

Vinum

GENEVA SPECIAL

**Favourites
of the Genevan
vineyards**



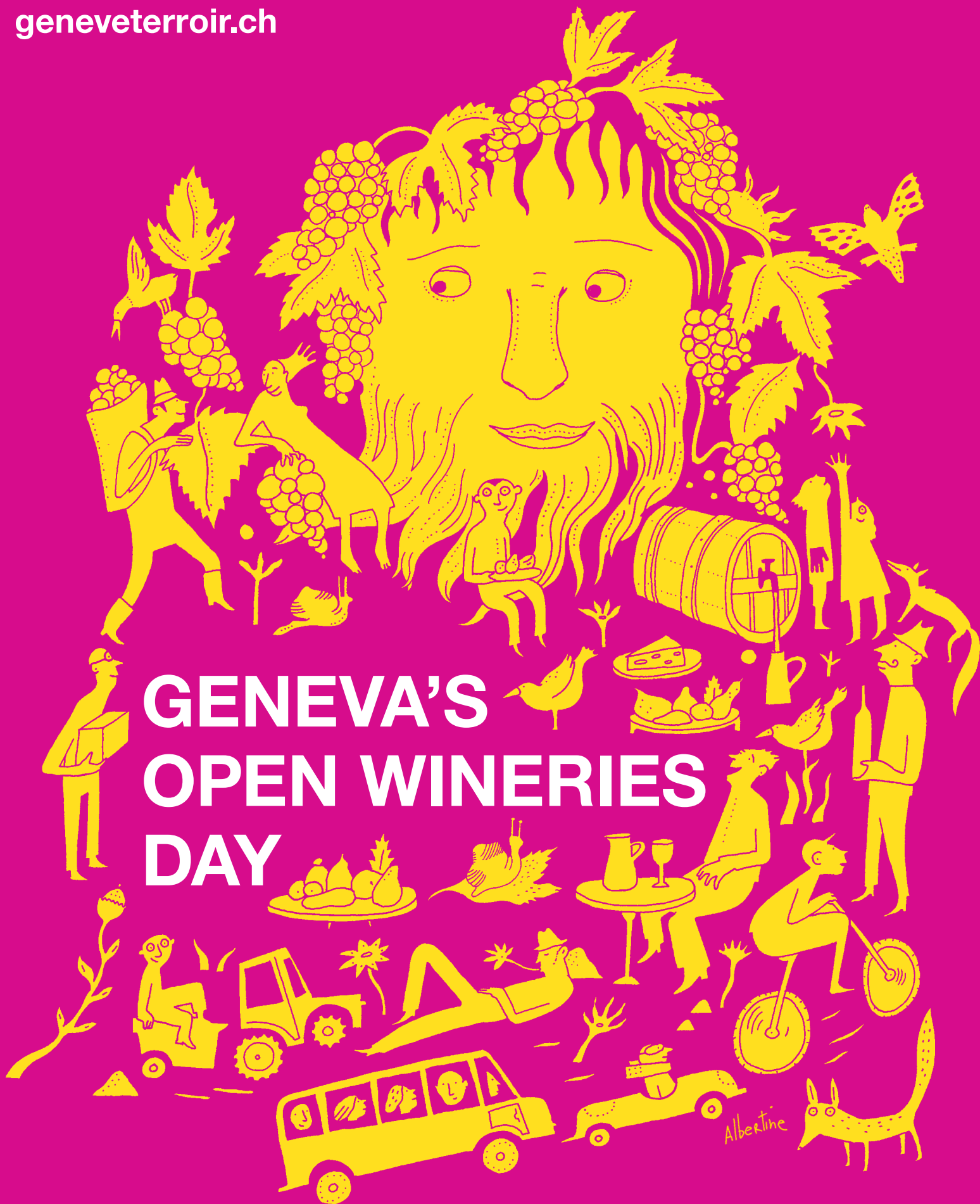
Creative streak

International cuisine, Genevan wines
Conquering Switzerland

geneveterroir.ch

geneveterroir.ch

GENEVA'S OPEN WINERIES DAY



Drink responsibly

Switzerland. Naturally.

A creative streak



The winemakers of the canton of Geneva – pioneers of AOCs, grape blend modernisers and wine tourism professionals – invite you to explore the third largest wine region in Switzerland: Geneva.

They were the first to establish controlled appellations of origin. They pioneered the idea of transforming vineyards to meet new consumer expectations. Before the concept of wine tourism had even been invented, they created Caves Ouvertes, an open wineries day that inspired other regions in Switzerland. Who are they, these Genevan winemakers with their creative streak? It is this streak, also found in the artists (like Albertine, who illustrated the Caves Ouvertes promotional campaign) and artisans (read about our ambassadors from the other side of the world in the Gastronomy section) supporting them, that we wanted to highlight. From Cologny to Hermance, there is innovation, invention, recycling and creation to meet the challenges of the future. These winemakers have created a blend as iconic as Esprit de Genève, planted resistant grape varieties (like the Vignoble de l'Etat, presented in our Sélection des Vins de Genève report), and won over German-speaking audiences (see our section on Swiss fairs). Some, like the Pittet family, the iconic pillars of the Harvest Festival and Cave de Genève, support the perennial events (see our article on popular festivals) that shape the cultural and festive landscape in the city of Calvin. Geneva's winemakers are the heart and soul of this campaign, encircling international Geneva. I therefore invite you to get to know them, both in this special issue and in real life, and to discover the exceptional accomplishments that they achieve each and every year in this, the most creative of Switzerland's wine regions.

Alexandre Truffer
Deputy editor-in-chief of VINUM

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Vinum
EUROPE'S WINE MAGAZINE

The VINUM special edition 'Extra Geneva 2019' is a special supplement from VINUM, Europe's Wine Magazine, ISSN 1663-2567. Published May 2019. Retail price: CHF 9.60 / €8.90

This supplement is the result of a collaboration between VINUM and OPAGE, Bernex.

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*Sélection des
Vins de Genève*

2018

WINNERS

The Sélection des Vins de Genève has endeavoured to eliminate any bias affecting its results by using an impartial tasting system. To ensure that the scores given are reached through personal analysis rather than by agreement with the group's 'smooth talker', each member of the judging panel receives the wines to be judged in a different order. This system (created by Changins) has found favour with producers, as nearly 60 participated in the cantonal competition in 2018. Of the 553 wines presented, 56 received a gold medal and six special prizes were awarded.

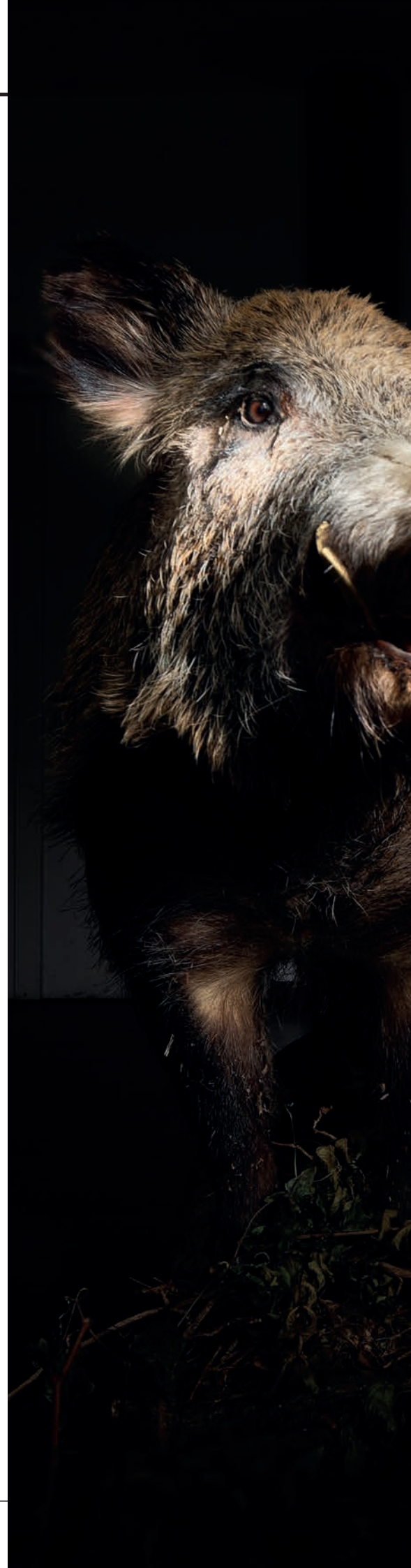




Photo: Régis Colombo / diapoch

The wild boar ('sanglier'), the bane of winemakers, is also the emblem of the Sélection des Vins de Genève.

Domaine de la République et canton de Genève

Pinot Noir 2015 | Sanglier 2018

'The complexity of this Pinot Noir owes much to its two years of maturation. Once fermentation is complete it spends a year in barrels, after which it is decanted into large wooden casks for eleven or twelve months', explains Thierry Anet, the Republic and Canton of Geneva's vineyard manager. This six-hectare estate was created from a donation made to the state (for a 'good home') by a winegrower in the late 1960s. 'There is an urban legend that our wines are reserved solely for members of the Council of State and their guests. Although a third of our production is used for official ceremonies, this is not the case. Or at least, is no longer the case... When it was first donated, the estate was planted with hybrids and everything had to be ripped up. This meant that the first vintage, made by my predecessor Maurice Dupraz, was not bottled until 1974 - and since this was just a few hundred bottles, it was doubtless reserved for the executive. Today, however, anyone can buy the estate's wines.' Producing high-quality wines for use by the authorities - like this 2015 Pinot Noir, which was awarded the 'Sanglier' prize for the highest score of the 553 wines presented at the Sélection 2018 - is one of the missions of the Vignoble de l'Etat, but it also serves as a research centre for all producers in Switzerland's third largest wine region. It therefore played an essential role in the launch of Divico (featured in the 2017 edition of the Geneva special and tasted in this magazine's guide to favourite wines) and its sibling Divona. 'This white grape variety, which does not need chemical treatments to withstand disease, is Divico's twin, with the same parentage of Gamaret and Bronner. The latter itself comes from a complex family tree. It was approved here in October 2018. When we planted it in 2009, it was still called IRAC 2060. In 2016, we replanted to increase the area from 700 to 1500 square metres. It keeps its promises from an agronomic perspective, as we performed just one treatment in 2016, a particularly complex year in weather terms, and none in either of the subsequent two years. On an oenological level, we are still taming it to find out the best way to tap its potential', confirms Thierry Anet, who matures his Divona in barrels and sells it under the label Bastian Blanc (fans should be aware that it is generally sold out within a couple of days).

vignoble.ge.ch

Clos des Pins

Muscat de Dardagny 2017

Geneva Hotel Management
School Prize

Exhibited amid numerous other distinctions in Marc Ramu's carnotzet at the heart of Dardagny village, Robert Hainard's sculpture of a young wild boar (the 'Marcassin') is awarded every year to the wine selected by students of the Geneva Hotel Management School. These young professionals have the job of blind tasting a selection of award-winning wines made from the same grape variety and selecting the most stunning example. With a golden colour, a distinctive, expressive nose, and a generous, supple, well-balanced style on the palate, this Muscat de Dardagny is definitely a worthy winner. In our view, as well as being one of Switzerland's top Muscats, this might even win over a few people who have become disillusioned with the old Mediterranean grape variety. This aromatic white was going to join the ranks of the Mémoire des Vins Suisse (of which Marc Ramu has been a part since 2015), but the decision-makers behind this Zurich-based association, consisting of around sixty of Switzerland's most renowned winemakers, ultimately opted for the estate's Gamaret. '2017 was marked by frost. Nevertheless, we managed a respectable harvest. In fact, we were even surprised by the quantity of Muscat that we managed to harvest. That year, I had invested in a vibrating sorting table that separated grapes from stems simply by shaking them. When we put the Muscat in, some of the grapes - which looked no different to the others - failed to separate. These were grapes that had regrown after the frosts, and that tasting showed were not ripe. This reassured me that my new machine was working well and helping to ensure the quality of this speciality', Marc Ramu explains. Our winemaker, the owner of a ten-hectare family estate that he took over at the turn of the millennium, sells around 2000 bottles of this distinctive dry white. 'I do not leave any residual sugar in my Muscat, and above all, the harvest spends two to eight hours macerating before being pressed. After this, the wine undergoes traditional vinification with two fermentations.' A previous Sélection des Vins de Genève winner (he received the Sanglier prize in 2004 for his 2002 Syrah), Marc Ramu is very pleased to have been awarded the Marcassin prize, 'because it gives us an idea of what young people like. Lots of questions are asked about Caves Ouvertes and about the new generation's (sometimes unbridled) consumption, but we must never forget that these are our future customers, so there is a real need to understand their tastes and desires.'

www.closdespins.ch



Even in winter,
the Genevan
countryside can
burn brightly.



