

2020 SPECIAL ISSUE

# ON THE WAY TO GENEVA

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ESTATES WITH FAMILY SPIRIT  
CHEF CUVÉES: COMBINING PASSION AND EXPERTISE  
TASTING OUR FAVOURITES

*Vinum*





# EIGHT GENERATIONS COMMITTED TO THE TERROIR

In Peissy, the eighth generation of the Rochaix family is ready to take the reins of one of Switzerland's largest wine estates, guided by their love of a job well done, respect for the terroir and family traditions.



The Domaine Les Perrières is built on more than two centuries of painstaking work, perseverance and passion for the land. If Jean-Etienne Rochaix (the winemaker who grew vines in Satigny in 1794) could return to the estate, he would be surprised and proud in equal measure. The small estate that he bequeathed to his sons in 1836 has now become one of the largest private wine operations in Switzerland. A hundred hectares of vineyard, a wide range boasting both unique specialities and subtle, elegant classics, and so many awards that there are not enough walls to hang them on: Bernard Rochaix,

who gave the estate new momentum in the 1970s, can be proud of what he has achieved. As proof of this success, three of his four children have decided to join the family enterprise. Sandrine, who is responsible for viticulture, returned in 2000. Fabian, who is now in charge of developing and maintaining the estate's heritage, followed three years later. 2018 saw the arrival of Frédéric, who focuses on sales and administration. The Rochaix family seeks to offer 'high-quality products for any occasion that will ensure unique and emotion-filled moments'. The family's wines can be found both in rural Genevan bistros and in the finest restaurants of Calvin's city, as well as in Japan, Germany, the United Kingdom and Canada, internationally. Unsurprisingly, this family that takes 'a love of the terroir for eight generations' as its motto has also created a warm and welcoming reception space that is open six days a week.

[www.lesperrieres.ch](http://www.lesperrieres.ch)



## A GOLDEN GAMARET

When all the wines are created with the same care and attention, it is difficult to choose just one to highlight. We have decided to showcase this vat-matured Gamaret, not just for its blueberry, blackberry and blackcurrant notes that make it as complex as it is attractive to the nose, nor for its supple and silky style on the palate which seems to have captured the very best of an exceptional summer. Above all, it is because this typical Genevan grape variety has managed to win over both professionals in its native region, who awarded it a gold medal at the Sélection des Vins de Genève, and experts from all over the world, who also deemed it worthy of gold at the Mondial de Bruxelles.



**Price: 13.80 francs** (at estate)

# Welcome to Geneva



After months of an extraordinary situation that has turned everyone's lives upside down, we are seeing the beginnings of a society (hopefully focussing more strongly on a local and sustainable approach) where Genevan wines and wine-makers have a central role to play.

Like every year, this special issue was due to be released just before Open Wineries Day in May. As you can imagine, the epidemic and the ban on gatherings have meant significant changes to the programme. In my original editorial, I wrote about heritage and transfer, two key values for both the winemaking families making up Cave de Genève and independent estates. The paths by which young winegrowers came to commit to their family estates (whether carved out since childhood or the result of an about-turn) are a story well worth telling. Many of the wines in this issue were in fact created in memory of an old member of the family or to celebrate the arrival of a new one. In this context, your Gamay from Peissy, barrel-matured Chardonnay from Laconnex or Gamaret from Coteaux de Dardagny becomes a conduit connecting you with the men and women who cherish, care for, cultivate and protect Geneva's vineyards. And in a period as difficult as this, we all need to preserve and strengthen the ties that bind us all together. This is a good thing! Geneva's winemakers have adapted to enable them to offer you a friendly, safe welcome. They have also bottled two exceptional vintages, the elegant 2019 and the sunny 2018, which they are delighted to present to wine enthusiasts who believe that proximity, quality and sustainability are more important than a label's fame or race-to-the-bottom pricing.

Alexandre Truffer  
Editor-in-chief of the French edition of VINUM

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# Heritage THE RESURRECTION OF CAPITES

The capites of Geneva's vineyards, buildings of varying levels of complexity set among the vines, lost their primary function several decades ago. Should we revive these tool sheds and transform them into gems of the wine tourism trail? That is the question being asked by certain winegrowers.

The most dynamic of Geneva's winemakers is convinced that we should: 'The Capites are story-telling machines. They are the perfect way of communicating about fauna, history and heritage.' Nevertheless, Stéphane Gros tempers his enthusiasm by admitting: 'We are beginning a process that will take many years. When a working group was created in the summer of 2019 to promote this heritage, the winemakers attended, making for a very promising start. The first task was to identify and geo-reference these huts scattered among the vines.' Six months later, Dardagny's winemakers had found no less than 17 across the municipality. Stéphane Gros, like other local winegrowers, has already started fixing up some of the capites. 'People are wanting to rediscover nature and fauna. These little shacks were primarily used to shelter from storms, as places to take a lunch break, or as storage for tools. Properly restored, they could have a variety of uses', Stéphane Gros adds. Some examples? 'They could be used as a stop off on a Rallye Gourmand, host a photo exhibi-

tion, or serve as an information point on an educational trip through the Genevan countryside.' This Mandement winemaker reminds us that within a few hundred metres of his capite, you can find salamanders, little owls, common kestrels, Eurasian hoopoes (a magnificent bird with orange plumage) and horseshoe bats. And for those who prefer history to biology, there are remarkable boundary markers spread all over the vineyards. 'There are two aims: firstly, to make a place for the winegrowers, the people who truly work the vines with their own two hands, and their daily lives in the history of the wine region. Secondly, these capites should restore the countryside to its rightful place in the city. People are now aware of the quality of Geneva wines, but know nothing about the wealth of countryside just a few kilometres away. The Gamarets and Sauvignon Blancs drunk in the bars of Carouge or Pâquis do not come from off-ground cultivation, but are created in a hinterland bursting with marvels to be discovered - the Genevan countryside.'

# CAPITES, HOUSES AMONG THE VINES

The capites of Geneva's vineyards are part of a rural architectural heritage that remains relatively unknown among the general public. Isabelle Roland, a historian and research assistant at Geneva's Iconography Centre, tells us more about these buildings spread among the vineyards of French-speaking Switzerland.



They are called guérites in Valais, cabottes in Burgundy, chibottes in Provence and cadoles in Beaujolais. These are generally modest structures among the vines that are used for shelter or tool storage. In the Lake Geneva region, they are known as capites or cabinets de vignes. Abandoned from the second half of the 20th century onwards, these structures were the subject of several studies in the early 2000s. In Valais, an exhibition at the Vine and Wine Museum resulted in the 2007 publication of a book called 'Guérites, Ces cabanes dans les vignes' ('Guérites, cabins among the vines') that

provides an overview of the history and development of these buildings, which could have various different uses: storage for tools or crop protection products, shelter for travellers, reception areas for customers, and even places for the owners of the plushest guérites to relax. A year later in Geneva, capites were the subject of a short chapter in a collective work entitled 'Les maisons rurales du canton de Genève' ('The rural houses of the canton of Geneva') edited by Isabelle Roland. This states: 'Small buildings were constructed here and there among the vines. Some appear on maps, but only very few remain. They were used to store tools, and you could also shelter, eat or even rest there. Some, particularly the outbuildings of manor houses, had an upper floor...' The oldest capite in the Geneva wine region, located in the village of Landecy, dates back to 1773. 'Not all are dated', Isabelle Roland explains. 'However, some could be older, as I have found other 18th-century capites during my research.' But there are definitely no capites dating back to the Middle Ages or the Renaissance. 'Many of these structures were made with fairly light materials and simply disappeared over the course of time', the historian clarifies, confirming that the buildings still in existence today are just a small proportion of what once existed, traces of which can only be found on some historic maps. 'Many capites are admittedly not of huge architectural interest', she continues, 'particularly those built with the arrival of fungal diseases in the late 19th century, which were used to store crop protection products. Once the land reorganisation activities and work to improve vine access roads were completed, these modest cabins were rendered useless and disappeared relatively quickly.'

*'Small buildings were constructed here and there among the vines. Some appear on maps, but only very few remain. They were used to store tools, and you could also shelter, eat or even rest there. Some, particularly the outbuildings of manor houses, had an upper floor.'*



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**Numerous wineries  
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for unique moments  
and the experience  
of great wines.**

Jérémie & Rosette Burgdorfer  
Domaine du Paradis, Satigny

Check overview of the wineries open on  
Saturdays on [geneveterroir.ch](http://geneveterroir.ch)



SWISS WINE | OF COURSE  
**GENÈVE**

Switzerland. Naturally.

*Sélection des  
Vins de Genève*

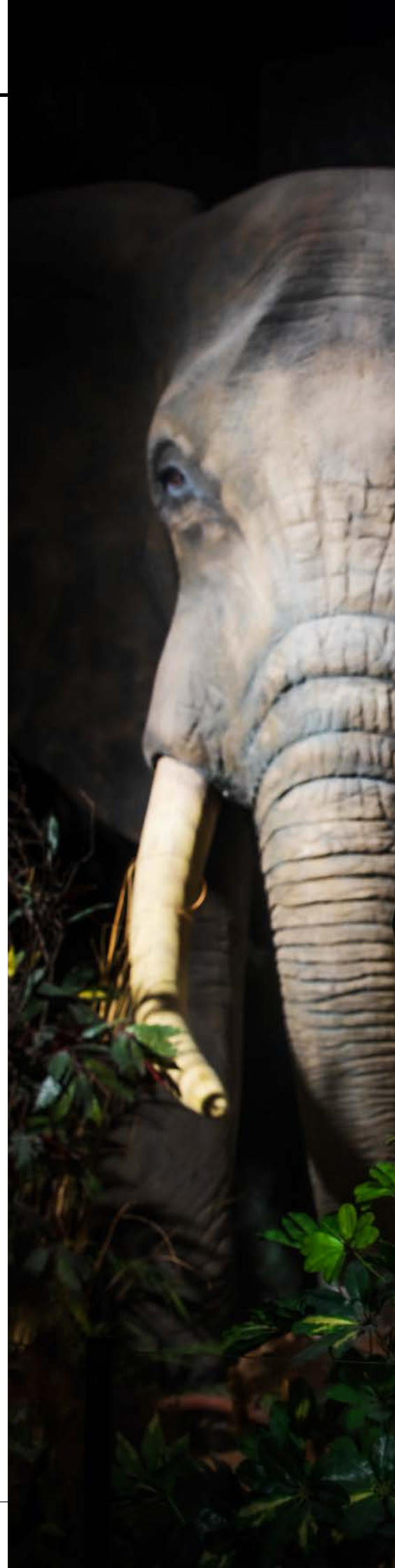
# 20 YEARS OF SUCCESS

Winemakers from Switzerland's third-largest winemaking canton have increasingly raised their profiles at national and international competitions, having developed their competitive streak at the Sélection des Vins de Genève. Launched in 2001 and redesigned ten years later, this competition is part of the city of Calvin's cultural landscape and the awards ceremony, which is held at the Natural History Museum, is now broadcast by Geneva's regional TV channel Léman Bleu.

