

www.domainedestroislacs.ch

Lully (20)



**Domaine des Bonnettes
Dominique Maigre
Sauvignon Blanc 2016**

A beautifully gleaming appearance, a precise nose of white flowers, fresh citrus and honeysuckle, then straight-lined on the palate framed by a fresh finish tinged with mineral notes, making up a typical, taut Sauvignon.

www.bonnettes.ch



**Domaine des Curiades
Jacques und Christophe Dupraz
Aligoté 2016**

The Sélection des Vins de Genève panel, who awarded this wine a gold medal, doubtless appreciated its golden appearance, its delicate and floral nose with pear touches, and its gourmet style on the palate, demonstrating its huge elegance and wonderful balance.

www.curiades.ch



**Mermoud Vignerons
102 2016**

Made in 600-litre wood barrels and concrete amphorae, this remarkable speciality stands out thanks to its purity, elegance, balance and

straight-lined structure. Boasting delicate aromas, this is easily one of Switzerland's most beautiful Pinot Blancs.

www.mermoud.ch



**Cave des Oulaines
Daniel Tremblet und Familie
Cornalin 2015**

Clad in virtually opaque purple, this curiosity which has risen up the Rhone charms with the purity and intensity of its cherry nose and its gourmet, perfectly balanced nature on the palate. A find!

www.cave-des-oulaines.ch



**Vignoble de l'Etat
Thierry Anet
Pinot Noir 2014**

Winning a gold medal at the Sélection des Vins de Genève 2017, this Pinot matured in oak has a dense ruby appearance, an expressive clove, raspberry and cherry nose, and is powerful on the palate borne up by still perceptible tannins and a lingering, well-balanced finish.

www.ge-ch/vignoble

Sézenove (21)



**Les Grands Buissons
Patrick & Marc Favre
Muscat 2016**

This beautifully typical aromatic white is a beautifully bright straw yellow with an expressive nose of white grape with Muscat aromas, and is fresh in the attack and flavoursome on the palate with fresh grape notes returning in the finish.

www.grands-buissons.ch

**Cave de Sézenove
Tel. +41 (0)79 206 86 68**

Bernex (22)

Domaine de Beauvent
Bernard und Jérôme Cruz
Merlot 1^{er} Cru Barrique 2015

Extremely ripe cherry, ink and white pepper notes appear on both the nose and the palate of this very concentrated red, which will only improve with time. This wine offers depth and an impressive tannic structure.

www.cave-de-beauvent.ch

Cave au Petit-Gris
Dennis Vionnet
Tel. +41 (0)22 757 10 18



Christian Guyot
Garanoir 2016

Matured in terracotta for ten months, this Garanoir is purple in appearance with an expressive, fruity nose, then clean in the attack and well balanced and delicately silky on the palate, with well-integrated tannins and a fruity, beautifully lingering finish.

www.vins-guyot.ch

Aire-la-Ville (24)

L'Aérien
Jonathan Christin
Tel. +41 (0)79 561 21 67

Plan-les-Quates (25)

Cave de Saconnex d'Arve
Daniel Brenner
Noir d'Arande 2015

A marriage of Merlot and Gamaret, this dark-coloured blend offers black cherry aromas punctuated with pepper notes on both the nose and the palate, where the concentrated wine ends with a well-balanced finish.

www.eau-de-vie.ch

Landecy (26)

Domaine du Grangier
Aurélien Lacraz
Tel. +41 (0)78 726 77 07

Domaine de Verbant
Famille L. Berthassat
www.verbant.ch

Carouge (27)

Domaine du Crêt
Le Crêt Barrique 2015

This combination of Cabernet Franc, Merlot and Gamaret creates a powerful and concentrated blend with complex aromas and tightly-knit tannins. This sunny wine is still very young and will gain a patina with time.

www.berthaudin.ch

Troinex (28)

Domaine de la Pierre aux Dames
Patricia und Michel Bidaux
www.maisonforte.ch

Veyrier (29)

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

Stood on the left bank of Lake Geneva, Cologny is one of the richest villages in Switzerland. Among others, it is home to the World Economic Forum, better known as the Davos forum. Many celebrities living here have had the opportunity to taste its Réserve Communale, including Nicolas Bouvier, Charles Aznavour, Jean-Claude Killy, Alain Prost, Lord Byron and even the doctor Victor Frankenstein.