Photo: Régis Colombo / diapo.ch



Jean-David (left) and Frédéric Gaillard either side of Bernard Bosseau on the staircase of the family winery.

Domaine de la Planta

Esprit de Genève 2016 and Azimut 2012
Press Prize and Swiss Wine Prize

Two special prizes for a duo taking over the family estate: what could be more appropriate? Frédéric and Jean-David Gaillard are twins - 'non-identical, as you can see' - and will be working together from May 2019. They are taking over Domaine de la Planta in Dardagny, previously run by Bernard Bosseau for many years. 'The handover had been planned for a long time', the Breton oenologist explains. 'I will be moving into the Cave de Sézenove.' Frédéric Gaillard was the first of the two brothers to return to the estate: he has a CFC as a cellar master and has been working on the family estate since 2005. 'I arrived a year after our cellar master Alban Couillaud, who knew the estate perfectly. He is a key player and someone we can rely on in total confidence', the more experimental of the two brothers explains. Jean-David joined the winery last spring. 'I was more hesitant about my professional future. I began college, then trained in computer science. After spending some time working as a developer, I began to develop an interest in wine. At the age of 25, I decided to change track again for the last time, and so I began a cellarman apprenticeship in Marcelin.' The estate has a very active relationship with private Genevan customers and the canton's restaurants, and has begun 'selling' vines. This sponsorship, in turn for a bottle every year, has been taken up by over 1500 people. 'This is a key group of committed customers to whom we devote a lot of care', explain these two brothers who are seeking to modernise the concept. The new generation wants to refine without revolution. This will affect the labels but not the style of the wines, to the delight of tasters who awarded the Swiss Wine prize - a statue of a kite given to the competition's best sparkling wine - to Azimut 2012. 'Our customers can choose between four different sparkling wines', Jean-David Gaillard explains. Made of 100% Chardonnay, this extra brut (2.5 grams of sugar per litre) spent a year in barrels after finishing malolactic fermentation. It was then refined for 36 months under Xavier Chevalley's watchful eye. The 2012s are running out, but the 2014 is preparing to dazzle customers. 'Esprit de Genève 2016, which won the Fouine press prize, is made up of 50% Gamay, 20% Gamaret, 20% Garanoir and 10% Merlot. These four grape varieties are all matured in oak, in either barrels or casks', Bernard Bosseau explains, noting that with the exception of Merlot's new arrival in 2016, the blend has changed very little, unlike 'barrel maturation which has significantly developed'.

www.domainedelaplanta.ch



The keys to paradise are changing hands! Jérémie will have sole responsibility for the Domaine, whilst Rosette will focus on the merchant activities of Celliers du Paradis.

Domaine du Paradis

Rosé de Garanoir 2017

Café and Restaurant Owner Prize

Jérémie Burgdorfer was honoured in last year's special issue: in 2018, Domaine du Paradis received the Renard – the prize awarded by café and restaurant owners – for his Chasselas 2016. This year, restaurant professionals have recognised this new wine 'which serves as a link between the easy-drinking, fresh Gamay and the Diable Blanc, a blend of Merlot and Syrah made as a white wine whose much more complex profile makes it destined for gastronomy'. Created three years ago in partnership with Coop, this Garanoir rosé is designed to be a pleasurable wine that retains freshness and fruit yet still offers up spicy notes and some tannin. 'We identified plots that were well suited to rosé, and others have been

reserved for producing reds. Some also vary between one and the other depending on the vintage', according to this young winemaker, who believes that this professional-awarded prize will truly take effect in the spring, when restaurant owners choose their rosés for the sunny season. 2018 and 2019 will be key years for the Burgdorfer family. Roger, a major figure of Geneva winemaking and the creator of Domaine du Paradis, in fact passed away in June of last year. 'We had already planned for me to take over the estate on 1 January 2019', Jeremy tells us, having been working on the family estate since 2015. 'My mother Rosette still runs Cellier du Paradis, our merchant arm. I am focusing on this 35-hectare estate, and on guiding it through a difficult economic environment. Our newest challenge is to structure ourselves in such a way as to meet growing demand for wine tourism.'

www.domaine-du-paradis.ch

Trophée Tradition

Domaine de La Vigne Blanche

This prize, awarded by Vieux-Grenadiers, is given to the highest average for Geneva's two big classics, Gamay and Chasselas. In 2019 it was won by Sarah Meylan of Domaine de la Vigne Blanche, whose profile can be found on page 10 of this magazine. She managed to win a gold medal for both of her two 'traditional' examples, a notable feat as neither Chasselas nor Gamay are powerful, sycophantic 'competition wines'. This same 2017 Gamay also won the Grand Prix du Vin Suisse for its category.

www.lavigneblanche.ch



Chasselas and Gamay

AN ODD COUPLE

To take a look at these traditional grape varieties, we caught up with Sarah Meylan and Bertrand Favre - both winners at the Grand Prix du Vin Suisse 2018, her in the Gamay category and him for his unfiltered Chasselas (which won the Prix Bio Suisse). These accolades are cause for family celebration, as the two professionals (each with their own estate) have been married for thirteen years.

'In recent years, connoisseurs have been going back to basics: Chasselas and Gamay. They are no longer content to just taste them, and then buy a bottle of a barrel-aged blend', is the delighted viewpoint of Sarah Meylan of Domaine de la Vigne Blanche, winner of the Grand Prix du Vin Suisse 2018 in the Gamay category. 'The 2017 vintage was very well-received. It won a gold medal at the Sélection des Vins de Genève in June. Since that year's Chasselas was also award-winning, we received the Tradition prize, which goes to the estate achieving the highest average for its two classics. Then came this victory at the Grand Prix du Vin Suisse, which we could celebrate as a family...' After all, this winemaker is married to Bertrand Favre of Domaine de Miolan who also returned from Bern with a prize: for the best organically grown Swiss wine. 'After Gamay, Chasselas is the second most important grape variety at Miolan', the winemaker confirms. 'All of our winemaking experiments were performed with these two varieties, which allow subtle work but also provide significant room for manoeuvre. Our unfiltered wine has been around for eight years, but in 2017 it was made using native yeast. It was a risk, but it paid off: we have received significant media coverage thanks to the Prix Bio Suisse.' The story is the same in Cologny:

'It made a huge difference in terms of visibility. All of our friends and customers heard about it, allowing us to further boost the image of this grape variety that has become one of Domaine de la Vigne Blanche's calling cards. We produce 4000 bottles of the award-winning wine with the 1.4 hectares of Gamay we cultivate.' As well as this red matured in vats, Gamay is used to make a rosé and a barrel-aged version that goes into Esprit de Genève. This nationally renowned red is born in the plot that gives the estate its name. 'La Vigne Blanche is completely south-facing and enjoys a fantastic aspect. Gamay does well here in every vintage. In 2018, a very dry year, modern grape varieties such as Gamaret suffered dramatically. Classics such as Chasselas and Gamay, on the other hand, have had centuries to adapt to the specific features of Geneva's climate and terroir, so did much better.' This conclusion is shared by Bertrand Favre: 'The resurgent interest in Gamay and Chasselas is rather fitting. I believe that a lack of oenological skill is one of the reasons why these traditional grape varieties faltered. If last century's winemakers had had the knowledge and technical means that we have today, Chasselas and Gamay would never have been toppled from their position as kings of the vineyard.'



Photo: Régis Colombo / diapoch

Chasselas and Gamay A TRADITIONAL COUPLE

Despite the growing popularity of specialities, Gamay and Chasselas remain Geneva's two top grape varieties by far. Covering over 43% of Switzerland's third largest wine region, these classics no longer live in the limelight. Enjoyed by consumers and restaurant owners but largely ignored by decision makers, we have in no way heard the last from our two traditional varieties in Switzerland's most westerly vineyards.

In 1982, nature was very generous and Switzerland's winemakers were breaking production records all over the place. In Geneva, 24 million litres of grape musts were cellared, double the figure for a normal year. During that year, Chasselas made up 60% of production in the Geneva wine region, and the harvest amounted to 14.7 million litres. In fact, nature was too generous: excess production plunged Swiss winemaking into a crisis that would result in the creation of controlled designations of origin, or AOCs, pioneered by Geneva in 1988. The creation of these AOCs involved limiting yields, making it impossible to achieve the plethoric quantities of the past. 2018 was a very generous year and production quotas were nearly at maximum capacity, but only ten million litres were cellared (for reds and whites combined), even though the size of the planted area has varied very little since the famous 1982 vintage.

A dry spell

The upswing in quality that followed the introduction of AOCs was accompanied by replanting to the detriment of these two, once domi-

nant grape varieties. Chardonnay, Sauvignon Blanc, Pinot Gris, Aligoté, Merlot, Gamaret, Garanoir, Syrah and other Cabernets found a home on the hillsides of Dardagny, Soral, Choulex and Jussy. In the best plots, they replaced our two traditional grape varieties, which lost production volume and planting area and above all saw their reputations plummet. In the early 21st century, Chasselas and Gamay were the outcasts of Switzerland's wine industry: the Swiss government paid for the former to be uprooted, and the latter became synonymous with table wine that was easy-drinking but of no great interest. 2003 marked a turning point for the canton of Geneva, as it was the first vintage in which planting areas for red wines exceeded those for whites.