The stated objectives of the Sélection des Vins de Genève are to encourage the production, promotion and consumption of high-quality wine, raise the participants' level of technical and scientific skill, and help introduce a wide audience to the characteristics and cultural importance of Genevan wines. The competition celebrated its twentieth anniversary in 2019 and has become an unmissable event on every Genevan wine professional's calendar. This of course includes the producers, nearly sixty of whom entered 571 wines into this competition organised by the Cantonal Office of Winegrowing and Oenology. However, as well as the winemakers, it also includes café and restaurant owners, students of the Geneva hotel management school, and specialist journalists. Each of these groups retaste some of the gold medallists (an accolade award-

ed to 65 wines that received an average score of 88.5 points or higher) from the contest, and the winners of this retasting receive the Renard, Marcassin and Fouine awards. Like the other trophies the Sanglier (highest score in the competition), the Milan (best sparkling wine) and the Aigles (best average for Chasselas and Gamay), these sculptures are created by the famed Genevan animal artist Robert Hainard. In 2011, the Sélection des Vins de Genève called in the Changins School of Oenology to ensure maximum fairness for participants. These specialists analysed the tasting process and showed that the best way of eliminating the bias caused by the order in which the wines was presented or the charisma of certain panel members was to present the wines to each taster in a different sequence.

[www.geneveterroir.ch](http://www.geneveterroir.ch)







# Domaine de Beauvent

**Mondeuse 2015**

**Sanglier de bronze 2019**

The winner of the bronze boar statuette, the most prestigious prize at the Sélection des Vins de Genève, was Bernard Cruz. This youthful 65-year-old retiree began making wine in 1979. After 40 years heading Domaine de Beauvent, he passed the baton of running this 17-hectare estate to his son Jérôme. Featured in the 'Discovery' section of the VINUM December 2019 issue, this former economist explained: 'Having spent two years working with freelance oenologists, in 2018 I decided to hire an oenologist to work solely on our estate. I was looking for someone who would make a wine out of passion, rather than just out of duty.' That person would be Thibault Lefort, a passionate and talented professional who was born to earn the bronze boar: before being hired by the Cruz family, this Annecy native worked at Château du Crest, the 2017 winner of this most sought-after member of the Suidae family. 'Everyone was surprised', Bernard Cruz smiles, 'including us, to see the Sanglier being won by a Mondeuse, a red with a slightly difficult reputation'. Once very widespread in the Lake Geneva region, Mondeuse Noire - also known as Grosse Syrah (it has close family ties with Syrah) or Gros Rouge - has virtually disappeared from Swiss vineyards and only survives on a few Savoy hillsides. 'I planted this Mondeuse around a decade ago', Bernard Cruz continues. 'It is a late-ripening variety that needs to be harvested as late as possible, as it needs a warm autumn. This meant that 2015 was an exceptional vintage.' Planted in the Premier Cru AOC (like 40% of the vines at Domaine de Beauvent), this red was matured in oak barrels for a year. It was then left to patiently age in the bottle until it reached its peak', Jérôme Cruz explains. 'My father was always insistent on presenting vintages when they were ready to drink. We have the space and the willingness to offer our customers the best possible wines, so why dither?'

[www.domainedebeauvent.ch](http://www.domainedebeauvent.ch)

Happy retiree Bernard Cruz does not begrudge lending a hand on the estate.





Julien Ramu, the winner of the Trophée Tradition, is equally skilled at making red and white wines.

## Domaine du Centaure

**Chasselas Les Danaïdes 2018**  
**Gamay Romulus 2018**  
**Trophée Tradition**

The Tradition Trophy has been awarded by the Vieux-Grenadiers since 2014. Robert Hainard's engraving depicting a pair of eagles with their young is given to the estate receiving the best average score for their Chasselas and Gamay. The Chasselas Les Danaïdes 2018 and the Gamay Romulus from the same vintage 'are two wines produced in a fairly traditional fashion',

Julien Ramu explains. The white undergoes two fermentations and comes from different plots of vines we cultivate. The red is matured in a vat after a relatively short maceration period.' This award is always greatly appreciated by the winemakers because a not insignificant number of the winners' bottles are sold by the restaurant attached to this patriotic society. This year it went to an estate undergoing a significant reorganisation. After a vocational diploma as a jeweller and a qualification in gemmology and the diamond trade in Antwerp, Julien Ramu returned to the family estate in 2005. Today, two years after he officially took over the estate, he is facing the question of the estate's size, what grape varieties to plant or replant, and what style to focus on. 'My father made the wines that he

liked', the winemaker explains. 'I plan to follow in his footsteps and make the wines that I enjoy!' And since Julien Ramu admits to a weakness for the wines of northern Italy, Italian grape varieties - with Sangiovese at the head of the list - are likely to be making an appearance on the 18 hectares of the family estate. 'We will be giving up eight hectares of rented land. The estate sells all of its production in bottles, but consumption is falling. It would therefore seem more logical to take the reduction route and focus on the vines that we own in order to concentrate on quality', explains this artisan, who confesses to having no illusions about politicians' ability to solve the problems currently being faced by Switzerland's vineyards.

[www.domaine-du-centaure.ch](http://www.domaine-du-centaure.ch)



# Domaine de Miolan

## Gamay Les Griottes 2018

### Press Prize

In the 2019 edition of this special issue, Bertrand Favre explained that '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 the 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.' He had just been awarded the Grand Prix du Vin Suisse 2018 together with his wife Sarah Meylan (who runs Domaine de la Vigne Blanche). She had won the Gamay category of the national competition, and his unfiltered Chasselas received the Prix Bio Suisse. In June, it was the Press Prize at the Sélection des Vins de Genève that went to Domaine de Miolan for its Gamay Les Griottes. 'The first vintage was bottled in 1998', Bertrand Favre remembers. 'It had a very dominant flavour of cherry juice, which is why I chose to name it Les Griottes (meaning "the morello cherries").' For this producer who features the Bio Suisse organic logo on his bottles and understands biodynamic cultivation, the effort he has put into working the vines is beginning to pay

off. 'We started adhering to organic agriculture specifications in 2006. Fourteen years later, our vines have found the right balance, even in dry years such as 2018.' With alcohol levels above 15%, this Gamay has absorbed its sunny heritage. 'Les Griottes is very popular in the restaurant trade. For a reasonable price, this red offers enough power to stand up to prime rib whilst still remaining pleasantly flavoursome.' This tour de force that impressed the specialist journalists awarding the Press Prize is Bertrand Favre's pride and joy: 'It is a challenge to stand out with a Chasselas or Gamay, the estate's and canton's two main grape varieties, which to a certain extent represent the foundation of Geneva's winemaking expertise.'

[www.domainedemiolan.ch](http://www.domainedemiolan.ch)



Inspired by the mysteries of biodynamic cultivation, Bertrand Favre decorates his labels with the phases of the moon.

# Domaine des Trois-Etoiles

**Aligoté 2018**

**Geneva Hotel Management  
School Prize**

'We submitted three wines for our first year participating in the Sélection des Vins de Genève. Two received gold medals: Aligoté and Amprô 2017, our blend of Gamaret and Garanoir. This was well-publicised by OPAGE and the press, as we saw customers coming to the estate with the brochure produced by the competition. And not forgetting the online shop, where the impact

of the medals was also visible', explains Dorian Pajic, the young oenologist brought on board by Didier Fischer at the beginning of 2018. This former president of Servette FC joined forces with his friend Michel Tuor to buy this ten-hectare wine estate from Jean-Charles Crausaz: 'It was an agricultural and winemaking estate that had been owned by numerous major Genevan families over the centuries. Some of the buildings, which we still use, were built in the early 18th century', Didier Fischer explains. 'We acquired an estate with a good reputation and a broad mix of grape varieties.' Nevertheless, this change of hands immediately brought about change - first of all in the vines, as the new owners immediately opted for organic methods. 'We are currently converting to gain the federal organic label',

Dorian Pajic confirms. And then in the winery: 'We will be limiting our range so as to only offer wines that we like. In the past, the majority of our grape varieties were presented twice in both vat-matured and barrel-matured versions', explains Didier Fischer, who also plans to offer finished wines that remain dynamic right through to the finish. The most recent changes have been to the appearance of the wines from an estate that sells all of its production in bottles. 'Our packaging has been changed to boost its simplicity and highlight the grape variety more clearly', the new owner explains. 'We have also opted for an elegant bottle to reflect the quality of the work undertaken in the vineyard and the winery.'

**trois-etoiles.ch**



Didier Fischer (left) and Dorian Pajic have great ambitions for Domaine des Trois-Etoiles.





Florian Barthassat, the determined winemaker for Geneva's top wine producer.