BETWEEN THE ARVE AND THE LAKE

Cognay (30)



Domaine de la Vigne Blanche
Sarah Meylan & Père
Sauvignon Blanc

Réserve de la Commune de Cognay 2016

This elegant and chiselled Sauvignon – typical but no caricature – delights with its delicately golden appearance, its subtly exotic nose, and its chiselled, hugely refined style on the palate boasting both freshness and length.

www.lavigneblanche.ch

Choulex (31)



Domaine de Miolan
Bertrand Favre
Scheurebe 2016

Boasting the Bio Suisse label, this Scheurebe charms with its beautifully bright appearance, its expressive yellow plum and fresh pineapple nose, and its gourmet, beautifully rounded nature on the palate with a fruity, remarkably lingering finish.

www.domainedemiolan.ch



Les Coudrays
Jacques Baudet
Le Rubis de Genève 2015

This blend of Merlot, Gamay, Gamaret and Garanoir matured in barrels delights with its dense carmine appearance, its expressive bouquet of aromatic herbs and black fruit, and its remarkable balance on the palate with an incredibly fresh finish.

www.lescoudrays.ch



Famille Jean Rivolet
Hymne au Cœur 2015

Clad in a pale yet bright appearance, this Mondeuse Blanche wins us over with its white flower nose, its clean attack, its volume on the palate and its finish as straight as it is lingering. An unusual wine which will continue to improve over the next few years.

Tel. + 41 (0)22 750 17 66

Presinge (32)

Domaine de l'Abbaye
Familie Läser
Tel. +41 (0)22 759 17 52

Jussy (33)



Cave La Gara
Olivier Pradervand
La Gara 2016

A dense garnet appearance reveals a crisp, well-balanced blend characterised by a nose of cherry, plum, currant and strawberry notes as well as elegance on the palate, within a framework of beautifully supple tannins.

Tel. +41 (0)79 281 44 00



Domaine du Crest
Josef Meyer & Cie
Premium Rouge 2016

A blend of Merlot and Gamaret, this prestigious wine from the only estate to have won the Le Sanglier award at the Sélection des Vins de Genève five times offers winning power, concen-

tration and aromatic precision. Still young, it will reveal its full (enormous) potential in a few years.
www.domaineducrest.ch

Domaine Château L'Evêque
Martine und Alexandre Saucy Mévaux
www.chateauleveque.ch

Meinier (34)

Domaine de la Tour
Cédric Béné
 Tel. +41 (0)22 750 02 28



Domaine d'En Bruaz
Grégory Favre
Cuvée Louise 2015

Carminoir, Merlot and Syrah matured in oak barrels make up a full-bodied blend which delights with its very dark appearance, its nose combining red and black fruit with spice aromas, and its ample style on the palate borne up by a beautiful tannic structure.

www.domainedenbruaz.ch

Guy (35)

Cave de la Chena
Daniel Fonjallaz
www.cavedelachena.ch

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

Ferme Jacquet
Marc Jacquet
www.ferme-jacquet.ch



Domaine du Chambet
Marion et Gérald Fonjallaz & Sohn
Gamay 2015

This barrel-aged Gamay, made from vines more than fifty years old, is worthy of respect. The purple appearance and expressive red fruit nose are followed by suppleness and juiciness on the palate, offering a remarkable depth, concentration and balance.

www.chambet.ch

Corsier (36)



Domaine des Grobeaux
Yves Kohli

Assemblage Rouge 2016

Displaying the Bio Suisse label, this blend is characterised by a ruby appearance, a nose of floral and fresh red fruit notes, freshness in the attack, and elegance on the palate ending with a fruity, flavoursome finish.