Return to grace

However, resistance was growing. In 2004, Geneva's endlessly pioneering winegrowers launched Esprit de Genève, a blend of at least 50% Gamay. Made to a precise set of specifications, these wines are made from vines with limited yields, are subject to tasting approval, and are sold after no fewer than thirteen months

of maturation in oak barrels, soon achieving their aim of becoming a prestigious brand and a symbol of the Geneva wine region. These wines must also contain 20% Gamaret or Garanoir, two grape varieties created by Changins from the parent vines Reichensteiner Blanc and Gamay. Gamay's return to grace has had its ups and downs, but the trend is continuing in the right direction. In Geneva, as for the rest of the Lake Geneva region, single-varietal Gamays are starting to display the particular characteristics of this great, underrated grape variety. Flavour-some, fresh, fruity, low in alcohol, and delicately spicy, Gamays are once again becoming popular with enthusiasts.

For Chasselas, the battle is not yet over. Its planting area is continuing to fall, whilst the delicate floral wines it creates are struggling to break free of the 'aperitif wine' role to which it is too often confined. However, like the fine whites from the neighbouring canton, Genevan Chasselas wines (sometimes bearing the still little-known Premier Cru appellation) impress with their elegance, depth and rectitude, even paired with Michelin-starred meals.



FAVOURITES

1409

The number of hectares of vines falling under the Geneva AOC. A tenth of this wine area is in free zones, but the 1288 hectares on Genevan land are split into three separate regions: the right bank, between the Arve and the Rhone, and between the Arve and the lake.

Geneva



13

The number of hectares planted with Divico, a resistant red variety first marketed in just 2013.

46.44%

The increase in harvest size for the sunny, high-quality, abundant 2018 vintage compared with the 2017 vintage, decimated by the spring frosts and winter drought.

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.

The canton of Geneva, Switzerland's third largest wine region, contains forty winegrowing villages all around Lake Geneva. For this exclusive guide, we asked every recorded producer between Céligny and Hermance to send us their favourite wines, whatever the colour, type or vintage. For the fifth year in a row, the majority of the winemakers contacted got involved, allowing us to once again present an almost exhaustive panorama of the best that Geneva's vineyards have to offer.

THE TASTE OF GENEVA



Photo: Siffert / weinweltfoto.ch

After a 2017 vintage with historically low volumes, the 2018 vintage proved more generous. 'With total production of 10,084,271 litres, the harvest volume is 527,956 litres (5.52%) higher than the average for the past decade. It is significantly (46.44%) higher than the previous year's harvest, which as you will remember was characterised by spring frosts', explains the 2018 harvest overview produced by the Republic and Canton of Geneva. Statistics show that the area planted with vineyards has remained stable. At 1,409 hectares, 121 of which are in the 'free zone' (plots which, for historical reasons, belong to Genevan producers but are in French territory), 2018 is actually five hectares smaller than the previous year, taking it back to its 2016 size. Whites, making up 42% of the grapes planted, showed slight gains. Chasselas, which has been gradually declining for three decades, remains at the top of the list (244 hectares and 19% of vines). Chardonnay (100 hectares), Pinot Blanc (40 hectares), Sauvignon Blanc (36 hectares) and Aligoté (23 hectares) are still relatively minor, despite increasingly steadily over this same period. The same configuration applies to reds (58% of vines), with Gamay gradually losing share for a quarter of a century but retaining its pole position at 303 hectares (23.6% of plantings). Pinot Noir (137 hectares), Gamaret (114 hectares), Merlot (47 hectares) and Garanoir (46 hectares) are not yet challenging its supremacy. Divico, featured in last year's special, has enjoyed a spectacular upsurge (15% up on 2017) to nearly thirteen hectares, becoming the canton's eighth most widely planted grape variety - a position previously held by Syrah. Finally, it is important to note that 2018 was generous in more than just quantity. The sun shone like never before, enabling the grapes to reach perfect ripeness regardless of grape variety or vineyard location. The quality of the new vintage should therefore satisfy even the most demanding drinkers, and establish 2018 as one of the best years of the new millennium.

RIGHT BANK

The vineyards on the right bank of the Rhone as far as the Canton of Vaud and the Mandement – the bishop of Geneva's former holdings (Dardagny, Satigny and Russin) – make up the Right Bank.

Essertines (1)



Domaine de Chafalet
Mathurin et Guy Ramu
Le franc bec 2016

This Malbec is characterised by a relatively deep garnet colour, a dark fruit nose, a straightforward attack, and a good structure on the palate framed by firm tannins and a sunny finish. This unusual speciality would go beautifully with a wonderful piece of local meat.

www.domainedechafalet.ch



Domaine des Esserts
Raymond et Réjane Ramu
Chardonnay 2017

Clad in delicate gold, this gourmet Chardonnay offers up fresh white fruit aromas on an expressive nose and then in supple and generous form on the palate, ending with an open, flavour-some finish.

www.domainedesesserts.ch

Dardagny (2)

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



Domaine de la Planta
Frédéric et Jean-David Gaillard
La Révolution 2016

This old-vine Gamay matured in oak barrels charms with its purple colour, its expressive nose combining forest fruit with spicy notes, its supple attack, its silky and fruity style on the palate, its smooth tannins and its delicately peppery finish.

www.domainedelaplanta.ch



Domaine Dugerdil
Sophie Dugerdil
IndiGenève 2017

This Garanoir, made with native yeast, is carmine in colour with a nose of black fruit aromas sprinkled with aromatic herbs and even a touch of eucalyptus, then clean in the attack and full-bodied on the palate with a framework of supple tannins and an expressive fruity finish.

www.domaine-dugerdil.ch



Stéphane Gros
Merlot La Salamandre Tachetée 2015

Bursting with power and concentration, this Merlot impresses with its fullness on the palate, the intensity of its aromas pairing blackberry jelly with spice notes, and its lingering spicy finish, given tone by a controlled touch of bitterness.

www.stephane-gros.ch



Domaine Les Hutins
Emilienne Hutin-Zumbach
Syrah 1^{er} Cru L'intégrale

This splendid Syrah never fails to amaze, vintage after vintage. In 2016, it charmed with its elegant yet distinctive aromas of black fruit and Tasmanian pepper. Lots of finesse and elegance, and above all the potential to keep for at least ten years.

www.domaineshutins.ch



Domaine des Faunes
Frédéric et Ludovic Mistral
Gamaret 2017

This distinctive, virtually opaque Gamaret shows a strong character in this sunny vintage. White pepper, nutmeg and turmeric vie for position with black cherry and blackberry, both on the nose and in remarkably silky form on the palate.

www.lesfaunes.ch



Domaine du Centaure
Julien et Claude Ramu
Légende 2017

A Gamaret and Garanoir blend aged in oak barrels, this wine charms with its crimson appearance, its generous and delicately spiced nose, its suppleness in the attack, its juicy style on the palate, its smooth tannins, and its lingering finish with touches of spice.

www.domaine-du-centaure.ch



Clos des Pins
Marc Ramu
Muscat de Dardagny 2017

Distinctive, pure and straight-lined, this Muscat has a characteristically bright appearance with delicate golden touches, then a fresh grape nose and well-balanced, beautifully upright style on the palate leading into a fresh yet sunny finish. A convincing argument for this neglected grape variety.

www.closdespins.ch



Domaine des Rothis
Famille Rothisberger
Cabernet Franc 2016

A beautiful appearance with touches of carmine. A sunny nose combining soft spice, blackberry and prune. Powerful and concentrated on the palate, structured by a beautiful framework of tannins and ending with an expressive finish.

www.domaine-des-rothis.ch



Domaine de la Donzelle
Bernard Vuagnat
Mondeuse 2015

A bright appearance with touches of madder red, a remarkably fruity nose, a full-bodied style on the palate with gourmet juiciness, and a finish given tone by a delicate herbaceous note make up an impulsive Mondeuse best enjoyed in good company on a beautiful sunny day.

www.closdeladonzelle.ch

Russin (3)



Cave Les Baillets
Sandra Cartier & Sébastien Gros
Viognier 2017

This impressive, very ripe, very aromatic Viognier is clad in beautiful gold. Apricot aromas sparkle on an expressive nose and in voluminous form on the palate, creating a sunny, generous gastronomic white.

Tel. +41 (0)22 754 14 97



Domaine des Molards
Michel et Fabien Desbaillets
Chasselas Réserve du Domaine 2017

The bright, light colour and delicate nose combining floral notes with mineral touches herald a classically elegant wine that charms with its fresh aromas, balance on the palate, and delicate gunflint notes in the finish.

www.molards.ch



Didier et Nadia Penet
Cabernet Franc La Maisonnette 2016

This concentrated, powerful red combines red fruit, forest berry and soft spice notes. These can be found in delicate form on the nose then fuller on the palate, where the wine is well-structured yet well-balanced and has a lingering tonic finish.

Tel. +41 (0)22 754 17 21

Peissy (4)



Domaine des Charmes
Olivier, Bernard et Anne Conne
Sauvignon Blanc 1er Cru 2017

This remarkably elegant, skilfully made Sauvignon combines ripe citrus and vibrant blackcurrant leaf aromas with mineral touches. The wine is expressive on the nose, taut on the palate, and lingers remarkably in the finish.

www.domainedescharmes.ch



Domaine des Trois Etoiles
Didier Fischer et Michel Tuor
Ampré 2016

Gamaret and Garanoir, both matured in barrels, create a juicy, complex and generous wine with expressive black fruit and spice aromas in harmonious balance.