## Cave de Genève

### Esprit de Genève 2017

#### Café and Restaurant Owner Prize

Made up of equal proportions of vat-matured Gamay and Gamaret matured in oak barrels, Esprit de Genève 2017 from La Cave de Genève was one of seven blends from this iconic lake-side winery to receive a gold medal at the 2019 edition of the Sélection des Vins de Genève. The restaurant professionals responsible for awarding this bronze duck statuette nevertheless decided to honour the Esprit de Genève,

created by Florian Barthassat. The oenologist responsible for this former cooperative (now a limited company), which vinifies nearly a third of Geneva's harvest, explains that 'La Cave has been a partner in Esprit de Genève ever since its launch'. He also confirms: 'La Cave markets around 7000 bottles of Esprit per year, making us one of the main producers of this red blend.' According to its production charter, an Esprit de Genève is made up of 50% Gamay and at least 20% Gamaret or Garanoir, and cannot contain more than 20% of any other red grape variety. Selected, controlled plots with limited yields and minimum ripeness levels at harvest and a year of maturation in barrels form part of the specifications, along with alcohol levels, colour

intensity and tannin quality. 'We want to offer an easy-drinking, fruity Esprit de Genève, rather than a powerful, oaky one', Florian Barthassat explains. 2017 was a wonderful vintage, well balanced, ripe and fruity. It produced elegant reds, rather in contrast to 2018 which was a much sunnier year, producing more vinous, bulky and fully structured examples. Of course, the choice of grape varieties - 60% Gamay vinified in vats, 20% Gamaret, 10% Merlot and 10% Cabernet Franc, all three matured in barrels - also played a role. Lastly, even if the 2018 is slightly unusual in style, it is a good reflection of the vintage and enjoyed great success among our regular customers.'

[www.lacavedeneve.ch](http://www.lacavedeneve.ch)



## Sweet wines: a Genevan double

Grand Prix du Vin Suisse 2019

When awarding the top two spots for wines with more than eight grams of residual sugar per litre, Geneva's winemakers created a sensation at the Swiss wine gala in Bern.

With a smile, Thierry Anet remembers that he learned his trade at Domaine du Mont-d'Or, a Valais company that has been known for the quality of its sweet wines for more than a century and a half. 'However, our Gewürztraminer has nothing in common with the late harvests of Valais', explains the manager of the Domaine de la République et du Canton de Genève. 'This mat-dried speciality was created by my predecessor Maurice Dupraz. He drew on the skills of a colleague from the French Jura who had experience in making straw wine.' The Gewürztraminer grapes are harvested at standard ripeness levels for a dry wine and then stored for four months in premises kept at 8°C with a dehumidifier constantly running. Once the grapes have been dried, they create a very sweet wine (280 grams of sugar per litre) with a very low alcohol level (9%). The figures (150 grams of residual sugar per litre and 11% alcohol) are rather different for Elise by Domaine de Chafalet, as it uses a slightly more artisan method. 'We harvested the Sauvignon Blanc grapes at normal ripeness and placed them one by one on shelves covered with straw in a barn open to the elements', Mathurin Ramu explains. 'Our sweet wine has enjoyed good results in competitions. It won a gold medal at the Sélection des Vins de Genève and another at Mundus Vini, but its victory at the Grand Prix du Vin Suisse was a huge surprise – and a source of huge pride, as I am a fan of the Domaine de l'Etat raisined wine that Thierry Anet has been making for years.' Although the canton of Geneva narrowly missed winning the triple (La Lutine by Domaine de Champvigny was also nominated in the category), lakeside winemakers could still celebrate another special prize: the Trophée Elisabeth Pasquier, awarded for the highest score among the 'discoveries' (wineries that have not been nominated for the past five years), went to Domaine de Chafalet's magnificent performance in the category of 'white, red and rosé wines with more than eight grams of residual sugar per litre'.

[www.grandprixduvinsuisse.ch](http://www.grandprixduvinsuisse.ch)



The wine by Mathurin Ramu, of Domaine de Chafalet, took first place.





Photo: Régis Colombo / diapoch

Thierry Anet's raisined wine was named the second best Swiss sweet wine in 2019.

## Domaine de Champvigny

### Champvigny Brut Swiss Wine Prize

This sculpture of a kite, the most widespread bird of prey in Switzerland, is awarded by Swiss Wine Promotion to the sparkling wine receiving the best score at the Sélection des Vins de Genève. For this 2019 edition, the award went to an unusual brut made using the traditional method. 'To my knowledge, I am the only winemaker in Switzerland to be making a sparkling wine from Scheurebe, explains Raymond Meister, who professes to a love of aromatic grape varieties. The fifteen varieties planted on this 23-hectare estate include Sauvignon, Kerner and of course Scheurebe, a cross between Riesling and an unspecified variety that was created at a German research centre in 1916. The sparkle in this artisan speciality comes from Xavier Chevalley. This undeniably successful collaboration has enjoyed huge success in blind tastings. As well as the Swiss Wine Prize at the Sélection des Vins de Genève 2019, Champvigny Brut was nominated for the Grand Prix du Vin Suisse for two of the last three years (2017 and 2019). The success of this unusual sparkling wine, built on its freshness and fruit, shows the perfect boom being experienced by Domaine de Champvigny. 'I started making wine in the nineties', Raymond Meister explains. 'Two years ago I was able to take on a deputy, as the company was going through a major development phase. We started work to expand the winery so as to be more comfortable on our premises and increase the portion of our harvest bottled at the estate for direct sale.' This decision was no doubt motivated by the arrival of the new generation on the family estate. 21-year-old Oriane is completing actually his winegrowing studies at Marcelin, and once she has completed them, plans to take responsibility for the estate's marketing and sales. 'The aim is to increase bottle sales and consolidate the market in German-speaking Switzerland, where we already have a consignment presence, our two winemakers conclude.

[www.champvigny.ch](http://www.champvigny.ch)



*Society*

# A SIBLING SPIRIT

Brothers and sisters, but also business partners: six Genevan estates where blood ties and professional collaborative links are closely intertwined have agreed to invite us in.



## Domaine de la Planta

Jean-David and Frédéric Gaillard have been working together since May 2019. Featured in the 2019 edition of this special issue, these two brothers - twins, if it weren't obvious - won two special prizes (the Press Prize for their Esprit de Genève 2016 and the Swiss Wine Prize for their Azimut 2012) at the Sélection des Vins de Genève 2018. They were taking over the reins of an estate that had been run by Bernard Bosseu for many years. 'I have a vocational diploma as a cellar master and returned to the estate in 2015', explains Frédéric, who is responsible for vineyard management. Jean-David, who focuses more on cellar work, administrative activities and customer relations, explains that 'our different responsibilities have been well-defined ever since we first started working together. We have never needed to redefine our roles. We are also continuing to work with Alban Couillaud, our cellar master, who knows Domaine de la Planta perfectly after fifteen years here.' The two brothers now have a new aim: to develop direct sales. 'We want to focus on very short sales channels', they confirm. 'Whether because of traffic problems or a lack of free time, visitor numbers to our estate are falling. It could also be because Genevan wine merchants are increasingly selling local wine. Whatever the reason, we decided to respond and move our sales to an urban setting.' The Gaillard brothers set their sights on the markets in Meyrin-Village and Carouge. Welcoming an urban audience in the early evening on Wednesday and Thursday, these 'terroir after-work drinks' are frequented by 'enthusiasts who like to discuss wine and the vine directly with winemakers. Some visitors have even sponsored one of the estate's vines, and were delighted to visit us to come and see them for themselves. This is also very positive from a commercial perspective, as this audience is very interested in our high-end wines. Our sparkling wines, for example, have enjoyed encouraging success.'

[www.domainedelaplanta.ch](http://www.domainedelaplanta.ch)

Frédéric (left) and Jean-David Gaillard, the two brothers who took over Domaine de la Planta.





## Domaine des Faunes

Frédéric (born in 1977) and his brother Ludovic (five years his junior) began working at the family estate in the mid-2000s. 'I completed a qualification in mechanical engineering and spent some time working in IT before training at Changins and coming back to the estate in 2005', the older of the two brothers explains. Ludovic also opted for the mechanical industry before focusing on winegrowing. 'In 2009, the untimely death of our father forced us to take over the estate under what were not easy conditions', he tells us. 'Today, the estate has a total of twenty hectares of vines, where we grow seventeen grape varieties. This wide range requires substantial work and a level of organisation, as each of our varieties develops at a different pace.' Frédéric, who is responsible for oenology and marketing, confirms that this diversification has reached its limits: 'Muscat and Gewürztraminer were once highly sought-after specialities, but they have gone completely out of fashion. Whether made as dry examples or with some residual sugar, these aromatic whites are now very difficult to sell.' The estate, which sells the majority of its production in bottles, has needed to consistently reinvent itself to retain an increasingly fickle customer base. 'German-speaking Switzerland was a major market that has been consistently declining,' Frédéric Mistral laments. 'Many wine merchants are simply not interested in selling wines from French-speaking Switzerland. There is of course a language barrier, but other reasons are a lack of recognition and smaller margins than for foreign wines. Fortunately, a drop in interest from German-speaking Switzerland has been offset by local demand. Genevan restaurants are doing a great job, in part because there is strong demand from consumers for local wines that they know and recognise, for quality.' The Mistral brothers do a lot of business with the restaurant trade, but have still kept a significant private customer base. 'Here, it is the volumes that have changed', Frédéric smiles. 'My grandfather only did cases of twelve, my father started using cases of six, and we have had to make special packaging able to hold two bottles.'

[www.les-faunes.ch](http://www.les-faunes.ch)

Frédéric (left) and Ludovic have been running Domaine des Faunes for a decade.



With their new workspace, Maxime and Lucie Dethurens have gained a tool that measures up to their ambitions.



## Château de Laconnex

The Dethurens family has lived in Laconnex for many generations, but Château de Laconnex is a recently created commercial entity. 'We cultivate around a hundred hectares of field crops and ten hectares of vines. Winemaking and bottle sales began in 1990', Maxime explains. This 35-year-old who says that he 'loves working outside and follows the rhythm of the seasons' completed his vocational diploma as a winegrower in 2008. After traineeships in South Africa and Geneva, Maxime returned to the estate. Lucie, two years younger, graduated from business school before completing an oenology programme at Changins. She gained experience in Argentina, Canada and France before joining the company in 2013, by

which time it had already been well developed by her father and uncle. 'It took some time for us to become aware of the value of heritage, and of the fact that we could contribute to this family history', she admits. Their father Hubert has still been appearing on official documents for the past year, but next year he will be retiring and leaving the pair in charge of a company that has a positive outlook for the future. 'We have just finished building a new winery facility', Maxime explains. 'The 2019 harvests were completed in a space that was still under construction. It was a rather demanding experience, but we have finally finished', Lucie smiles. The warehouse with its rural cathedral look - 'made entirely by local compa-

nies', Maxime explains - has of course been fully equipped for winemaking. It also contains a wonderful tasting space strategically positioned to face the Salève and offer magnificent views. 'Our previous winery was tiny and impractical, which restricted sales from the estate somewhat', Lucie concludes. 'Now, we can suitably welcome both individuals and companies, which will enable us to boost the wine tourism services we offer.'