Tel. +41 (0)79 474 29 92

Anières (38)



Domaine de la Côte d'Or
Gavillet und Sohn
Pinot Noir 2016

A beautiful ruby appearance, an expressive nose of raspberry, blueberry, currant and blackberry, then clean in the attack and well-structured on the palate with a framework of ripe tannins, and a generous, fruity finish, all making a charming yet full-bodied red.

www.lacotedor.ch



Domaine des Ménades
Alain Jacquier
Pinot Blanc 2016

Freshness, pear, poise, elegance and length are the main qualities of this elegant yet sophisticated Pinot Blanc which ends with a lingering finish, pairing mineral and white fruit notes.

www.domainedesmenades.ch



Domaine Les Parcelles
Laurent Villard
Merlot 2016

A carmine appearance reveals a powerful, concentrated Merlot with lots of finesse and elegance. Aroma-wise, a delicate touch of aromatic herbs tops off beautifully pure ripe fruit.

Already pleasant now, this wine has good aging potential.

www.lesparcelles.ch



Domaine Villard & Fils
Philippe Villard
Esprit de Genève 2015

Half Gamay, half Gamaret, all matured in oak barrels! This produces a complex Esprit with a beautiful tannic structure, silky juiciness, gourmet fruit and spice aromas, and very good aging potential.

Tel. +41 (0)22 751 25 56

Chevrens (39)



Domaine des Champs-Lingot
Claude-Alain und Tina Chollet
Gamaret Barrique 2015

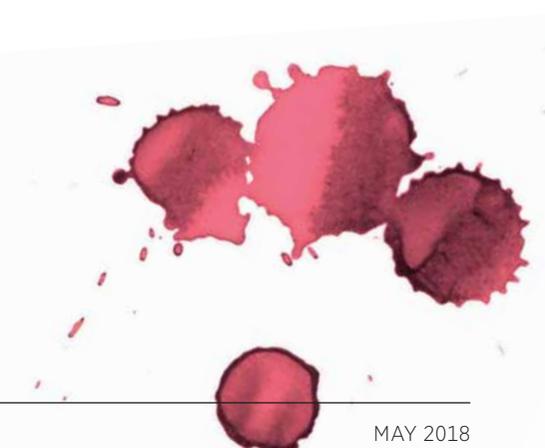
Born in a fresh vintage, this elegant Gamaret is beautifully authentic. The spice notes sparkle on both the nose and the palate. The wine is juicy and well-structured, with a persuasively expressive and lingering finish.

www.champs-lingot.ch

Hermance (40)

Domaine du Manoir
Fabienne Naef
 Tel. +41 (0)22 751 10 09

Domaine des Dix Vins
Raphaël Piuze
 Tel. +41 (0)22 751 18 35



The cantonal cooperative handles nearly a third of Geneva's wine harvest, and has changed its name numerous times. The company Vin Union was created in 1948 to sell the harvest from the Cave de la Souche (founded in 1929) and the Cave du Mandement de Satigny (created in 1932). In the decade from 1970 to 1980, it handled no less than 80% of the canton's production. After some difficult years in the early 1990s, The Cave de Genève was established in Satigny to resume its role as a driving force for Geneva's vineyards.





These cases were created with regions and blends in mind to demonstrate the diversity and various personalities of Esprit de Genève wines.

Case A (7x75 cl)

Domaine les Hutins, Domaine de la Vigne Blanche, La Cave de Genève, Domaine des Curiades, Vignoble de l'Etat, Domaine de la Mermière, Domaine des Charmes

142.20 instead of 158 francs (includes VAT)

Case B (6x75 cl)

Domaine de la Printanière, Domaine des Trois Etoiles, Domaine du Château du Crest, Domaine de la Planta, Domaine de Sézenove, Stéphane Dupraz

118.80 instead of 132 francs (includes VAT)

Case C (7x75 cl)

Domaine des Oulaines, Domaine Dugerdil Dardagny, Domaine Villard & Fils, Domaine Château des Bois, Christian Guyot, Domaine de Beauvent, Domaine des Vallières

142.20 instead of 158 francs (includes VAT)

Order by sending this completed form to OPAGE | 93, route de Soral | 1233 Bernex

The winemakers of the Cave de Genève

The producers below entrust their grapes to La Cave de Genève and sell the bottles produced by the company.