www.trois-etoiles.ch

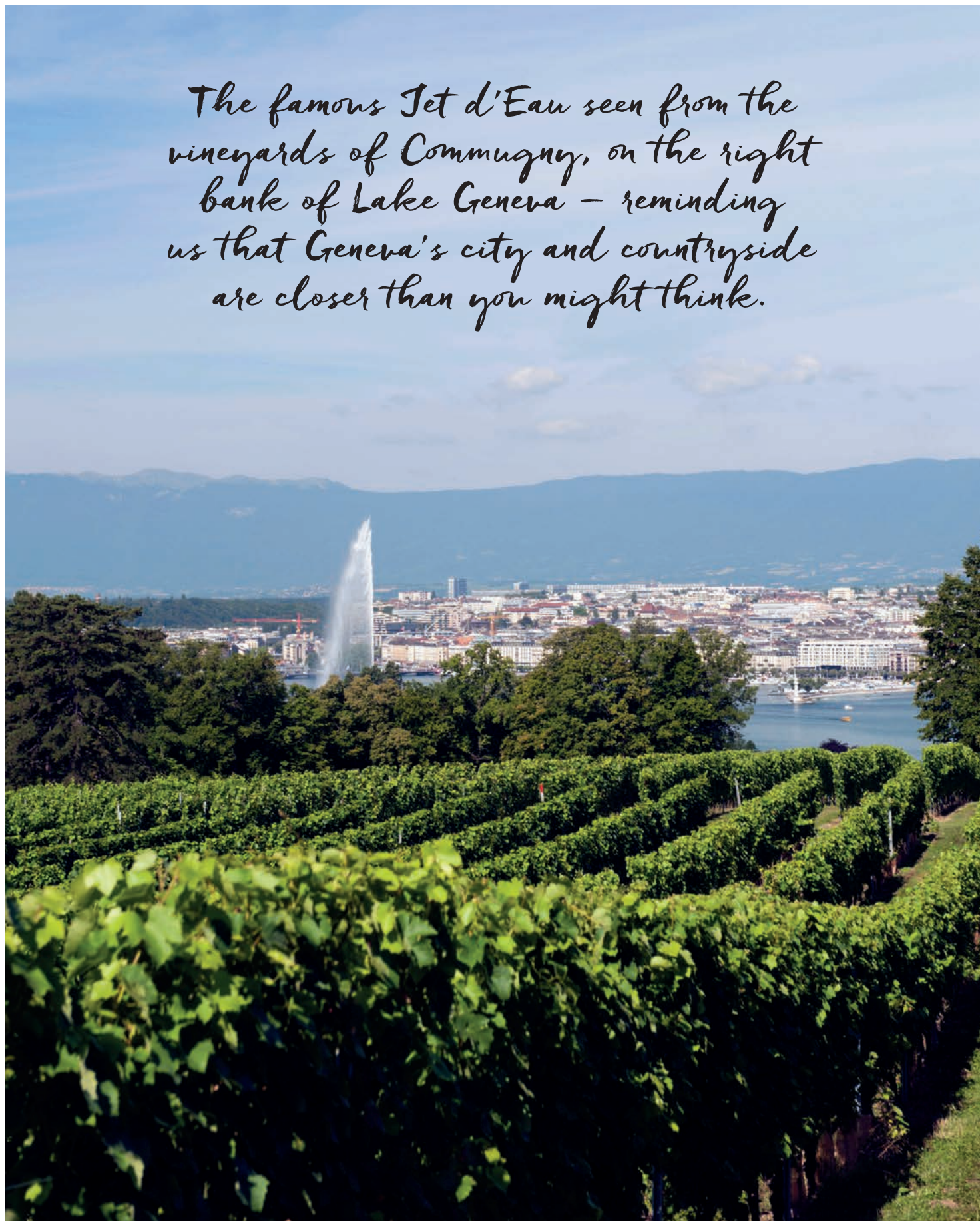


Domaine Grand'Cour
Jean-Pierre Pellegrin
Pinot Noir P 2016

This chiselled, subtly elegant Pinot Noir is a beautiful ruby red, with an elegant berry nose enhanced with delicate spice and charred notes. On the palate, depth and power do not disrupt the balance of this chiselled, refined wine. This Pinot Noir will be at its best after five to eight years.

Tel. +41 (0)22 753 15 00

The famous Jet d'Eau seen from the vineyards of Commugny, on the right bank of Lake Geneva – reminding us that Geneva's city and countryside are closer than you might think.





Domaine Les Crêtets
Philippe et Sophie Plan
La Mécanique du Temps 2017

This well-balanced blend of Gamaret and Gara-noir charms with its deep colour with hints of garnet, its generous nose pairing black fruit with soft spice, and its concentrated style on the palate ending with an expressive, lingering finish.

www.lescretets.ch



Domaine Les Perrières
Famille Rochaix
Aligoté de Peissy 2017

This traditional Genevan variety here makes a flavoursome, fresh, pleasing wine. White and citrus fruit aromas rub shoulders with dried fruit. On the palate, the wine is rounded and crisp with nicely-controlled vivacity.

www.lesperrieres.ch

Domaine des Bossons
Eric et Laure Leyvraz
www.domaine-des-bossons.ch

Chonilly (5)



Clos du Château
Lionel, Nathalie Dugerdil & Famille
Chardonnay 2017

Its delicate golden colour, expressive fresh apple and pear nose, and elegance on the palate framed by freshness in the attack and a supple, fruity finish make up an elegant, classically made Chardonnay.

www.closduchateau.ch



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

Made for laying down, this oak-aged blend offers complexity, power and structure. Forest berry, liquorice and pepper aromas dominate on the nose. On the palate, we love its crisp juiciness and silky tannins.

www.abeillesdor.ch



Domaine la Clé de Sol
Daniel Sulliger
Adagio 2016

This voluptuous Gamaret, clad in deep purple, charms with its expressive nose of spices such as white pepper, turmeric and nutmeg, its power in the attack, its gleam and expressive fruit on the palate, and its silky finish.

www.cledesol.ch

Meyrin (7)

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

Satigny (8)



Les Gondettes
Françoise Berguer
Garanoir 2016

Garnet colour with touches of purple, expressive nose of black fruit including blackcurrant, prune and cherry, well-structured on the palate with ripe tannins and a fruity finish: the key traits of this juicy, personable red.

www.lesgondettes.ch



Domaine du Paradis
Famille Burgdorfer
Le Pont des Soupirs 2016

Merlot, Cabernet Franc and Cabernet Sauvignon join forces with Gamaret to create this well-structured, complex wine that impresses with its deep colour, complex nose, and robust style on the palate with a sophisticated finish.

www.domaine-du-paradis.ch

Domaine de la Devinière
Willy Cretegy
www.la-deviniere.ch

Château des Bois
Nicolas Seiler
www.chateaudesbois.ch

Domaine du Nant-d'Avril
Famille Grolimund
www.nant-davril.ch



Le Grand Clos
Jean-Michel Novelle
Point Final I

Syrah and Pinot Noir were matured in barrels for six years before being bottled in July 2018. Complex aromas of kirsch cherry, chocolate and turmeric come through in the exuberant nose and in gleaming form on the palate. This unusual, very intense blend given many years of care is well worth a detour

www.novelle.wine



Les Vallières
André Serex
L'Esprit de Genève 2017

Beautifully controlled maturation in oak and a generous vintage have produced this well-balanced, refined, expressive blend. Black and red fruit rub shoulders with spicy notes, both on the expressive nose and in juicy form on the palate, paired with silky tannins.

www.lesvallieres.ch

Bourdignny (9)



Domaine de Champvigny
Raymond Meister
Kerner 2017

This Germanic grape variety, which has acclimated well to the Lake Geneva region, has produced a fruity, generous white. It delights with its light, bright colour, its expressive citrus and exotic fruit nose, and its fullness on the palate, ending with a tonic finish.

www.champvigny.ch



Domaine des Alouettes
Jean-Daniel et Florian Ramu
Divico 2017

Barrel maturation of this resistant variety (created by Changins) provides some clove and tobacco notes to this fleshy red, with its opaque colour with hints of purple, its black cherry nose, and its ample yet juicy style on the palate.

www.domaine-des-alouettes.ch

Domaine des Vignolles
Laurent Vulliez
www.vignolles.ch

Peney (10)



Les Balisiers
Christophe Pillon
Comte de Peney 2010

This blend bearing the BioSuisse label is at its peak but far from going off the boil, revealing a complex, refined patina that is never found in younger examples. Remarkably well balanced, it would make an elegant, distinguished partner for the greatest occasions.

www.balisiers.ch

Domaine des Pendus
Christian Sossauer
www.domaine-des-pendus.ch

Collex-Bossy (13)



Domaine Girod Frères
Sylvain Girod
La Fée Noire 2016

Merlot, Gamaret, Galotta and Garanoir were matured in oak barrels to produce this elegant, well-balanced blend. Fresh black fruit and delicate spice weave together to form the expressive nose, returning in crisp form on the palate.

Tel. +41 (0)22 774 16 97

Château de Collex
Frédéric Probst
www.domaineduchateau.ch

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

Céligny (14)

Le Clos de Céligny
H. Schütz & R. Moser
www.clos-de-celigny.ch

Les vins du Crieur Public et de la Sorcière
Pierre Mandry
www.provino.ch/mandry

Comte de Peney, a high-end wine from Domaine des Balisiers, was created in 1989 by Jean-Daniel Schlaepfer and Gérard Pillon. This blend of two-thirds Cabernet Sauvignon and one-third Cabernet Franc, which is celebrating its thirtieth birthday, was a precursor to the Bordeaux-style blends that now flourish all over Switzerland, to the delight of fans of robust reds.

BETWEEN THE ARVE AND THE RHÔNE

Arussy (15)

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

Arully (16)



Domaine de la Printanière
Céline Dugerdil
Merlot 2017

Maturation in barrels gives this expressive, powerful Merlot some delicate spice notes and a certain patina. Very distinctive with lots of character and no lack of fruit, this generous red is made from ripe grapes vinified with panache.

www.laprintaniere.ch



Domaine du Courtil
Ernest Scherz
Epeisses 2018

Light, delicately golden colour, white fruit nose with floral touches, clean in the attack, full on the palate with expressive fruity aromas, and a fresh finish: the key components of this Chasselas, still in the prime of youth.

Tel. +41 (0)22 756 28 74

Soral (17)



Domaine de la Mermière
Yves et Christophe Batardon
Altesse du coin 2017

Described as 'free and joyful peasant juice made from human harvests', this Altesse – barrel-aged

on the lees and made without any sulphur – has a golden colour and expressive nose combining nut and spice notes, then is full on the palate leading into a lingering finish.

www.mermiere.ch



Cave des Chevalières
Sébastien et Eva Dupraz
Merlot 2015

Born of a very warm vintage, this sunny Merlot combines very ripe black fruit aromas with charred notes on an intense nose and in generous, full form on the palate, ending with a voluptuous finish.

www.cave-des-chevalieres.ch

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

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



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THE PRODUCERS OF ESPRIT DE GENÈVE ARE OFFERING
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GENÈVE

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

Case A (6 x 750 ml)

Domaine Dugerdil, La Cave de Genève,
Domaine des Vallières, Domaine du Château
du Crest, Domaine des Graves, Domaine
des Curiades

118.80 down from CHF 132 (incl. VAT)

Case B (5 x 750 ml)

Domaine Les Hutins, Domaine des
Trois Étoiles, Domaine Guyot,
Domaine de Beauvent, Domaine Dupraz

99.- down from CHF 110 (incl. VAT)

Case C (6 x 750 ml)

Domaine de la Vigne Blanche, Domaine de
la Planta, Domaine de la Printanière,
Vignoble de l'Etat, Domaine Château des Bois,
Domaine des Charmes

118.80 down from CHF 132 (incl. VAT)

Order from the website (price includes delivery): www.geneveterroir.ch/esprit-de-geneve/acheter-en-ligne



Domaine des Lolliets
Raphaël Dunand
L'Ange Gardien 2016

This Gamay-dominated blend offers remarkable balance and rectitude. We like its garnet colour, its complexity and fruitiness, its balance on the palate dominated by cherry notes, and its sophisticated finish.

www.lolliets.ch



Henri-Pierre Dupraz
Cuvée Shona 2013

This blend of Merlot and Syrah offers a complex nose of warm spice, very ripe black fruit, and charred notes. These gourmet aromas reappear in full, generous and supple form on the palate.

Tel. +41 (0)22 756 26 02



Stéphane Dupraz
Pinot Noir 2017

A national competition medal-winner, this sophisticated Pinot is a very deep ruby with an expressive nose pairing forest berries with elderflower aromas, then well-balanced on the palate with a fruity finish.

www.sydupraz.ch

Athenaz (18)



Domaine des Graves
Famille Cadoux
Savagnin Blanc 2015

Brimming with fruit, generosity, volume, character and depth – the distinctive traits of this impressive Savagnin from a sunny vintage gleaming with delicate spice notes.

www.domainedesgraves.ch

Laconnex (19)



Domaine Jean Batardon
Pinot Noir 2017

The beautiful ruby colour and relatively delicate red fruit nose herald a characteristic Pinot. On the palate, this well-structured wine offers a considerable framework of tannins and ends with a warm, lingering finish.