[www.chateaudelaconnex.ch](http://www.chateaudelaconnex.ch)



# Domaine des Esserts

Sylvain and Damien Ramu are the eighth generation to cultivate this estate, consisting of 13.5 hectares of vines and 30 hectares of field crops. 'Our father always said that he only wanted one of his children to take over the estate, as he was afraid of squabbles between brothers and sisters', explains Sylvain Ramu, who completed his apprenticeship in winegrowing at Marcelin before returning to the family company in 2011. So when Damien expressed a wish to come back and work with his brother in 2019, he took some convincing. 'I completed basic training in the hotel and restaurant trade before going to a hotel school. This means that my professional expertise is very different to that of my brother's. I was therefore able to convince my parents that we could work together without stepping on each other's toes.' The two partners are seeking to diversify the estate by developing wine tourism. 'The tasting room has been redesigned. We have the space to welcome groups. In addition, the little hamlet of Essertines - a magnificent example of an unspoilt corner of Genevan countryside - is just a twenty-minute bus ride or drive from the city centre', Damien explains. 'Our parents developed bottle sales. Thanks to our mother Réjane, we have a significant market presence, representing our primary sales channel', Sylvain confirms. 'We have found that proximity and product quality are now vital concepts. We therefore thought that it was important to bring customers to the estate so that we could show them who makes the wine that they drink, and how.' Establishing a relationship of trust by creating a 'homemade' wine is now the core of the team-building concept that the estate offers to companies. 'We go beyond just a tasting workshop', Sylvain explains. 'Workshop attendees have an opportunity to make their own wine by experimenting with blending. At the end, each person leaves with their own unique, personal bottle.'

**[domainedesesserts.ch](http://domainedesesserts.ch)**



**Sylvain (standing) and Damien Ramu plan to develop wine tourism at Domaine des Esserts.**







**Fabian (left), Sandrine and Frédéric:**  
a determined set of siblings heading one  
of Switzerland's largest private estates.





## Domaine Les Perrières

By cultivating a hundred hectares of vines, around fifteen of which they own, the Rochaix family is managing one of the country's largest estates. 'Our parents did not push us to work for the family company', explains Sandrine, the oldest of four who completed horticultural studies before branching off into winemaking. She returned to the estate in 2000, followed three years later by Fabian, who dabbled as a mechanic in his youth. 2018 saw the arrival of Frédéric, a graduate of the Lausanne hotel management school, to head sales, administration and communications. 'Our rather different paths have ultimately brought us back to Domaine Les Perrières with fairly complementary sets of skills. Each of us has our own particular department and we have all found a place for ourselves', Frédéric explains, adding that another brother, Emmanuel, is currently living in Japan 'where he represents the estate without getting involved in the company's daily management'. As well as to the land of the rising sun, Perrières' wines are also exported to Germany, the UK and Canada. Although the rest of Switzerland is being targeted proactively (the estate will be at the Divinum, Expovina and Berner Weinmesse trade fairs), Geneva and its countryside remain the core of the estate's target market. 'Our customers are looking for authenticity and tradition. They like visiting the estate', Frédéric Rochaix continues. 'Our size allows us to remain open six days a week during office hours. This means that we can welcome both passing visitors and organised travel groups, a market that we hope to develop.' The siblings' other aim is to produce wines offering excellent value for money. Having won fifteen gold medals at regional, national and international competitions in 2019, they seem to be achieving their goal.

[www.lesperrieres.ch](http://www.lesperrieres.ch)





# Domaine des Curiades

If there is one real family estate, it is Domaine des Curiades in Lully. Established in 1909 by Jules Dupraz, it was passed down to Louis and then Pierre. Pierre then entrusted the wine estate to his two sons Jacques and Christophe whilst their sister Fabienne took over the restaurant adjoining the family property. With 14 hectares of owned vines and 11 rented, 13 grape varieties cultivated, 26 wines produced and 100% of their production sold in bottles, the two brothers can be proud of their estate's statistics. 'The estate was one of the first in the canton of Geneva to sell its wine in bottles', explains fifth-generation member Xavier. 'This enabled us to establish a long-term presence in numerous restaurants all over the canton.' This Changins graduate started off working in the watchmaking industry before returning in 2012 to join forces with his father, his uncle and his brother Antoine. Antoine, who holds a vocational diploma as an agricultural machinery mechanic and a federal winegrowing diploma, has been working for the family company since 2011. The quartet was joined by their cousin when the time came for Jacques and Christophe to retire. Antoine Dupraz, confident that they are keeping up a good level of growth, considers that their range will enable them to 'satisfy all requirements'. As well as traditional varietals, often presented as both classic versions made in vats and as prestige barrel-matured wines, the winery also offers original specialties such as the Rosé Prestige (made from Garanoir) or the Cuvée des Trois Ours, a Genevan 'Aarone' made of raisined red grapes that is matured in barrels for a year and a half. And not forgetting the Authentique and the Absolu: the first is a barrel-aged Gamay, the second is a blend with 80% Gamaret that is also enhanced in large 228-litre barrels. These two 'natural wines' are both entirely free of sulphites and are bottled without any filtration whatsoever.

[www.domaine-des-curiades.ch](http://www.domaine-des-curiades.ch)



Antoine (left) and Xavier Dupraz: the fifth generation at Domaine des Curiades.

Photo: Régis Colombo / diapo.ch



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Martine Saucy Mévaux & Alexandre Mévaux  
Domaine Château l'Evêque, Jussy

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Switzerland. Naturally.



# THE TASTE OF GENEVA

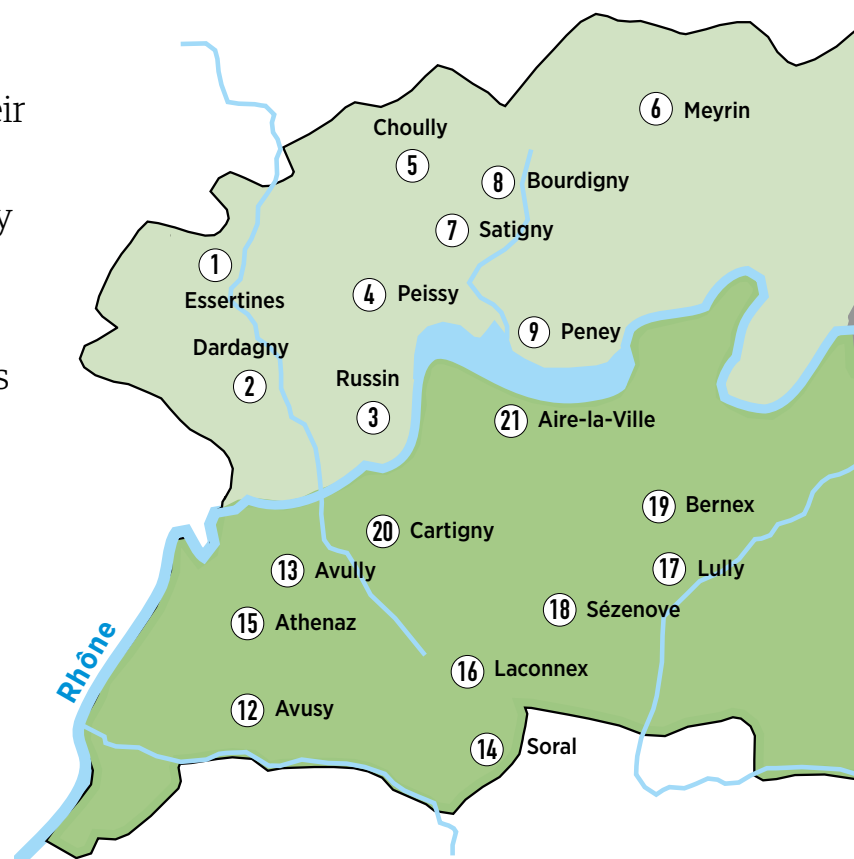
## 1988

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 regions in the country.

The third largest wine-growing region in Switzerland, the canton of Geneva, is spread over some forty communes around Lake Geneva. For this exclusive guide, we asked every producer between Céligny and Hermance to send us their favourite wines, whatever the colour, type or vintage. For the sixth year in a row, the majority of the winemakers we contacted took part, allowing us once again to present an almost exhaustive panorama of the best that Geneva's vineyards have to offer.

## 43%

The current proportion of Geneva's vineyards planted with white varieties (which were the majority type prior to 2003).