Dardagny

Philippe and Christine Bersier Ramu

+41 (0)22 754 13 95

Claire Bellevaux

+41 (0)22 754 15 33

Russin

Denis Girardet

+41 (0)22 754 10 39

Fernand Pittet

+41 (0)22 754 12 37

Eric Porchet

+41 (0)22 754 13 39

Vernier

Marc Zeller

+41 (0)22 341 04 90

Meyrin

Patrick Abbé

+41 (0)22 341 14 64

Francis Grunder

+41 (0)22 782 57 07

Satigny

Jacques and Daniel

Dugerdil

+41 (0)22 753 40 40

Marc Penet

+41 (0)22 753 17 83

Guy Revaclier

+41 (0)22 753 11 05

Bourdigny

Anne Revaclier

+41 (0)22 753 12 48

Michel Roset

+41 (0)22 753 14 52

Bernard Vulliez

+41 (0)22 753 10 85

Genthod

Yvonne Humbert

+41 (0)22 774 16 38

Collex-Bossy

Claude Mercier

+41 (0)22 774 15 06

Jacques Mermillod

+41 (0)22 774 34 12

Soral

Samuel Battiaz

+41 (0)22 756 14 15

Georges Thévenoz

+41 (0)22 756 12 00

Nadège and Henri-Pierre

Dupraz

+41 (0)22 756 26 02

Laconnex

Samuel Läng

+41 (0)22 756 18 37

Bernex

André Tremblet

+41 (0)22 757 39 13

Patrick and Géraldine

Duvernay

gegedudu@bluewin.ch

Cartigny

Raymond and Léonie

Cocquio

+41 (0)22 756 19 14

Aire-la-Ville

Christophe Bosson

+41 (0)22 757 61 09

Presinge

Jean-Marie Chappuis

+41 (0)22 759 11 39

Jussy

Patrick Wegmüller

wegmuller.p@bluewin.ch

Meinier

Maurice Favre

+41 (0)22 759 18 56

Collonge-Bellerive

Christine Pilet-Falquet

+41 (0)22 752 12 01

Cave de Genève selectione



Cave de Genève, Satigny Baccarat Blanc de Blancs

Geneva's most famous sparkling wine is always a pleasure. It charms with its pale yet bright appearance, its subtle nose of white flowers, peach, pear and fresh apple, its freshness, its suppleness and its delicate finish. All of this is borne up by elegant but well-proportioned bubbles.



Trésor Sauvignon Blanc 2016

Awarded a gold medal at the Sélection des Vins de Genève, this speciality (which is very well suited to the Lake Geneva climate) is pale yet bright in

appearance with an expressive nose pairing citrus and exotic fruit notes, then well-structured on the palate thanks to controlled vivacity, ending with a finish as lingering as it is aromatic.



Clémence Viognier 2016

A powerful speciality matured in oak, this aromatic white originally from the Rhone Valley pairs typical peach notes with soft spice aromas. On the palate, we like the wine's balance and fullness as well as the range of aromas, matching those of the nose. This is a gourmet wine which can be kept for a few years ready for a grand occasion.



Cœur de Clémence 2015

This concentrated Gamaret matured in barrels for twelve months delights with its dark appearance

with hints of carmine, and its expressive nose combining black cherry, blackberry, blueberry, white pepper, nutmeg and charred notes. It is then persuasively supple and concentrated on the palate, framed by well-integrated tannins and ending with a complex, opulent finish.



Infini 2016

Intense appearance with hints of carmine, an expressive soft spice nose, then full on the palate structured by very supple tannins: just some of the winning features of this barrel-aged blend of Cabernet Sauvignon, Cabernet Franc and Merlot. This wine has the potential to mature for nearly a decade, and would benefit from being decanted.

www.cavedegeneve.ch



Mad about longeoole

GASTRONOMY

Genevan butchers have been making longeoole, the most unctuous of sausages, for three centuries. Awarded an IGP in 2009, this plump delight - which needs a very long cooking time - has a distinctive delicate fennel flavour.