Tel. + 41 (0) 79 637 62 71



Château de Laconnex
Famille Dethurens
Pinot Gris 2017

A delicate gold with subtle touches of pink. White fruit and floral notes mingle on the nose. The wine is full and pleasantly generous on the palate, framed by a supple attack and a gourmet 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 with hints of purple. The intense nose combines black fruit such as blackberry, blueberry and prune with delicate chocolate aromas. These notes reappear in well-structured form on the palate, framed by a fruity attack and a full finish.

www.domainedestroislacs.ch

Lully (20)



Domaine des Bonnettes
Dominique Maigre
Savagnin Blanc 2016

Bright in colour. The expressive, fresh nose pairs yellow and green citrus with a subtle touch of vanilla. Nicely controlled vivacity creates fullness on the palate, framed by delicately spicy notes leading into a taut, fresh finish.

www.bonnettes.ch



Domaine des Curiades
Jacques et Christophe Dupraz
La Cuvées des 3 Ours

This Genevan 'Amarone' (the grapes are dried for two weeks) has an inky colour, an exuberant jammy cherry nose with oaky touches, and is opulent on the palate shimmering with eucalyptus, black fruit and soft spice notes.

www.curiades.ch



Mermoud Vignerons
102 2017

A bright colour with pure, fresh white fruit aromas, a delicate touch of soft spice, a voluminous, supple style on the palate, and a finish borne up by beautiful freshness. This high-class Pinot Blanc impresses from vintage to vintage.

www.mermoud.ch



Cave des Oulaines
Daniel Tremblat et famille
Sauvignon Blanc 2016

A gold medal winner at the 2017 Sélection des Vins de Genève, this aromatic speciality delights with its fine gold appearance, its expressive citrus and blackcurrant leaf nose, its juiciness on the palate, and its well-balanced finish.

www.cave-des-oulaines.ch



Vignoble de l'Etat
Thierry Anet
Bastian 2017

This oak-aged Divico surprises with the opaqueness of its purple colour, the intensity of its black cherry nose, its concentration on the palate where it is as juicy as it is well-structured, and the uprightness of its finish scattered with spice notes.
vignoble.ge.ch

Sézenove (21)

Les Grands Buissons
Patrick & Marc Favre
www.grands-buissons.ch

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

Bernex (22)



Domaine de Beauvent
Bernard et Jérôme Cruz
Chenin 2017

The Cruz family, specialists in unusual curios, here present a well-structured yet elegant white which impresses with its golden colour, its melon and white fruit nose, and its ample, robust style on the palate, borne up by well-controlled vivacity. A real find and a real success!
www.cave-de-beauvent.ch

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



Christian Guyot
Cabernet Franc 2016

Incredibly silky juice and very expressive fruit are the hallmarks of excellent winemaking here, as Cabernet Franc is generally rather austere and concentrated. Behind the charm of its black fruit lies a second wave of concentration and depth.
www.vins-guyot.ch

Aire-La-Ville (24)

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



Domaine d'Esiz
Christophe Bosson
Cabernet Franc 2016

This characterful Cabernet Franc won us over with its garnet colour, its expressive nose of black fruit, gentian and undergrowth notes, and its well-structured and ample style on the palate with generous fruit (in particular raspberry).
www.terredesize.ch

Plan-Les-Ouates (25)



Cave de Saconnex d'Arve
Daniel Brenner
Pinot Noir 2015

Clad in relatively deep ruby, this Pinot Noir has an expressive nose pairing red fruit notes with floral

aromas. On the palate the wine matches the nose, framed by a fresh attack and a lingering 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.Barthassat
www.verbant.ch

Carouge (27)



Domaine du Crêt
Le Crêt Barrique 2016

Cabernet Franc, Merlot and Gamaret matured in oak barrels work together to make a powerful red with the potential to keep for at least a decade. This fresh vintage gives the wine remarkable rectitude and length.
www.berthaudin.ch

Troinex (28)

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

Veyrier (29)

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

In 2016, Geneva became a winegrowing city once again thanks to the first harvest of vines at Châtelaine, the estate owned by Mélanie and Philippe Chappuis (aka Zep).

BETWEEN THE ARVE AND THE LAKE

Cologny (30)



Domaine de la Vigne Blanche
Sarah Meylan
Gamay 2017

The winner of the Grand Prix du Vin Suisse, this exceptional red combines crisp complexity (fresh cherry, peony, forest berry, prune and liquorice aromas) with full flavour, balance and intensity. An absolute favourite!

www.lavigneblanche.ch

Choulex (31)



Domaine de Miolan
Bertrand Favre
Pinot Noir 2017

This gourmet Pinot Noir, boasting the BioSuisse label, has a deep colour with garnet touches, an expressive black fruit nose, and a full and fleshy style on the palate, framed by supple tannins and ending with a spicy finish.

www.domainedemiolan.ch



Les Coudrays
Jacques Baudet
Le Rubis de Genève 2015

This quartet of Merlot, Gamay, Gamaret and Garanoir is a beautiful carmine colour and offers up an expressive nose of blackberry, cherry, sage and rosemary. On the palate, it delights with the balance and freshness of its finish.

www.lescoudrays.ch

Famille Jean Rivollet
Tel. + 41 (0)22 750 17 66

Presinge (32)

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

Jussy (33)

Cave La Gara
Olivier Pradervand
Tel. +41 (0)79 281 44 00



Château du Crest
Josef Meyer & Cie
Sauvignon Blanc 2017

This characteristic, pleasing, aromatic speciality delights with its delicate gold colour, its expressive nose boasting fresh pineapple, grapefruit and a touch of lychee, its gourmet style on the palate, and its expressive, fruity finish.

www.domaineducrest.ch



Domaine Château L'Evêque
Martine Saucy Mévaux et Alexandre Mévaux
Gamay Les Bornaches 2017

Boasting the BioSuisse and Demeter labels, this juicy Gamay has a characteristically deep purple colour, a concentrated black fruit nose, and is clean in the attack and full on the palate with supple tannins and a lingering finish boasting delicate touches of spice.

www.chateauleveque.ch



Hermance, a wine region at the far eastern end of the canton of Geneva, is also home to stilt-house sites (prehistoric lakeside dwellings) that were constructed nearly 4000 years BC and have been named a UNESCO World Heritage Site.

Meinier (34)

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



Domaine d'En Bruaz
Grégory Favre
Syrah 2017

Matured in oak barrels, this gourmet speciality delights with its deep purple colour, its spicy nose, and its silkiness on the palate gleaming with white pepper, violet, black cherry and nutmeg notes.

www.domainedenbruaz.ch

Gry (35)

Cave de la Chena
Daniel Fonjallaz
www.cavedelachena.ch

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

Ferme Jaquet
Marc Jaquet
www.ferme-jaquet.ch

Domaine du Chambet
Fonjallaz Gérald & Fils
www.chambet.ch

Corsier (36)

Domaine des Groubeaux
Yves Kohli
Tel. +41 (0)79 474 29 92

Anières (38)



Domaine de la Côte d'Or
Gavillet et Fils
Pinot Gris 2017

White fruit, some yellow fruit, a touch of honey, and a hint of flint make up a wine that is expressive on the nose and personable on the palate. Add well-controlled fullness and a tonic finish and you get a truly gourmet speciality.

www.lacotedor.ch



Domaine des Ménades
Alain Jacquier
Les Corés 2016

Matured in barrels, this sophisticated and well-structured blend pairs spice and oak notes with crisp black and red fruit. Clad in rosy pink, it offers ripe tannins and a lingering, delicately spiced finish.

www.domainedesmenades.ch



Domaine Les Parcelles
Laurent Villard
Altesse 2017

We were charmed by its light yet bright colour, its expressive nose combining pear, fresh apple and white peach, and its full, rich, powerful style on the palate leading into a finish as lingering as it is fruity.

Tel. +41 (0)22 751 01 20



Domaine Villard & Fils
Philippe Villard
Savagnin Blanc 2017

This sophisticated, barrel-aged white is remarkably sophisticated, well balanced and complex. We applaud its complex aromas, its well-controlled vivacity, its depth, and its lingering, upright finish.

www.vinsvillard.ch

Chevrens (39)

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

Hermance (40)

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



Domaine des Dix Vins
Raphaël Piuze
Bourguignon Noir 2015

A ruby appearance with touches of garnet. Its expressive forest fruit nose is mixed with floral and spice notes. The wine is well structured on the palate, framed by ripe, smooth tannins. A harmonious and generous whole.

Tel. +41 (0)22 751 18 35

The winemakers of La Cave de Genève

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

Dardagny

Claire Bellevaux

Tel. +41 (0)22 754 15 33

Russin

Denis Girardet

Tel. +41 (0)22 754 10 39

Fernand Pittet

Tel. +41 (0)22 754 12 37

Eric Porchet

Tel. +41 (0)22 754 13 39

Vernier

Marc Zeller

Tel. +41 (0)22 341 04 90

Meyrin

Patrick Abbé

Tel. +41 (0)22 341 14 64

Francis Grunder

Tel. +41 (0)22 782 57 07

Satigny

Jacques et Daniel Dugerdil

Tel. +41 (0)22 753 40 40

Marc Penet

Tel. +41 (0)22 753 17 83

Guy Revaclier

Tel. +41 (0)22 753 11 05

Bourdigny

Anne Revaclier

Tel. +41 (0)22 753 12 48

Michel et Baptiste Roset

Tel. +41 (0)22 753 14 52

Bernard et Laurent Vulliez

Tel. +41 (0)22 753 10 85

Genthod

Yvonne Humbert

Tel. +41 (0)22 774 16 38

Collex-Bossy

Claude Mercier

Tel. +41 (0)22 774 15 06

Jacques Mermillod

Tel. +41 (0)22 774 34 12

Soral

Samuel Battiaz

Tel. +41 (0)22 756 14 15

Lionel Thévenoz

Tel. +41 (0)22 756 12 00

Henri-Pierre Dupraz

Tel. +41 (0)22 756 26 02

Laconnex

Samuel Läng

Tel. +41 (0)22 756 18 37

Bernex

André Tremblet

Tel. +41 (0)22 757 49 13

Patrick et Alain Duvernay

gededu@bluewin.ch

Cartigny

Raymond et Léonie

Cocquio

Tel. +41 (0)22 756 19 14

Aire-La-Ville

Christophe Bosson

Tel. +41 (0)22 757 61 09

Presinge

Jean-Marie Chappuis

Tel. +41 (0)22 759 11 39

Jussy

Patrick Wegmüller

wegmuller.p@bluewin.ch

Meinier

Grégory Favre

Tel. +41 (0)22 759 18 56

Collonge-Bellerive

Christine Pilet-Falquet

Tel. +41 (0)22 752 12 01

Sélection de la Cave de Genève



Trésor Sauvignon Blanc 2017

Beautifully distinctive and hugely fresh, this speciality – perfectly acclimatised to the banks of Lake Geneva – charms with its delicate gold colour, its expressive nose combining citrus, fresh pineapple and blackcurrant leaf aromas, and its full, well-structured style on the palate ending with a finish as sophisticated as it is fruity.