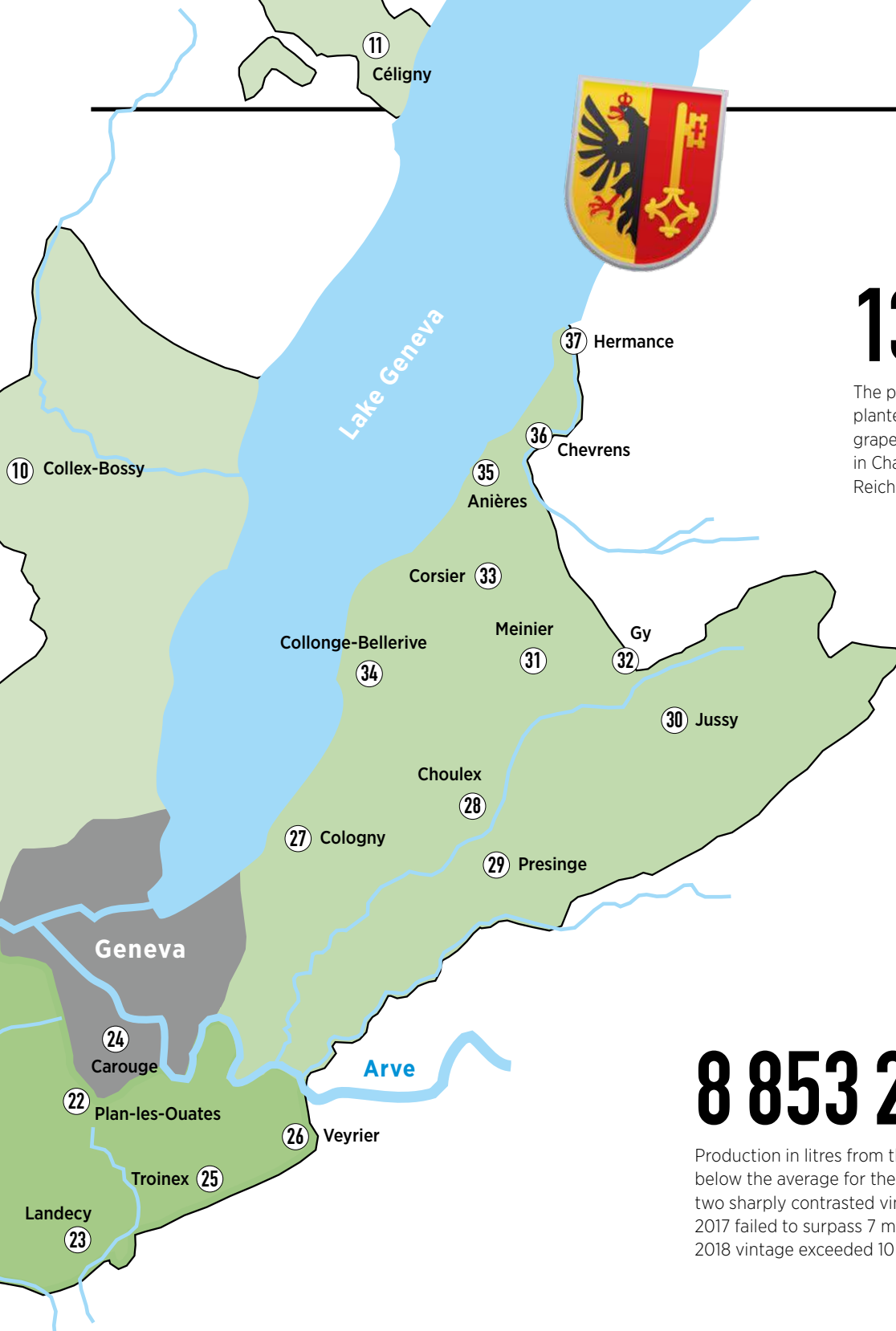
## THE VINEYARDS OF GENEVA

In Geneva, city and countryside are astonishingly entangled. Barely ten kilometres from the UN and WTO headquarters, bucolic plots of Garanoir, Sauvignon Blanc, Chardonnay and Merlot produce wines of increasing renown. The nearby Jura mountains and Prealps and the influences of Lake Geneva and the Rhone produce a mosaic of microclimates. Together with extremely heterogenous soils, this variety has encouraged winegrowers to expand the traditional Gamay and Chasselas based range of grape varieties. In this ever-pioneering wine region, winemakers are repeatedly experimenting with new grape varieties to provide a cosmopolitan clientele with a wide range of original wines of character.

## SWITZERLAND'S FIRST WINE

Whilst Celtic Switzerland was inhabited by the Helvetii who did not grow vines, Geneva was part of the territory of the Allobroges. This Gallic tribe was undoubtedly the first to make wine in what is now Switzerland. The few traces of their civilisation include an ancestor of Syrah and high-trained vines, a vine training system used in the region for centuries. Geneva's wine producers never lost their innovative spirit, as in 1988, Geneva was the first Swiss canton to adopt a system of controlled appellations of origin. This visionary commitment also shines through in the winemakers' enthusiasm for new varieties such as Gamaret or Divico.





# 13%

The proportion of Geneva's vineyards planted with Gamaret and Garanoir, two grape varieties created by Agroscope in Changins in the 1970s from Gamay and Reichensteiner Blanc.

# 22

The number of Premier Cru AOCs recognised by Genevan law. These AOCs, which for a long time were not widely used, are now being increasingly employed by certain winegrowers.

# 8 853 200

Production in litres from the 2019 harvest. This figure was below the average for the past ten years and came after two sharply contrasted vintages: very low production in 2017 failed to surpass 7 million litres, whilst the generous 2018 vintage exceeded 10 million.

## THREE REGIONS, TWO COUNTRIES

The Geneva wine region is marked out by three natural boundaries: Lake Geneva, the Rhone and the Arve. It can be broken down into three subregions of the right bank (covering the Bishop of Geneva's former holdings, known as the Mandement), between the Arve and the Rhone, and between the Arve and the lake. In addition to these 1290 hectares in Switzerland, there are a further 120 hectares in the 'free zone'. These plots, which have been cultivated by Genevan winemakers for decades, are in French territory but produce Swiss wines under the Geneva AOC. These 1410 hectares are mainly on gentle slopes that are easy to work with machinery, and enjoy good exposure to the sun (1900 hours a year) and relatively low rainfall (900 mm a year).

## A MODERN MIX OF GRAPES

The mix of grape varieties grown in Geneva, Switzerland's third-largest wine region, has changed dramatically over the last quarter-century. In 2003, red wines became the dominant type. The traditional varieties of Chasselas and Gamay had not yet been knocked off the top of the leader board, despite a steady decline in the area they occupied. Firstly, they lost land to 'international' varieties such as Pinot Noir, Chardonnay, Sauvignon Blanc, Cabernet and Merlot. Secondly, Genevan winemakers invested heavily in new grape varieties created in Switzerland such as Gamaret, Garanoir, and more recently Divico. Finally, certain historic specialities such as Altesse, Mondeuse and Aligoté experienced a certain upsurge in popularity.



# RIGHT BANK

## ESSERTINES ①



**Domaine de Chafalet**  
**Mathurin and Guy Ramu**  
**Le Lancelot 2018**

Straw colour with gleaming tints, a refined and precise nose with vine peach and mirabelle plum aromas, then fresh in the attack and full, generous yet very well-balanced on the palate, with a gourmet finish, all making a characterful Viognier with lots of expertise and elegance.  
[www.domainedechafalet.ch](http://www.domainedechafalet.ch)



**Domaine des Esserts**  
**Raymond and Réjane Ramu**  
**Diolinoir 2017**

The deep, intense colour heralds a powerful, well-structured red. Black fruit, particularly blackberry and cherry, dominates on the nose. On the palate, fruitiness is combined with gourmet juiciness and well-integrated tannins. The well-balanced finish is both lingering and fruity.  
[www.domainedesesserts.ch](http://www.domainedesesserts.ch)

## DARDAGNY ②

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



**Domaine de la Planta**  
**F&J.D. Gaillard**  
**Analemme 2018**

Divico, Syrah and Garanoir were matured in oak barrels and blended into a wine that combines structure with elegance. Black cherry, blackberry and blueberry aromas mix with black pepper and cardamom notes. This sophisticated red will continue to improve for another five to eight years.  
[www.domainedelaplanta.ch](http://www.domainedelaplanta.ch)



**Domaine Dugerdil**  
**Sophie Dugerdil**  
**IndiGenève 2018**

This ebony-coloured Gamay is made using native yeast and boasts blackcurrant facing up to liquorice on the nose. The remarkably dense style on the palate is framed by a clean attack and a finish that picks up the aromas from the nose. Unusual, but a brilliant success!  
[www.domaine-dugerdil.ch](http://www.domaine-dugerdil.ch)

**Stéphane Gros**  
[www.stephane-gros.ch](http://www.stephane-gros.ch)



**Domaine Les Hutins**  
**Emilienne Hutin Zumbach**  
**Merlot 1er Cru l'intégrale**

This powerful, sophisticated and intense Merlot made from Premier Cru AOC wines has been matured in oak barrels for 18 months. Black fruit (prune, cherry, elderberry, blueberry, blackberry and blackcurrant) dominates on the palate. The tannins demonstrate remarkable finesse, as does the lingering, complex finish.  
[www.domaineshutins.ch](http://www.domaineshutins.ch)



**Domaine des Faunes**  
**Frédéric and Ludovic Mistral**  
**Sauvignon Blanc 2018**

Boxwood notes with a touch of blackcurrant leaf and a hint of chalk: all the ingredients of a very typical Sauvignon Blanc shine through on the nose. A vibrant, fresh, straight-lined, lingering style on the palate completes this beautiful aromatic speciality.  
[www.lesfaunes.ch](http://www.lesfaunes.ch)



**Domaine du Centaure**  
**Julien Ramu**  
**Saturnales 2019**

This Kerner from Dardagny has a bright colour and an expressive nose of citrus and exotic fruit, then is clean in the attack and full on the palate with a wonderful range of aromas and a supple, lingering finish borne up by the vibrant tonic style that is this wine's signature.  
[www.domaine-du-centaure.ch](http://www.domaine-du-centaure.ch)



**Clos des Pins**  
**Marc Ramu**  
**Pinot Noir 2018**

A dense ruby colour, an open ripe fruit nose enhanced with a touch of spice, clean in the attack then powerful on the palate with strawberry, cherry, blackberry and cardamom notes, and a gourmet finish – the distinctive features of this sunny Pinot matured in oak for a year.  
[www.closdespins.ch](http://www.closdespins.ch)



**Domaine des Rothis**  
**Jean-Pierre Rothisberger**  
[www.domaine-des-rothis.ch](http://www.domaine-des-rothis.ch)

**Domaine de la Donzelle**  
**Bernard Vuagnat**  
[www.closdeladonzelle.ch](http://www.closdeladonzelle.ch)

## RUSSIN ③

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



**Domaine des Molards**  
**Michel and Fabien Desbaillets**  
**Chasselas Réserve du Domaine 2018**

Awarded a gold medal at the Sélection des Vins de Genève 2018, this gourmet Chasselas impresses with its pale appearance, its delicate mineral nose, and its perfect balance on the palate where distinguished white flower and pear notes shine through.

[www.molards.ch](http://www.molards.ch)

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

## PEISSY ④



**Domaine des Charmes**  
**Bernard, Anne and Olivier Conne**  
**Les Grands Charmes 2018**

Silky juiciness, velvety tannins, expressive and precise aromas, a full-bodied and ample style on the palate, and a delicately spicy finish: this Gamaret matured in oak barrels is already offering plenty of sophistication, even if it will not reach its peak for another few years.

[www.domainedescharmes.ch](http://www.domainedescharmes.ch)



**Domaine des Trois Etoiles**  
**Didier Fischer and Michel Tuor**  
**Viognier 2018**

This powerful, expressive Viognier from a sunny vintage is a gleaming straw yellow colour with an intense apricot nose, then remarkably well-balanced on the palate with ripe fruit notes backed up by a controlled vivacity that ensures a vibrant, lingering finish.