Photos: Jean Revillard/rezo.ch

We should start by saying that longeole is not a modern dish. Orthorexics, calorie phobes, fat shunners and vegetarians of all kinds should look away now: rind (which the specifications say should not be pre-cooked), jowl or neck fat, and pork all go in to this sausage, which has to come from animals born, raised, slaughtered and butchered in Switzerland and is mostly made during the winter months. To keep us coming back for more, butchers add salt, whole fennel seeds and white pepper (three mandatory ingredients under the IGP). They can also include white wine, garlic, shallots, coriander or nutmeg, but any other ingredients or additives are strictly forbidden. Made solely in the canton of Geneva, longeole sausages also have to be hung at room temperature for twelve hours before being sold. The fact that they contain raw pork rind means that they need to be cooked for a long time (three hours in simmering water at 80°C), and diners are advised not to plan to run a half marathon the next day. Served with a cardoon gratin and a Genevan vineyard speciality, this is one of those tasty moments that leaves its mark on a lifelong gourmet. So if you have never tasted this speciality of the Genevan countryside, plan a visit to one of the four establishments presented below - all mad about longeole. We promise it will not be something you forget in a hurry!

What makes a good longeole?

To use the IGP label, longeole sausages must undergo an entrance exam covering four criteria, with the first relating to its characteristics before cooking and the others an evaluation after the cooking process. A perfect longeole must be well tied with even size and folds. Once cooked, it must have a clean cutting surface and be an attractive reddish colour. You should also be able to see the fennel seeds, and an even spread of white pieces of fat. In terms of taste, the flavours of meat, fennel and spices must be expressive and well balanced. It must be unctuous (thanks to the cooked rind), but still compact, firm and easy to chew. It must also display the IGP logo attached to the string in the Genevan colours.

www.geneveterroir.ch



Suitable wines

Gamay 2016 Les Parcelles

This delicious and elegant Gamay, made by Laurent Villard, is one of the canton's most radiant versions of this traditional grape variety. Flavourful and fresh, it goes perfectly with longeole's fennel flavours.

Syrah Les Tonneliers 2013 Maison Gilliard

'A nod to my Valais origins', Eric Dubrit explains, as he selects this Sion Syrah matured in oak. Its few years of age give it a particularly elegant patina and level of integration.

Auberge des Vieux-Chênes

At the heart of the village of Pressinge, Eric Dubrit and his family work in a traditional restaurant offering tasty local cuisine. The beef sirloin comes from a farm in the village and the (organic) lamb frolics among the pastures of Valais. They stand on the heritage menu alongside a chicken liver terrine with horn of plenty mushrooms, a February pork charcuterie platter, a chilled summer stew with sauce ravigote, and (of course) longeole, served with fried potatoes: dishes which were already delighting regulars of Josiane and René, Eric Dubrit's parents.

www.vieuxchenes.ch



Café Papon

Longeole feuillante



At the heart of the Geneva old town not far from the chestnut tree whose first buds herald the arrival of spring, Café Papon has been hosting high society since 1808. Guests enjoy typical dishes such as pork cheek fricassée, cardoon gratin with bone marrow, or fera fillet meunière with celery and porcini mushrooms. David Felisaz and Christophe Berned – the duo at the helm of this iconic institution – serve longeole feuillante, a main dish which can be enjoyed in the café itself (which remains very popular), or if the weather allows, on the terrace overlooking the Parc des Bastions.

www.cafe-papon.com

Food and wine pairings

Les Bois de Turretin 2015 **Château des Bois**

To enhance the fennel's finesse, go for this Premier Cru Sauvignon Blanc from a very consistent estate. Floral, fresh herb and citrus notes, controlled vivacity, freshness and typical character all make this a beautiful Sauvignon.

Œil-de-Perdrix 2016 **Caves Châtenay-Bouvier**

Boasting a beautiful salmon colour with precise small red fruit aromas, a slender structure and a fruity style on the palate, this unmissable wine from Neuchâtel provides a refreshing pairing with the most Genevan of sausages.