Infini 2017

Chardonnay, Viognier and Sauvignon Blanc matured in barrels join forces to make a powerful wine that would go wonderfully with poultry, fish and shellfish in sauce. Clad in delicate gold, this

wine combines white fruit, citrus fruit, honey, vanilla and oak touches on the expressive nose and in remarkably well-balanced form on the palate.



Trésor Divico 2018

Boasting 'no added sulphites', this resistant Changins grape variety produces a deep, intense, juicy red characterised by an opaque appearance with purple touches, a black cherry nose, and a concentrated, well-structured, tannic style on the palate framed by a clean attack and a fruity, delicately spicy finish.



Clémence Merlot 2016

Awarded a gold medal at the Mondial du Merlot 2018, this powerful red impresses with the depth of its colour, the intensity of its aromas, its concentration, its volume, and its lingering finish. This

generous Merlot can be enjoyed now or put away for a few seasons to gain complexity and harmony.



Infini 2016

This Bordeaux-style blend (Merlot, Cabernet Sauvignon and Cabernet Franc) has huge ageing potential. As it stands it is a deep carmine colour, with a spicy nose featuring touches of blackberry and prune, then is clean in the attack, concentrated and full on the palate, and has a lingering, complex finish of black fruit notes with hints of pepper.

www.cavedegeneve.ch

LA CAVE  GENÈVE



TRÉSOR

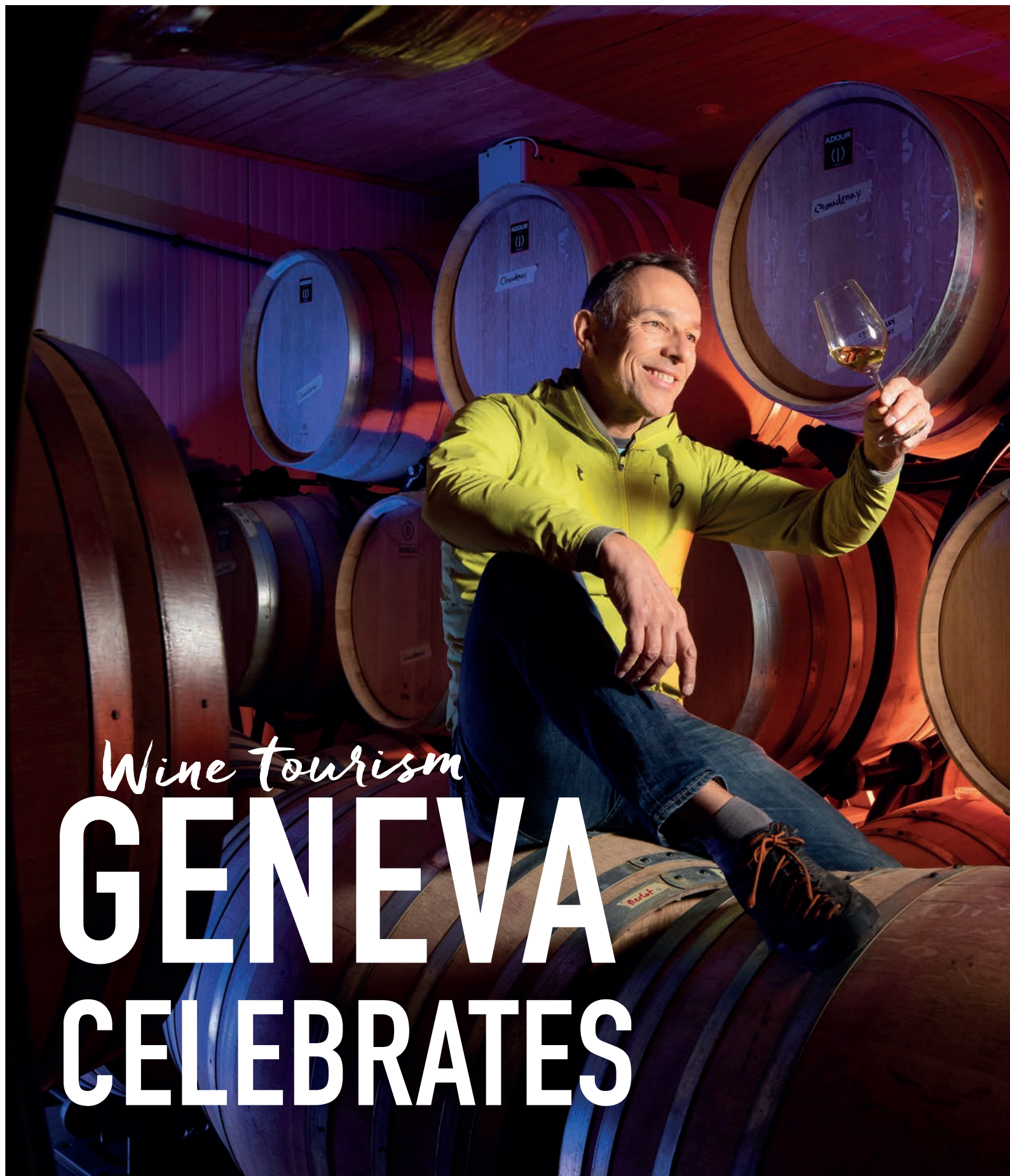
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Gold Medals 2019 :
Concours Mondial du Sauvignon
Citadelles du Vin

www.cavedegeneve.ch

www.cavedegeneve.ch



Wine tourism
GENEVA
CELEBRATES

Geneva's wine tourism calendar is punctuated by three very popular events. To give you a sneak preview, we caught up with three estates involved in the Caves Ouvertes open wineries day, the Rallye Gourmand and Russin Harvest Festival.

'Domaine de la Merrière has been involved in Caves Ouvertes for the past 25 years. Originally it had a family atmosphere - we made a meal and offered food to people who came to buy wine, and the sales covered the work we did. It developed steadily until 2012-2013. After this, the clientele of regular customers aged 50 to 70 began identifying less with Caves Ouvertes, which was attracting a more cosmopolitan audience. These city-dwellers spend the day discovering the countryside and enjoying a moment with wine and local produce. This development means that visitors are less interested in tasting and comparing wines. They leave with one or two favourite bottles, but not with a stock to cover their drinking for the next three or six months', as Yves Batardon notes. The observation prompted this trained mechanic, who took over his uncle's estate at the age of 27, to reorient what they offered for the Caves Ouvertes. 'In the past, tasting was designed to generate purchases, whereas now we seek to create an atmosphere where people can spend a few moments enjoying our wine and dishes. It is becoming more like a 1 August brunch. We started taking this approach a couple of years ago, which means that we can now suggest a concept that suits us', the owner of Domaine de la Merrière in Soral continues. Cultivating ten hectares of vines and twenty of grains, Yves Batardon sells the majority of his wines via alternative retailers and the catering trade. 'We are currently converting to organic growing', he informs us. 'Personally, I do not get excited about labels. However, they do reassure consumers who are counting on agriculture to tackle society's ills', he explains, despite his fear and regret that organic and non-organic growers are being set against each other. 'Today, all farmers are suffering, and in my view proximity is more important than being organic, which does not make a lot of sense if it is being imported from the other side of the world. If Switzerland's legal framework remains the same and foreign wines continue to flood the market, winemakers will disappear just like local convenience stores. Fortunately, events such as Caves Ouvertes attract many people and allow us to re-establish ties between producers and consumers.'

32nd Geneva Caves Ouvertes

Created to show the canton's residents that local winemakers were offering direct sales, this event soon began to enjoy great popular success. In the early 2000s, organisers reached out to the cosmopolitan population living in the international city. Caves Ouvertes thus became a key part of lakeside social life. Nevertheless, the event is still achieving what it set out to do, as statistics show that a significant portion of visitors are discovering Swiss wine for the very first time. On the programme for the 32nd year: forty wine villages, over ninety estates, a new vintage that promises to be exceptional, and remarkable barrel specialities from 2017. Truly a recipe to make 25 May an unmissable event for the Genevan wine region.

www.geneveterroir.ch





Rallye Gourmand 2019

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 this fifth event on 10 and 11 August, we are heading to the villages of Anières, Corsier and Hermance. It is definitely worth signing up soon, as some die-hard fans book their places well in advance every year. 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 vineyard knowledge with a quiz (available in French, German and English) that has great prizes to be won.

www.geneveterroir.ch

Domaine Villard et Fils, which is gearing up for some fundamental changes, will be one of the stops on the sixth Rallye Gourmand where you can discover the countryside, wines and products of the Geneva region.

'Anières and its surrounding area are known for the beautiful manor houses dotting the region, but that is only part of the full picture. Participants in the Rallye Gourmand will have an opportunity to discover beautiful landscapes, but also a living countryside. In addition, the Hermance river flowing through the village was recently restored to its natural state', Philippe Villard explains, delighted at the opportunity to introduce Genevans to these little-known corners where villagers enjoy a Sunday walk. This producer, a winemaker who is celebrated well beyond the canton for the quality of his wines, has welcomed hundreds of Rallye participants with his son Sébastien. After finishing agriculture studies in Valais and a year-long internship in Neuchâtel, the young man began his training at Changins School. 'I took over the estate in 1994. We are now preparing the way for the new generation', Philippe Villard confides, confirming that his son has already made his mark on the company. It was on his advice that Domaine Villard et Fils began converting to organic growing. '2018 was a dry year, making it relatively merciful on estates converting to organic growing', adds Sébastien, who has a preference for barrel-aged wines. This is fortunate, as 40% of production already spends time in barrels. 'The proportion of English speakers in the village is well above 20%, meaning that customers for Chasselas or Gamay are relatively rare. In fact, we find it easier to sell 8000 bottles of Chardonnay than 2000 bottles of Chasselas', Philippe Villard admits. The winemaker also explains that although he planted Savagnin Blanc, Merlot and Divico, the majority of the replanting work was completed by the previous generation before he took over the estate. With a strong presence in high-end Geneva restaurants and a well-established position in the canton of Fribourg ('we have been a firm fixture at the Goût et Terroir fair in Bulle for the past 19 years'), the pair tell us that urgent works include creating a reception area worthy of the name. 'This is easier said than done. The house containing the winery dates from the 17th century, and we cannot push the old walls out or transform a building of this kind in the way that we would wish...'

www.vinsvillard.ch



The Pittet family is one of the cornerstones of the Harvest Festival. Meet the Cave de Genève winemakers whose passion transcends generations.