[www.trois-etoiles.ch](http://www.trois-etoiles.ch)



**Domaine Grand'Cour**  
**Jean-Pierre Pellegrin**  
**Pellegrin noble 2017**

This gold-coloured sweet wine, a blend of Semillon, Muscat and Gewürztraminer, charms with its personable nose and remarkable elegance on the palate where it offers up quince jelly, acacia honey, pineapple, grape and delicate rose notes.

Tel. +41 (0)22 753 15 00



**Cave Les Crêtets**  
**Philippe and Sophie Plan**  
**La Mécanique du Temps 2019**

This gleaming red, a blend of Gamaret and Gara-noir, stands out with its deep purple colour, its personable nose combining black fruit with soft spice, its juicy attack, its full-bodied style on the palate structured by firm tannins, and its well-balanced finish with spicy touches.

[www.lescretets.ch](http://www.lescretets.ch)



**Cave et Domaine Les Perrières**  
**Famille Rochaix**  
**Gamaret de Peissy 2018**

This powerful barrel-matured wine structured by silky tannins charms with its opaque appearance with hints of purple, its generous aromas combining black fruit with spicy touches, and its well-balanced finish with hints of the south.

[www.lesperrieres.ch](http://www.lesperrieres.ch)

**Domaine des Bossons**  
**Eric and Laure Leyvraz**  
[www.domaine-des-bossons.ch](http://www.domaine-des-bossons.ch)

## CHOUILLY ⑤



**Clos du Chteau**  
**Lionel, Nathalie Dugerdil & family**  
**Majest 2016**

Boasting the Bio Suisse organic logo, this blend of Merlot, Cabernet Sauvignon and Cabernet Franc matured in oak for two years delights with its power and depth. We also love the suppleness of its tannins and the expressiveness of its black fruit aromas.

[www.closduchateau.ch](http://www.closduchateau.ch)



**Domaine des Abeilles d'Or**  
**Laurent and René Desbaillets**  
**Douce Noire 2015**

This blend of Swiss and French grape varieties, matured in oak barrels, has been released at its peak. Complexity and balance are the watchwords. We particularly love the aromas, ranging between red fruit, Provençal herbs, Tasmanian pepper and undergrowth notes.

[www.abeillesdor.ch](http://www.abeillesdor.ch)



**Domaine la Clé de Sol**  
**Daniel Sulliger**  
**Crescendo 2017**

This deep, intense Merlot has a dark purple colour. The expressive nose combines black cherry, prune, blackcurrant and blackberry. On the palate it is well-structured and delicately spicy, ending with a powerful finish as expressive as it is lingering.

[www.cledesol.ch](http://www.cledesol.ch)



## MEYRIN ⑥

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

## SATIGNY ⑦



**Les Gondettes**  
**Alain Graber, successor to**  
**Françoise Berguer**  
**Altesse 2016**

This traditional local white, now at its peak, offers a light colour and an open nose of meadow flower and white fruit aromas, then is deep, full and silky on the palate, starting with a fruity attack and ending with a generous, lingering finish.  
[www.lesgondettes.ch](http://www.lesgondettes.ch)



**Domaine du Paradis**  
**Jérémy Burgdorfer**  
**Divico 2017**

This new grape variety, which is naturally resistant to vine diseases, won us over with its deep appearance with hints of purple, its black cherry and blackberry aromas, its well-structured tannins and its density. A successful combination of power and elegance!  
[www.domaine-du-paradis.ch](http://www.domaine-du-paradis.ch)

**Domaine de la Devinière**  
**Willy Cretegn**  
[www.la-deviniere.ch](http://www.la-deviniere.ch)



**Château des Bois**  
**Nicolas Seiler**  
**Les Bois des Chiens 2016**

This barrel-matured blend comes from vines in the Premier Cru Coteau de Bourdigny appellation. Its almost opaque purple colour precedes a warming, spicy nose and a power on the palate with spicy touches, framed by silky tannins.  
[www.chateaudesbois.ch](http://www.chateaudesbois.ch)

**Domaine du Nant-d'Avril**  
**Grolimund family**  
[www.nant-davril.ch](http://www.nant-davril.ch)



**Florian Ramu**  
**Divico 2018**

An opaque appearance with a crimson rim. Black cherry and blackberry notes dominate the black fruit nose. On the palate, firm tannins frame a juicy structure. In the finish, intense fruitiness rounds out this athletic wine that is only just beginning its development.  
[www.framu.ch](http://www.framu.ch)



**Le Grand Clos**  
**Jean-Michel Novelle**  
**Extra Brut 2016**

Made solely from Pinot Noir, this sophisticated sparkling wine in minimalist style impresses with its fine bubbles, intense freshness, pure citrus and white flower aromas, and elegantly vinous, well-structured style on the palate.  
[www.novelle.wine](http://www.novelle.wine)



**Les Vallières**  
**Serex family**  
**Deux Louis Réserve Comte Ayrbert 2017**

This blend of Gamaret, Cabernet Franc and Cabernet Sauvignon, matured in barrels for 18 months, offers a deep purple colour, a complex, medium-intensity nose, juiciness on the palate framed by silky tannins, and a finish combining black fruit and soft spice notes.  
[www.lesvallieres.ch](http://www.lesvallieres.ch)

## BOURDIGNY ⑧



**Domaine de Champvigny**  
**Raymond Meister**  
**Amphora 2018**

This Chardonnay, matured in amphoras, offers a gleaming appearance, an expressive nose combining fresh apple, pear and a touch of butter, and a fullness on the palate demonstrating its deep, lingering, well-balanced style. Its complex yet flavoursome finish deserves special mention.  
[www.champvigny.ch](http://www.champvigny.ch)

**Domaine des Alouettes**  
**Jean-Daniel and Florian Ramu**  
[www.domaine-des-alouettes.ch](http://www.domaine-des-alouettes.ch)

**Domaine des Vignolles**  
**Laurent Vulliez**  
[www.vignolles.ch](http://www.vignolles.ch)

## PENÉY ⑨



**Les Balisiers**  
**Christophe Pillon**  
**Comte de Peney 2015**

Bearing the Bio Suisse and Demeter labels, this remarkably elegant blend stands out with its garnet colour, expressive and pleasingly complex nose, fruity attack, full yet well-balanced style on the palate, and finish as chiselled as it is lingering.  
[www.balisiers.ch](http://www.balisiers.ch)



**Domaine des Pendus**  
**Christian Sossauer**  
**Chardonnay 2018**

This barrel-matured Chardonnay created from Premier Cru vines has a very light colour and an expressive nose combining fresh apple, fresh butter and vanilla. On the palate, freshness, fullness and power are framed by controlled maturation notes.  
[www.domaine-des-pendus.ch](http://www.domaine-des-pendus.ch)



## COLLEX-BOSSY 10

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

**Château de Collex**  
**Frédéric Probst**  
[www.domaineduchateau.ch](http://www.domaineduchateau.ch)

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

## CÉLIGNY 11



**Le Clos de Céligny**  
**H. Schütz & R. Moser**  
**Pinot Noir 2018**

This gourmet Pinot Noir from 35-year-old vines offers a deep ruby colour, an expressive nose of raspberry, strawberry, violet and cherry, a fruity attack leading into a well-structured and juicy style on the palate, and a fruity finish sprinkled with touches of soft spice.

[www.clos-de-celigny.ch](http://www.clos-de-celigny.ch)



**Les vins du Crieur Public et de la Sorcière**  
**Pierre Mandry**  
**Réserve Michel Pont**

This traditional-method Blanc de Blanc Brut made from Pinot Blanc is a beautiful golden colour, with an expressive nose combining ripe fruit and brioche aromas, fine bubbles, freshness on the palate adorned with pastry notes, and a flavour-some finish.

[www.provino.ch/mandry](http://www.provino.ch/mandry)









# BETWEEN THE ARVE AND THE RHONE

## AVUSY 12

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

## AVULLY 13



**Domaine de la Printanière**  
**Céline Dugerdil**  
**Cabernet Sauvignon 2018**

Matured in oak barrels, this robust red is a carmine colour with hints of purple, boasts an expressive black fruit nose, then is well-structured on the palate with a significant framework of tannins, allowing blackberry and blackcurrant notes to compete with soft spice.

[www.laprintaniere.ch](http://www.laprintaniere.ch)



**Domaine du Courtil**  
**Ernest Scherz**  
**Epeisses 2019**

A golden colour, an expressive nose of white fruit aromas revealing some exotic fruit, clean in the attack, well-structured on the palate picking up the notes from the nose, and a finish with mineral touches, all making a very characterful Chasselas.

Tel. +41 (0)22 756 28 74

## SORAL 14



**Domaine de la Mermière**  
**Yves Batardon**  
**Chaud du coin 2018**

'This free, joyful, rustic juice from human harvests' won a gold medal at the international Gamay competition. The judges no doubt enjoyed its crisp black fruit aromas, silkiness on the palate, well-integrated tannins, and flavoursome, fruity finish.

[www.mermiere.ch](http://www.mermiere.ch)



**Cave des Chevalières**  
**Sébastien and Eva Dupraz**  
**Petite Arvine 2018**

Bright in colour with touches of gold, this alpine speciality offers up an expressive citrus nose. Lemon, grapefruit, bergamot and lime come through in sophisticated, taut style on the palate, ending with a pleasantly fruity finish given a tonic touch by a delicate salinity.

[www.cave-des-chevalieres.ch](http://www.cave-des-chevalieres.ch)

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

**Domaine du Faubourg**  
**Jean-Claude and Christophe Egger**  
[www.dufaubourg.ch](http://www.dufaubourg.ch)



**Domaine des Lolliets**  
**Raphaël Dunand**  
**Trousseau Lully 2018**

This west Geneva Trousseau, made from the iconic red grape variety of the French Jura (and Portugal), has a garnet appearance and an expressive nose of aromatic herbs and red fruit, then is taut on the palate structured by its vivacity and a fresh, spicy finish.