Café d'Avusy

Genevan longeole served with gratin dauphinoise and a symphony of vegetables

Yves and Kathrin Casanova have transformed this village bistro (nicknamed 'chez Casa') into a place where guests come to rediscover the taste of stews from days of old. An undisputed game specialist and a master of sauce grand veneur, which he still makes in the traditional artisan way, this former globetrotter serves his flagship dishes such as horse fillet or beef pavé steak all year round. Longeole is one of the regional dishes on offer which can only be enjoyed during the appropriate season: it is one of two iconic winter offerings, alongside calf's head with sauce poulette.

www.restaurant-cafe-avusy-chez-casa.ch



Recommended wines

Gueule de Loup 2016 Domaine des Graves

Classic, fruity and delicious: a portrait of this old vine Gamay from Nicolas Cadoux. Its appearance has hints of purple, with fruit coming through on the nose and in flavoursome form on the palate.

Arcenant 2015 Les Vins du Crieur Public et de la Sorcière

As the restaurant only serves Genevan wine, we are venturing a beautiful, powerful, velvety, intercantonal Gamay. Pierre Mandry owns vines in Geneva and the canton of Vaud, and his Arcenant is produced by Marie-Thérèse Chappaz.

Bayview Seared Plougastel abalones, traditional longeole sausage



Ever since the President Wilson Hotel engaged the services of Michel Roth, Bayview has become one of Geneva's hottest addresses. Guests can enjoy refined, elegant, incredibly precise cuisine mixing the great classics of French gastronomy with Asian or Swiss touches, such as the pairing of abalone and longeole. This surprising and succulent duo is enhanced by the wines suggested by Geoffroy Bentrari, head sommelier at this Genevan palace.

www.restaurantbayview.ch

Sommelier's choices

Rosé de Gamay 2016 **Domaine de la Vigne Blanche**

A raspberry pink colour, a restrained nose, small red stone fruit, cherry and Morello cherry enhanced by a sharp touch on the palate. A delicious, crisp wine.

Savagnin Rose aromatique 2016 **Domaine Les Hutins**

A clear golden yellow colour with hints of bronze. The nose is dominated by lychee and rose petal with an unusual counterpoint of anise notes. The distinct vivacity in the attack is immediately tempered by the softness of ripe, exotic juice.

Chasselas 2016 **Weingut Bielerhaus**

Light, bright yellow: all the insolence of youth. It offers clean minerality with Williams pear and grape aromas. Lively in the attack, heralding the return of the aforementioned fruit on the palate.

Chardonnay 2016 **Valsangiacomo Vini**

A deep golden yellow colour. A powerful nose of peach, Williams pear and quince. Opulent on the palate, where these aromas mingle with brioche and fresh butter notes.

Interview with... SIMONE DE MONTMOLLIN

What attracted you to oenology?

My studies at Changins were a new direction in my professional training: I started off doing a diploma and working in the medical industry, before branching off into studies as an oenological engineer at the age of 28. Wine left its mark, as it combined a lot of my different motivations in one: a close relationship with the land together with the scientific disciplines of oenology (agronomy, chemistry and biology). Above all, wine stands at the confluence of societal, historical, hedonic and environmental dimensions which do not feature so highly in other agricultural products - not to mention the fact that every vintage is different. Each year is like a completely new project.

You are president of the Genevan parliament's environment and agriculture committee.

What major topics are elected representatives currently tackling?

The question of production methods, pesticide use and the ban on certain products (like glyphosate or neonicotinoids) are some of the subjects which have become hugely important. Given the direct link with my training as an oenological engineer, these are topics in which I am heavily involved - all the more so given that there is a significant lack of knowledge in this area, and a huge gap between the reality on the ground and how this is portrayed by the media and taken up by pressure groups. My professional skills are useful for explaining the complexity of certain issues related to agriculture and the environment in a way that everyone can understand.

Is the question of transitioning from an AOC to an AOP system also being discussed?