'My father joined the Harvest Festival's first organising committee in 1964. I also took part, in my mother's belly...', smiles Laurence Pittet, who has been present at every single other edition of this unmissable Republic and Canton of Geneva event. 'The first two years were organised by Jeunesse de Russin, but its success meant that a more ambitious committee had to be created', Fernand Pittet confirms. This 84-year-old winemaker, who does not mince his words ('even then, I felt that we needed to promote local products, even if the quality was not always exceptional. Today, the wines are excellent and we can be legitimately proud of our products, but promotion remains key'), has a strong entrepreneurial spirit, despite never leaving the cooperative. 'When the Cave had difficult years, I began selling the cooperative's bottles at the estate. No-one would have believed it, but now everyone is doing it. The same goes for jams and preserves made by my wife. When we created guest rooms, some people laughed at us', emphasises this retiree who was delighted to see his daughter return to the estate in 2009. 'I worked in a medical biology laboratory before coming back to the family estate. I have now been looking after the guest rooms for ten years. I also gained a restaurant/café licence two years ago', she explains - and in addition, she looks after two hectares of vines. 'Organising an event like the Russin Harvest Festival becomes increasingly complicated as the legal requirements are constantly growing. This event serves as a link between the townspeople and winemakers, but also between the village's old families and its newcomers, but we must fight to ensure that it retains the authenticity that is its trademark', this winemaker continues, reminding us that the family home was used as a bunkhouse for her school friends during this memorable weekend every year during her childhood and adolescence. The Pittet farm now also welcomes other guests. 'Before the parade sets off, we welcome the authorities in the form of 400 figures from the canton and international Geneva, invited by the Council of State', Fernand Pittet delightedly informs us, already looking forward to celebrating his 57th Russin Harvest Festival on 14 and 15 September.

www.fetedesvendangesrussin.ch

Russin Harvest Festival

The oldest and most traditional wine tourism event on Geneva's landscape is celebrating its 57th birthday. And the public love it... Some come for the parade with its floral floats, others prefer to wander through the market with stands 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). 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 Geneva's vineyards.

www.fetedesvendangesrussin.ch



2019 edition

The sixth 'Wines of Geneva' challenge will take place at PROGR, a cultural centre in Bern, on 13 May 2019. This competition pits young professionals from the hotel management schools in Leysin, Zurich (Belvoirpark) and Geneva against each other. Before and after the final, spectators will have an opportunity to taste wines from the eighteen partner wineries, which will present a 2018 vintage that many are already considering seminal. There will also be two 'food intermezzos' served, combining Genevan tapas with wines from the same canton. Finally, this 13 May event will end with a gala dinner created by chef Domingo S. Domingo of the restaurant Mille Sens, who will pair his sparkling cuisine with fine Genevan wines.

Genfer Weinpassion partner wineries:

Cave Les Perrières
Cave des Oulaines
Domaine de Chafalet
Domaine de Champvigny
Domaine de la Côte d'Or
Domaine de la Printanière
Domaine des Bonnettes
Domaine des Charmes
Domaine du Clos des Pins
Domaine du Paradis
Domaine Dugerdil
Domaine Les Hutins
Domaine Villard & Fils
La Cave de Genève
La Devinière
Le Grand Clos
Les Vallières
Stéphane Dupraz

For the past five years, Genevan winemakers have worked with VINUM to organise a competition between students from hotel management schools across Switzerland. This competition between future professionals includes theoretical knowledge and a blind tasting.

The 'Wines of Geneva' challenge pits students from the hotel management schools in Zurich (Belvoirpark), Leysin and Geneva against each other. Each establishment is registered by a professor whose responsibility it is to select the three final candidates and teach a preparatory course. This educational support, supplied by OPAGE, consists of a presentation (available in French, German and English) on 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 on Genevan vineyards and wine. The referring professors must select the three students who will represent the school at the finals on 13 May. This event, forming part of 'Genfer Weinpassion', is split into two parts. The first part, which takes place behind closed doors, consists of a quiz on the Geneva wine region and a blind tasting. The best candidate from each school qualifies for the final, which is open to the public (6 p.m. to 6:45 p.m.). A panel of eminent figures

from the wine world assess the candidates' ability during a second blind tasting and ask 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 prize 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. In 2018, first prize was awarded to Igor Protas (right in the photo) from the Swiss Hotel Management School in Leysin. To this candidate, who shone from the start, the main asset of Geneva as a wine region is its 'courage to welcome new things. Many Genevan winemakers have demonstrated great talent. I am especially astonished how pressure from the competition drives them to reach new levels of quality and create wines with such different characters, even when made from the same grape variety.' Igor Protas enjoys aromatic wines such as Gewurztraminer and Gamaret, but also admits to having a weakness for 'Esprit de Genève, passionate wines, even for connoisseurs'.

Economy AMBASSADORS FOR GENEVA'S VINEYARDS

Ambassadors from left to right:
Laure Leyvraz, Elisabeth Ottiger, André
Serex, Alain Chollet, Céline Dugerdil,
Willy Creteigny et Jean-Pierre Pellegrin

Although the city of Geneva accounts for much of the canton's wines, some producers are striving to reach out to other parts of French and even German-speaking Switzerland and make the prestige of Geneva's vineyards more widely known. Join these missionaries in the land of Switzerland.



Photo: Régis Colombo/diapo.ch

Arvinis Les Vallières

In 1995, Nadège and Philippe Fehlmann established a trade fair for the world's wines in Morges. The Arvinis adventure - which enjoyed ever-increasing success for twenty-two years in La Côte then two more difficult years in Montreux after the destruction of the CFF halls in Morges - had begun. In 2019, new owner Palexpo Geneva will be organising the first 'Genevan' Arvinis as part of Les Automnales, a key event taking place in early November. 'We are very loyal to Arvinis, where we have tried out different ways of doing things: with a joint exhibitor, as part of the Wines of Geneva stand, and with our own stand. For this first year at Palexpo we will be going for an individual stand', explains André Serex, who works the family's fifteen-hectare estate with his father Louis. The estate has been involved in the majority of OPAGE's campaigns and numerous trade fairs, both in German-speaking Switzerland and in the canton of Fribourg, 'a region without a major winegrowing tradition but whose inhabitants very much appreciate wine'. Les Vallières have also decided to concentrate their promotional efforts outside of the canton and to delegate Genevan marketing to representatives. So Arvinis will be the exception! 'It is difficult to know what to expect from this first year. We will not be able to offer anything more than guesses until mid-November. One thing is certain - its success will be heavily dependent on promotional efforts, and on the audiences targeted by the Palexpo team.'

www.lesvallieres.ch

Jura La Devinière

'Since I am only moderately comfortable in Germany, twenty-five years ago I decided to target a French-speaking, non-winemaking region.' Today, Willy Creteigny is involved in four events in north-eastern Switzerland: Vinorama in Delémont, Marché Bio in Saignelégier, the Foire du Jura in Delémont and Moutier Expo. 'These have introduced us to a very loyal customer base. In more rural areas, people tend to buy their wines over the counter or at the annual fair. This has proven to be a very useful customer base, as they place regular orders. Some customers have been buying La Devinière wines since 1994', explains this Saignelégier producer, who has been stepping up his efforts over the past two years. 'We now do one delivery a month. This allows us to answer enquiries from people who want wine for a birthday or a wedding, or to supply restaurants, another growing market', delightedly explains this pioneer of organic growing who organises an annual bus for Caves Ouvertes to introduce Jura residents to a wine region 'that currently has virtually no image whatsoever here'.

www.la-deviniere.ch





Swiss Goûts et Terroirs fair **Domaine La Printanière**

'We have been at the Geneva stand at Goûts et Terroirs for several years', confirms Céline Dugerdil, explaining that trade fairs outside of the canton (La Printanière presents its wines at Vinorama in Delémont and at Wysschiff) enable them to diversify their customer base, something very important for medium-sized estates. 'Visitors to Goûts et Terroirs are fans of wine and gastronomy who come to the fair to place orders. Of course, the end of each day has a more festive and less studious atmosphere, but that is also part of a trade fair. We have enjoyed good growth over the past six years, although the growth curve is now starting to level out somewhat.' When we ask this Avully producer about what visitors to Switzerland's Goûts et Terroirs think of Geneva as a wine region, she answers: 'Genevan wines have been coming to Bulle for a long time. We try to showcase specialties that you cannot find in other regions, such as Esprit de Genève, our intrinsically Genevan blend. You also find that customer expectations change once you pass from French-speaking to German-speaking Switzerland. In the German-speaking area, customers prefer international grape varieties such as Chardonnay or Sauvignon Blanc, as well as barrel-aged reds.'

www.laprintaniere.ch

*You can find the
top wine tourism and
gastronomy events
featuring Genevan
winemakers in the
Calendar section of
this issue.*

Expovina Primavera Domaine des Champs-Lingot

'Expovina Primavera is held in a beautifully renovated industrial building. This creates a very enjoyable atmosphere that attracts a large audience of young urban people. Visits are not really represented in sales, as some visitors just come to drink a glass or two without planning to place large orders', explains Claude-Alain Chollet, a loyal exhibitor at this Zurich fair for the past decade. 'My estate is in Anières, at the end of the left bank. We therefore have to leave our own region to find customers in French-speaking and even German-speaking Switzerland', emphasises this winemaker who took over the five-hectare family estate in 2000. 'Wine fairs attract customers who are not easily transformed into a loyal clientele. We realised that if you miss a year, purchasers will quickly turn to a different exhibitor. In addition, in German-speaking Switzerland, most professionals with stands (such as at Arvinis or Barkavins) are not producers but rather merchants or importers of wines from abroad. It has to be said that this is sometimes of benefit to Switzerland's winegrowers and winemakers, as it gives them a way of setting themselves apart from the rest of the world's wines: the conclusion of this producer whose proud motto is 'think global, drink local'.

www.champs-lingot.ch

Berner Weinmesse La Cave de Genève

Producing over a third of the canton's wine, the Cave de Genève is the standard-bearer for Geneva as a wine region. Its three flagship brands of Baccarat, Trésor and Clémence can be found at virtually every key event. 'In recent years, we have been to Basel, Bulle, St Gallen and Bern. In 2019 we will be refocusing our efforts on the Bern region', explains Elisabeth Ottiger, who is responsible for trade fairs in German-speaking Switzerland. The Cave de Genève in particular attends the Berner Weinmesse. 'We have a well-established customer base in the capital. It is one of the regions of German-speaking Switzerland that most appreciates Genevan wine, and OPAGE has arranged a major campaign here' (notably with Genfer Weinpassion, presented on page 36 of this magazine). When asked about the average customer from German-speaking Switzerland, Elisabeth Ottiger describes a relatively well-balanced mixture of 'members of wine clubs with quite in-depth knowledge, and less well-informed people who are surprised to discover the variety of Geneva's vineyards (for example, in terms of the grape varieties used) and its winemakers' capacity for innovation.'

www.cavedegeneve.ch

Mémoire des Vins Suisses Domaine Grand'Cour

Made up of 56 winemakers selected by journalists, Mémoire des Vins Suisses aims to demonstrate Swiss wines' ageing potential. Three Genevan producers have joined this select club: Marc Ramu of Clos des Pins, Emilienne Hutin of Domaine Les Hutins and Jean-Pierre Pellegrini. The latter joined the adventure right at the beginning. 'Mémoire was created in 2002, but for me it all began in 1994. At the time, Stefan Keller - one of the founders of MDVS - was looking for wines from French-speaking Switzerland that stood out from the pack. He selected the Petite Arvine from Marie-Thérèse Chappaz, Le Brez by Raymond Paccot, and my Grand'Cour, which was then a blend of Cabernet Franc and Gamaret'. This Swiss cross was soon replaced by Cabernet Sauvignon and a touch of Merlot, but our Genevan producer began forging strong links with Zurich's decision-makers. 'You have to understand that our first forays into German-speaking Switzerland were in no way a safe stroll. German-speaking Swiss turned up their nose at Gamay. For a long time, it was better to focus on the terroirs of Peissy or Dardagny, beautiful villages next to Lake Geneva that finished with a "y", like Féchy or Perroy... Things have now changed and Geneva has a proper hand to play with, especially given its involvement in projects outside of the canton to improve the image of all Swiss wines.

www.mdvs.ch

Wyschiff Cave des Bossons

'My father Eric Leyvraz always went to Basel for Wyschiff (a trade fair on boats devoted to Swiss producers, taking place in various towns and cities across German-speaking Switzerland). When I took over the estate I decided to join Wyschiff in the 'international' cities of Zurich, Basel and Bern. As I do not speak German very well, I focus on cities where everyone speaks good French or English', Laure Leyvraz smiles. 'In Basel, for example, many of our customers are American expatriates working for Novartis'. This Satigny winemaker also likes the cosy environment of the boats. 'Visitors travel some distance to come to Wyschiff. They also pay an admission fee, and come because they have a real interest in wine'. In addition, Laure Leyvraz likes the intimate atmosphere, allowing her to spend time with visitors and explain the particular features of Cave des Bossons's wines. 'In 2018 I attended Wyschiff for the first time in Zurich, a city where I did not have any customers. After two days I had received a good dozen orders, a fantastic result for my first trade fair in an unknown region.'

www.domaine-des-bossons.com





With over 1,700,000 inhabitants, the city of Zurich is Switzerland's largest market.