[www.lolliets.ch](http://www.lolliets.ch)

**Henri-Pierre Dupraz**  
Tel. +41 (0)22 756 26 02



**Stéphane Dupraz**  
**Pinot Noir 2018**

This very dark-coloured Pinot Noir with southern touches stands out with its expressive aromas of blackcurrant, blueberry, cinnamon, blackberry and turmeric. On the palate, the powerful attack and opulent finish frame an utterly rounded red.

[www.sydupraz.ch](http://www.sydupraz.ch)



## ATHENAZ 15



**Domaine des Graves**  
**Cadoux family**  
**Lusitane 2014**

This fortified wine is an unusual blend of five Portuguese grape varieties grown near to Avusy church. Inky colour. The powerful black cherry and blackberry nose is sprinkled with floral and spice notes. Its opulence on the palate is persuasively well-balanced and lingering.  
[www.domainedesgraves.ch](http://www.domainedesgraves.ch)

## LACONNEX 16

**Domaine Jean Batardon**  
 Tel. + 41 (0) 22 756 31 23



**Château de Laconnex**  
**Dethurens winegrowers and winemakers**  
**Merlot 2018**

This powerful barrel-matured Merlot has a deep garnet colour. The black cherry and prune aromas are enhanced with spicy touches, both on the gourmet nose and in well-structured, full style on the palate. It will improve even further with a few years in the cellar.  
[www.chateaudelaconnex.ch](http://www.chateaudelaconnex.ch)

**Les Vignes du Pêcher**  
**Patrick David**  
[www.laconnex-beach.ch/pecher](http://www.laconnex-beach.ch/pecher)

**Domaine des Trois-Lacs**  
**Laurent Thévenoz**  
[www.domainedestroislacs.ch](http://www.domainedestroislacs.ch)

## LULLY 17



**Domaine des Bonnettes**  
**Dominique Maigre**  
**Gamaret 2018**

The wine's expressive black fruit nose sprinkled with spice and its dark, purple-tinged appearance herald a precise, powerful and deep Gamaret.

This is confirmed on the palate, where we were won over by the silky juiciness, the majestic volume and the suppleness of its tannins.  
[www.bonnettes.ch](http://www.bonnettes.ch)



**Domaine des Curiades**  
**Jacques and Christophe Dupraz**  
**La Cuvées des 3 Ours 2016**

Inspired by transalpine Amarones, this blend – matured in barrels for a year and a half – charms with the intensity of its ebony appearance, the opulence of its black cherry aromas, the roundness of its tannins, its fullness on the palate, and the velvety style of its lingering, luxurious finish.  
[www.curiades.ch](http://www.curiades.ch)

**Mermoud Vignerons**  
[www.mermoud.ch](http://www.mermoud.ch)



**Cave des Oulaines**  
**Daniel Tremblex and family**  
**Gewürztraminer 2018**

Awarded a gold medal at the Sélection des Vins de Genève 2019, this remarkably authentic Gewürztraminer is a golden colour with an expressive rose nose, then is clean in the attack, generous on the palate, and beautiful in a finish that explodes with spice.  
[www.cave-des-oulaines.ch](http://www.cave-des-oulaines.ch)



**Vignoble de l'Etat**  
**Thierry Anet**  
**Gamaret Garanoir 2016**

Matured in oak barrels then 1,500-litre casks, this refined blend offers up beautiful spice notes. Kerala pepper, cardamom and turmeric dominate the expressive nose and the sophisticated, well-structured expression on the palate, ending with an exceptionally complex, tonic finish.  
[www.ge-ch/vignoble](http://www.ge-ch/vignoble)

## SÉZENOVE 18

**Les Grands Buissons**  
**Patrick & Marc Favre**  
[www.grands-buissons.ch](http://www.grands-buissons.ch)

**Cave de Sézenove**  
[www.bbousseau.ch](http://www.bbousseau.ch)

## BERNEX 19



**Domaine de Beauvent**  
**Jérôme Cruz**  
**Casanova 2018**

Matured in oak barrels for a year, this blend of Gamay and Garanoir stands out with its deep garnet colour, generous red fruit nose, fruity attack, full style on the palate framed by silky tannins, and gourmet finish toned by delicate spice notes.  
[www.domainedebeauvent.ch](http://www.domainedebeauvent.ch)

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



**Christian Guyot**  
**Colosse 2016**

This unfiltered Diolinoir, matured in French barrels for a year then Swiss oak barrels for eight months, is currently at its peak and won us over with the purity of its fruit (primarily lots of black cherry, some blueberry, a touch of blackberry), its depth, its balance and its lingering finish.  
[www.vins-guyot.ch](http://www.vins-guyot.ch)

## AIRE-LA-VILLE 21

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

**Domaine d'Esiz**  
**Christophe Bosson**  
[www.terredesize.ch](http://www.terredesize.ch)



## PLAN-LES-OUATES 22

**Cave de Saconnex d'Arve**  
**Daniel Brenner**  
[www.eau-de-vie.ch](http://www.eau-de-vie.ch)

## LANDECY 23

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

**Domaine de Verbant**  
**L.Barthassat family**  
[www.verbant.ch](http://www.verbant.ch)

## CAROUGE 24



**Cave Berthaudin**  
**Le Crêt 4G 2017**

This blend of Gamaret, Gamay and Galotta has a deep ruby red colour, an expressive fruity nose, a supple style on the palate with frolicking fruity notes enhanced by some floral and spicy touches, and a gourmet, flavoursome finish.

[www.berthaudin.ch](http://www.berthaudin.ch)

## TROINEX 25



**Domaine de la Pierre aux Dames**  
**Patricia and Michel Bidaux**  
**La Bosse à Rousseau 2016**

A combination of Gamaret and Garanoir matured in oak barrels, this garnet-coloured wine is expressive and spicy on the nose, clean in the attack and well-balanced and powerful in the palate, framed by refined tannins and a fruity, lingering finish.

[www.maisonforte.ch](http://www.maisonforte.ch)

## VEYRIER 26

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





# BETWEEN THE ARVE AND THE LAKE

## COLOGNY 27



**Domaine de la Vigne Blanche**  
**Sarah Meylan**

**Esprit de Genève 2018**

Gamay (50%), Gamaret (30%) and Cabernet Franc (20%) are matured in oak barrels to create a full-bodied, sophisticated wine marked by a garnet colour, a nose combining forest fruit with oak touches, and a well-structured, juicy style on the palate.

[www.lavigneblanche.ch](http://www.lavigneblanche.ch)

## CHOULEX 28



**Domaine de Miolan**  
**Bertrand Favre**

**Gamaret 2018**

Boasting the Bio Suisse label, this intense Gamaret charms with its deep, almost opaque colour, its intense nose of fruit and soft spice, and its well-structured style on the palate with a gourmet juiciness and fruitiness framed by silky tannins.

[www.domainedemiolan.ch](http://www.domainedemiolan.ch)



**Cave Les Coudrays**  
**Jacques Baudet**

**Le Rubis de Genève 2016**

This blend of Merlot, Gamay, Gamaret and Garanoir under the Bio Suisse organic label has a complex nose of aromatic herbs, soft spice and red fruit, then is well-balanced and gourmet on the palate framed by supple tannins.

[www.lescoudrays.ch](http://www.lescoudrays.ch)

**Jean Rivolet family**  
**Tel. + 41 (0)22 750 17 66**

## PRESINGE 29

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

## JUSSY 30

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



**Château du Crest**  
**J. Meyer & Cie**  
**Divico 2018**

Matured in barrels, this well-structured, aromatic red has a dark colour tinged with crimson, an

expressive nose of blueberry jam and forest berries, a clean attack, a well-structured style on the palate, fine tannins, and an exuberant, delicately spicy finish.

[www.domaineducrest.ch](http://www.domaineducrest.ch)

**Domaine Château L'Evêque**  
**Martine Saucy Mévaux and**  
**Alexandre Mévaux**  
**[www.chatealeveque.ch](http://www.chatealeveque.ch)**

## MEINIER 31

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

**Domaine d'En Bruaz**  
**Grégory Favre**  
**[www.domainedenbruaz.ch](http://www.domainedenbruaz.ch)**

**Ferme Jacquet**  
**Marc Jacquet**  
**[www.ferme-jacquet.ch](http://www.ferme-jacquet.ch)**

## GY 32

**Cave de la Chena**  
**Daniel Fonjallaz**  
**[www.cavedelachena.ch](http://www.cavedelachena.ch)**

**Clos de la Zone**  
**Robin and Valentin Vidonne**  
**[www.closdelazone.ch](http://www.closdelazone.ch)**





**Domaine du Chambet**  
**Fonjallaz Gérald & Anthony**  
**Marselan 2018**

This barrel-matured Marselan (a cross between Cabernet Sauvignon and Grenache), currently converting to Bio Suisse organic standards, has a very dark purplish colour, an expressive dark fruit nose, and a full style on the palate framed by supple tannins, ending with an opulent finish.  
[www.chambet.ch](http://www.chambet.ch)

## CORSIER 33

**Yves Kohli**  
 Tel. +41 (0)79 474 29 92

## ANIÈRES 34



**Domaine de la Côte d'Or**  
**Gavillet and son**  
**Muscat 2016**

We were charmed by this wine's bright colour with hints of gold, and by its typical Muscat notes. Powerful aromas come through on the expressive nose and in well-balanced form on the palate, beginning with a clean attack and ending with a flavoursome, remarkable lingering finish.  
[www.lacotedor.ch](http://www.lacotedor.ch)



**Domaine des Ménades**  
**Alain Jacquier**  
**Les Thyrses 2018**

Gamaret and Garanoir join forces to create this deep, dense wine that won us over with the intensity of its colour, the expressiveness of its nose, and its gourmet style on the palate, from the clean attack through to the lingering, expressively fruity and tonic finish.  
[www.domainedesmenades.ch](http://www.domainedesmenades.ch)



**Domaine Les Parcelles**  
**Laurent et Véronique Villard**  
**Altesse 2018**

Clad in delicate gold, this sophisticated Altesse delights with its pleasing white fruit nose sprinkled with floral notes. It also charms with its well-balanced, gourmet style on the palate, framed by a clean attack and a complex finish with mineral touches.  
[www.lesparcelles.ch](http://www.lesparcelles.ch), [www.vinsvillard.ch](http://www.vinsvillard.ch)



**Domaine Villard & Fils**  
**Philippe Villard**  
**Gamaret 2018**

Created in a very sunny vintage, this Gamaret matured in oak barrels charms with its juiciness on the palate enveloped in silky tannins, but also its gourmet forest fruit aromas delicately adorned with spicy notes. A fantastic, beautifully precise success.  
 Tel. +41 (0)22,751 25 56

## CHEVRENS 36

**Domaine des Champs-Lingot**  
**Claude-Alain and Tina Chollet**  
[www.champs-lingot.ch](http://www.champs-lingot.ch)

## HERMANCE 37

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



**Domaine des Dix Vins**  
**Raphaël Piuz**  
**Cabernet Franc 2016**

A rather light garnet colour, a precise nose of forest fruit combined with aromatic herbs, a clean attack, a chiselled style on the palate framed by fine tannins and delicate maturation notes, and a fruity finish are the key characteristics of this elegant, sophisticated red.  
 Tel. +41 (0)22,751 18 35

The cantonal cooperative handles nearly a third of Geneva's wine harvest, and has changed its name many times. The Vin Union company was created in 1948 to sell the harvest from La Cave de la Souche and La Cave du Mandement de Satigny. In the decade from 1970 to 1980, it handled 80% of the canton's production. After some difficult years in the 1990s, the La Cave de Genève limited company was established in Satigny to resume its role as a driving force for Geneva's vineyards.