That is the responsibility of executive bodies, rather than cantonal legislators. However, the Swiss Oenologists' Union (USOE) tackled the subject in economic workshops at Agrovina. We looked at it from an economic and marketing angle - in other words, what can we do to ensure that appellations better enhance the value of protected products and the sector as a whole? This is a question which has remained rather untouched thus far, as the general trend is to come up with ways of moving from the current system to the new one without actually changing anything. Nevertheless, AOP adoption should be viewed as an opportunity that needs to be seized to align production more effectively with current



Biography

Simone de Montmollin, who has been the director of the Swiss Oenologists' Union (USOE) since 2002, is a truly versatile individual. This Genevan with two children is the editor-in-chief of Objectif (the Changins Graduate Association journal) and a member of the Agrovina scientific committee. She has also been overseeing the organisation of the 42nd World Congress of Vine and Wine since 2016: this event, taking place in July 2019, will bring several hundred International Organisation of Wine and Vine delegates from all over the world to Geneva. Since 2013 she has also been a member of the Genevan parliament, where she has chaired the environment and agriculture committee for a year.

(and above all future) consumer realities. In fact, these are decisions being taken for future generations, and not for the generation of today.

In 2019, Geneva will be hosting the 42nd World Congress of Vine and Wine. Can you tell us more about this event?

The Confederation has been a member of the International Organisation of Wine and Vine (OIV) since 1934. Each country takes it in turn to host a five-day world congress. Switzerland had this honour in 1935 and then in 1977, lining up with the Winegrowers' Festival which left attendees with fond memories. The congress will combine conferences and technical and scientific visits with more recreational elements, giving the five hundred or so delegates an opportunity to explore the vineyards of Switzerland. It is a unique opportunity to promote the viticultural and oenological particularities of Geneva and Switzerland to influential figures all over the world.

Photo: ma.

Calendar 2018

GENEVA

Genevan producers invite you to explore their refined wines, both in their own city and all over Switzerland.

14. May

Genfer Weinpassion

Genfer Wein Passion and the 'Wines of Geneva' challenge at Kursaal in Bern. On the menu: a tasting of wines from around fifteen estates, gastronomic interludes from Michelin-starred chefs, and a competition between hotel management schools.

www.vinum.ch

26. May

31st Open Wineries Day

The taster's menu sold for 10 francs gives you a Spiegel Expert glass and a surprise, as well as (of course) the opportunity to visit all the wineries in the canton.

www.geneveterroir.ch

16. June

Vinathon

A walk of around 10 km through the Mandement, visiting four wineries as you go to enjoy snacks and tastings.

www.vinathon.ch

6., 7. and 8. July

Tomato Festival

A huge local produce event to explore in the very lively, welcoming town of Carouge.

www.fetedelatomate.ch

18. and 19. August

Rallye Gourmand

A tasty stroll through the village of Bernex, offering five gourmet stop-offs at the village's producers. Registration required at:

www.geneveterroir.ch

27. August

Mémoire & Friends

Discover Geneva's fine wines at this Zurich event, which has become one not to miss.

www.memoire-and-friends.ch

15. and 16. September

Harvest Festival

The canton's winegrowers celebrate the harvest (for the 56th time) in Russin, at the heart of the Mandement.

www.fetedesvendangesrussin.ch

5. to 14. October

La Cantonale

Fribourg welcomes Genevan wines to its cantonal trade fair.

www.lacantonale.ch

12. to 21. October

Berner Weinmesse

It is the Swiss capital's turn to host the country's most westerly vineyards.

www.bernerweinmesse.ch

31. October to 4. November

Salon Goûts et Terroirs

Five producers invite you to discover their wines at the Geneva Terroir stand.

www.gouts-et-terroirs.ch

2. to 11. November

Automnales

Palexpo, around ten estates, and a dedicated space all go towards making this an unmissable event.

www.automnales.ch

24. November

Geneva Winegrowers' Day

The winegrowers of the Canton of Geneva open their doors and show visitors how the preparations for the 2018 vintage are progressing and how the 2017 vintage will develop in barriques.

www.agvei.ch

Information

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