Gourmet pairings
**EXOTIC
FLAVOURS,
LOCAL WINES**

Geneva, a cosmopolitan capital and international city, is home to hundreds of restaurants offering exotic flavours. However, properly enjoying pad thai, ceviche or sashimi does not prevent you from having Genevan wine. Quite the contrary! To prove it, we asked three of Geneva's trendiest establishments to pair local wines with cuisine from the other side of the world.



Cuvée Noémie 2017
Mermoud Vignerons

This well-structured wine – a blend of Gamay, Gamaret, Pinot Noir and Ancelotta matured in barrels for nearly a year – balances perfectly with elegant yet powerful dishes such as smoked octopus or spiced chicken (aji de gallina). A beautiful purple colour, an expressive spicy nose, then clear-cut in the attack and well-structured on the palate with a lovely spicy finish.

Pachacamac

The riches of Peru

To epicureans, Peruvian cuisine is the new El Dorado of gastronomy. First of all, this Latin American country has a wide variety of ecosystems, resulting in cuisines that differ greatly. The 2400 kilometres of coastline prominently feature fish and seafood, cured in lemon to create a dish called ceviche. The Andes gave the world potatoes and quinoa. The Amazon rainforest is bursting with fruit and fish. Add Spanish, African, Japanese and Chinese influences and you end up with exceptional culinary diversity. Thanks to the talents of Cecilia Zapata, one of the rising stars of the gastronomic scene in French-speaking Switzerland, this potential is being taken even further with refined cuisine worthy of its Michelin star. Add skilled yet warm service, a small selection of high-quality Genevan wines, and an elegant setting in the city centre, and you have one of Geneva's top culinary destinations.

Pachacamac Rive Droite, 11, rue Voltaire, 1201 Genève, www.pachacamacrestaurant.com

Auxerrois 2016
Domaine Grand'Cour

This delicate curio has a characteristically light yet bright colour and hugely subtle style. The delicate nose takes a little time to reveal its elegant white fruit notes, embellished with a touch of citrus. On the palate, its refined structure supports a chiselled framework that reveals the full complexity of Cecilia Zapata's stunning cuisine.

**Chardonnay
Belles Filles 2017
La Cave de Genève**

Matured in barrels, this fruity, supple, gourmet Chardonnay proves an excellent companion for either a hodgepodge of starters or spicier mains. White fruit, a little honey, some citrus, suppleness, a touch of richness and a certain amount of volume: this genial white makes for a wonderful moment to share.


Café du Soleil A jade wedding for Geneva and Bangkok

This village inn has been pairing specialties from the kingdom of Siam with Genevan wines for 26 years. The restaurant itself sits within a farmyard. An old press takes up much of the small room, which is decorated with oriental statues and Buddhas, both awake and asleep. You will find classics of Thai cuisine such as pad thai (fried noodles), tom yam (a sweet and sour soup) and various curries made from fish, seafood, duck, pork or beef. The dishes are spiced to suit the customer's taste, with four heat levels to choose from. Friendly service and generous portions are the trump cards of this stunning bistro, a long-time Genevan Terroir Ambassador – a well-deserved title, as its exclusively Genevan wine list shows. As well as classics, it also features less well-known curios (as you can see from our selection) available at very reasonable prices.

Café du Soleil, route du Mandement 173, 1242 Satigny, Tel: +41 22 753 11 71

**Cabernet Franc 2016
Domaine des Rothis**

The deep colour, the generous, sunny nose, and the palate structured by supple tannins make up a trio that successfully combines character with charm. The blackberry and prune notes with a touch of soft spice are just intense enough to avoid being overpowered by the strong flavours of fried noodles or curry.



Kamome Exhibiting Japan

Very close to the airport in the maze of the Mövenpick Hotel & Casino, Kamome describes itself as 'a renowned restaurant for its atmosphere and its quality that will also surprise you with a spectacular and unique culinary show'. Customers can choose to sit at one of the traditional tables or by the tepanyaki (heated metal plates that are used to grill meat and fish), where Japanese chefs display their culinary science and juggling skills. Awarded the title of a Genevan Terroir Ambassador, Kamome offers local meat (pork and beef) that proudly displays the 'Genève Région Terre d'Avenir' guarantee label. In terms of wines, the wine list contains ten or so carefully selected Genevan examples. As well as the traditional sushi and miso soup, this ambassador for Japanese culture also offers high-quality seafood and meat produce prepared with a definite sense of spectacle.

Kamome, Route de Pré-Bois 20, 1215 Meyrin, www.kamome.ch

Sauvignon Blanc 2017 **Domaine Les Hutins**

Recommended by the sommelier as a pairing with a selection of sushi, this Sauvignon Blanc from Dardagny has expressive aromas that include blackcurrant leaf, citrus and exotic fruit. On the palate there is good balance between fleshiness and vibrancy, ensuring a lingering finish and a good match with raw fish dishes.

Gamaret-Garanoir 2016 **Le Clos de Céligny**

Offering lots of fruit and no lack of suppleness, this blend of Swiss grape varieties supports the refined flavours of Japanese cuisine without overpowering them. On an aromatic level, cherry, strawberry, plum, currant and black pepper form an expressive spectrum that appears both on the pleasing nose and in well-balanced form on the palate, leading into a lingering finish.

TERROIR AND NATURE À LA CARTE!



www.geneveterroir.ch/map

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What are your links with the Genevan wine region?

My father was a winemaker, before changing careers and going to work in television. I am a cousin of Nicolas Bonnet, of Domaine de la Comtesse Eldegarde, and more distantly of Stéphane Gros. I have lived in a winemaking environment since I was a child, and it is a big part of my childhood memories - particularly in the autumn, a season that I associate with the smell of freshly pressed grapes and grape skins.

And on a professional level?

I have created posters for Dardagny festivals in the past, as well as some wine labels, although of course nothing as significant as the visuals for the Caves Ouvertes 2019.

Where did you draw inspiration when creating the Caves Ouvertes posters?

When you are working for an agent, they expect you convey a concept that must be summed up

Biography

Children's books, novels for adult audiences, press illustrations, animated films, artistic works: Albertine Zullo is an illustrator with multiple strings to her bow. Born Albertine Gros in the village of Dardagny, she still lives at the heart of this winemaking community. Often joining forces with her husband, the writer Germano Zullo, she has collaborated with the Office for the Promotion of Agricultural Products from Geneva (OPAGE) on several occasions. In 2019, she created the visuals for the Caves Ouvertes, which can be admired all over the canton.

www.albertine.ch

in a visual universe. For the Caves Ouvertes, the idea was to rally people from all over the canton to the campaign. I also had to get across the fact that it was an opportunity to taste wonderful things in a very special atmosphere. I therefore used Bacchus's head - shining, benevolent, friendly - as the central element: a likeable figure who will attract people (the implication being from the city) of all horizons and ages to the vineyards.

What type of wine drinker are you?

I enjoy wine every now and then. I am not a specialist. I like the simple wines that you drink in cafés, that perk you up and draw you back into the celebrations. I like the idea that a glass of wine can transform you and leave you a little happier... And provenance-wise, as well as Genevan wines, we drink quite a few from Italy, where my husband Germano originally hails from.

Calendar 2019

GENEVA

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

13 May

Genfer Wein Passion

Genfer Wein Passion and the 'Wines of Geneva' challenge in Bern. On the menu: a tasting and a competition between hotel management schools.

www.vinum.ch

25 May

32nd 'Caves Ouvertes'

The tasting ticket (CHF 10) gets you a glass, a surprise, and a tour of the canton's cellars.

www.geneveterroir.ch

15 June

Vinathon

10Km stroll through the Mandement with cellar visit, tasting and snack.

www.vinathon.ch

5, 6 and 7 July

Tomato and Terroir Festival

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

www.fetedelatomate.ch

15-19 July

OIV World Congress of Vine and Wine

Geneva welcomes the world's winegrowing and oenology specialists to the 42nd World Congress of Vine and Wine.

www.oiv2019.ch

10-11 August

Rallye Gourmand

A gourmet stroll in five sections through the villages of Anières, Hermance and Corsier.

www.geneveterroir.ch

14 and 15 September

Harvest Festival

The canton's winegrowers celebrate the harvest (for the 57th time) in Russin.

www.fetedesvendangesrussin.ch

28 and 29 September

Swiss Local Food Competition & Market, Courtemelon (JU)

Geneva is the guest of honour: tasting workshops and meet the artisans.

www.concours-terroir.ch

11 to 20 October

Berner Weinmesse

Bern welcomes Geneva's winemakers.

www.bernerweinmesse.ch

30 October - 3 November

Salon Goûts et Terroir in Bulle

Fifteen producers await you in the Geneva Terroir area and in the restaurant.

www.gouts-et-terroirs.ch

9 November

St Martin's Day

Peissy's winemakers celebrate new wine.

www.geneveterroir.ch

8-17 November

Les Automnales

EHG students and producers showcase the Genevan region at Palexpo.

www.automnales.ch

14-17 November

Arvinis

Geneva is the guest of honour at the very first Arvinis trade fair at Palexpo.

www.arvinis.ch

23 November

Winegrowing Winemakers' Day

Winegrowing winemakers throw open their doors all over the canton.

www.agvei.ch

2 December

Mémoire & Friends in Zurich

Genevan wineries explore Switzerland's biggest city.

www.memoire-and-friends.ch

Information

Office for the Promotion of Agricultural Products from Geneva (OPAGE)

Maison du Terroir | Route de Soral 93 | CH-1233 Bernex

Tel. +41 (0)22 388 71 55 | Fax +41 (0)22 388 71 58

www.geneveterroir.ch | info@geneveterroir.ge.ch

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ARVINIS.CH

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