# 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

**Ludovic and Didier Penet**

Tel. +41 (0)22 754 17 21

**Laurence Pittet-Duez**

Tel. +41 (0)22 754 12 37

**Eric Porchet**

Tel. +41 (0)22 754 13 39

## Meyrin

**Patrick and Julien Abbé**

Tel. +41 (0)22 341 14 64

**Francis Grunder**

Tel. +41 (0)22 782 57 07

## Satigny

**Nicolas Bonnet**

Tel. +41 (0)22 753 06 65

**Daniel and Jacques 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

**Baptiste and Michel Roset**

Tel. +41 (0)22 753 14 52

**Bernard and Laurent**

**Vulliez**

Tel. +41 (0)22 753 10 85

## 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**

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**Henri-Pierre Dupraz**

Tel. +41 (0)22 756 26 02

## Laconnex

**Samuel Läng and Fils**

Tel. +41 (0)22 756 18 37

## Bernex

**Patrick and Alain Duvernay**

gegedudu@bluewin.ch

## Cartigny

**Raymond and Léonie**

**Cocquio**

Tel. +41 (0)22 756 19 14

## Aire-La-Ville

**Christophe Bosson**

Tel. +41 (0)22 757 61 09

## Choulex

**Jean Rivollet**

Tel. +41 (0)78 607 81 94

## Presinge

**Jean-Marie Chappuis**

Tel. +41 (0)22 759 11 39

## Jussy

**Patrick and Deborah**

**Wegmüller**

wegmuller.p@bluewin.ch

## Meinier

**Grégory Favre**

Tel. +41 (0)22 759 18 56

**Sébastien Favre**

Tel. +41 (0)22 752 11 12

## Collonge-Bellerive

**Christine Pilet-Falquet**

Tel. +41 (0)22 752 12 01

## SÉLECTION DE LA CAVE DE GENÈVE



### Baccarat

This Chardonnay-based Blanc de Blancs is one of the classics of the Geneva region. This very profitably made brut with its touches of gold offers up a delicate nose of white fruit and flowers. On the palate, lively yet fine bubbles support the fresh apple and ripe pear notes. A pleasing, flavoursome finish rounds off this elegant sparkling wine.



### Trésor Sauvignon Blanc 2018

This intense, aromatic white, radiantly vibrant and emphatically authentic, stands out with its bright

colour, its expressive nose combining lychee, fresh pineapple, grapefruit and some boxwood aromas, and its generous style on the palate borne up by controlled vivacity that runs from the utterly fresh attack right through to the full, fruity finish.



### Infini 2018

This barrel-aged blend of Chardonnay, Viognier and Sauvignon Blanc won us over with its deep, bright colour and its freshness on the nose, where citrus and white fruit aromas mingle with a touch of vanilla. Power, fullness and depth are the keywords on the palate, where the wine is delicately spiced and perfectly balanced..



### Pinot Noir Clémence 2018

Strawberry, raspberry, currant and redcurrant dominate in gourmet style on the nose, combined with some turmeric and cardamom touches. On the palate, this Pinot Noir is truly powerful, framed by still youthful tannins. It ends with a finish given tone by a bitter note with mineral touches.



### Gamaret Cœur de Clémence 2017

A dark colour with hints of purple, this barrel-matured Gamaret stands out with its generous nose of soft spice and forest fruit. The blueberry, blackberry, blackcurrant and raspberry notes mingle with Kerala pepper and cardamom touches in well-balanced form on the palate, framed by beautifully refined tannins.





GENÈVE

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

**Case A (6 x 750 ml)**

La Cave de Genève, Domaine des Charmes, Domaine de Beauvent, Domaine de la Printanière, Domaine Villard et Fils, Domaine de la Planta

**CHF 118.80** down from CHF 132 (incl. VAT)

**Case B (7 x 750 ml)**

Vignoble de l'Etat, Domaine du Château des Bois, Domaine des Vallières, Domaine des Curiades, Domaine Stéphane Dupraz, Domaine les Hutins, Domaine du Château du Crest

**CHF 142.20** down from CHF 158 (incl. VAT)

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





*Gastronomy*  
**CHEF  
CUVÉES**



Created as collaborations between discerning chefs and talented winemakers, chef cuvées are exclusive and designed to show off the finest food and wine pairings. Whether in traditional cafés, urban bistros or Michelin-starred restaurants, what they all have in common is the passion and complicity of their creators.

With its two Michelin stars and 19/20 rating, Domaine de Châteaueux has been a top address for gastronomy in Geneva for several decades. However, for this article, its iconic chef Philippe Chevrier welcomed us to his bistro Le Patio. The wine list of this establishment in the Rive district, one of five that he runs in the city of Calvin, unsurprisingly contains numerous bottles from the 'Les Vins de Philippe Chevrier' range. To understand the origins of these prestige wines made by Cave de Genève, you have to go back a good fifteen years. 'I really liked the wines of Nicolas Bonnet, but as his production was extremely limited, he suggested collaborating with the members of Cave de Genève. They agreed to reserve the best plots for the six wines of our range (three white and three red)', the Genevan chef explains. 'These wines are made from grapes harvested to a very strict set of specifications from the finest terroirs in the canton. They were then vinified by Florian Barthassat's team. I did not get personally involved, unless you count the picnic basket I provided for the harvesters. As a chef, I would not want someone else to come in and select my produce for me. So I left these two great professionals to their work, and was happy to simply appreciate and discover the magnificent wines that they have created.'

[www.cavedegeneve.ch](http://www.cavedegeneve.ch)



## Domaine de Châteaueux in Peney-Dessus

**The winery:** Cave de Genève

**The wine:** Gamaret Les Vins de Philippe Chevrier

**Wine made since:** 2005

The label of this 2018, matured in oak barrels, states: 'Made by Nicolas Bonnet, vinified and bottled by Cave de Genève'. This partnership has created a powerful red framed by silky tannins. It has an impressively deep purple colour. The delicate nose offers up fine spice notes that mingle with precise aromas of forest fruit. It is juicy and deep on the palate, beginning clean in the attack and ending with a convincing finish as complex as it is lingering.

[www.chateaueux.ch](http://www.chateaueux.ch)

## Chez Philippe in Geneva

**The winery:** Domaine du Paradis

**The wine:** #

**Wine made since:** 2010

Selected by Chef Philippe Chevrier, this 'hashtag' cuvee is a Cabernet Franc from the 2013 vintage matured in barrels for a year. This sophisticated red is currently at its peak and offers a deep colour with touches of copper and brick. On the nose, aromatic herbs mingle with black fruit, spice and leather notes. On the palate, it is marked by complexity and depth, beginning clean in the attack and ending with a sophisticated, lingering, polymorphous finish.

[www.chezphilippe.ch](http://www.chezphilippe.ch)







## Cercle de la Terrasse in Geneva

**The winery:** Domaine des Dix Vins  
**The wine:** Cuvée du Cercle de la Terrasse  
**Wine made since:** 2019

A ruby red colour, an expressive nose where fresh red fruit such as strawberry, raspberry and red-currant join forces with violet and rosemary aromas, then fruity and supple in the attack and elegant with remarkable balance on the palate and a straight-lined, pleasantly lingering finish, all making up a gourmet and refined wine (2016 vintage). This is already at its peak but should remain there for another three to five years.

+41 22 310 36 54



## Buvette des Bains des Pâquis in Geneva

**The winery:** Domaine Les Hutins et Clos des Pins  
**The wine:** Rosé d'Emilienne  
**Wine made since:** 2019

A Blanc des Bains (80% Chasselas and 20% Pinot Gris) and a Rouge des Bains (80% Gamay, the remainder Gamaret) sold in 500ml bottles complete this gourmet trio. Clad in a bright, deep salmon colour, this Rosé d'Emilienne has a sophisticated nose of forest berry aromas. Raspberry, currant, strawberry, blackberry and cherry notes come through in well-structured, well-balanced form on the palate, with an impressively lingering finish.

[www.bains-des-paquis.ch](http://www.bains-des-paquis.ch)



## Le Lexique in Geneva

**The winery:** Cave Les Crétets  
**The wine:** Le Lexique #3  
**Wine made since:** 2017

This 2018 Chardonnay from Peissy, born of a collaboration between Chef Cyrille Montanier and Philippe Plan, is fermented with natural yeast before being matured on the lees and in oak barrels. We love its pale, bright colour, its precise and gourmet nose where orchard fruit coexists with vanilla and pastry aromas, its fruitiness in the attack, its volume on the palate framed by precise maturation, and its generous, beautifully intense finish.

[www.lelexique.ch](http://www.lelexique.ch)



## Crown Plaza in Geneva

**The winery:** Domaine Dugerdil  
**The wine:** Chardonnay 2018  
**Wine made since:** 2015

This exclusive, limited cuvee was matured in oak barrels by Sophie Dugerdil. The incredible golden colour contrasts with the refined, restrained nose where some elegant yellow fruit and soft spice aromas shine through. On the palate, we were charmed by the elegance of this monument to refinement, which begins clean in the attack and ends with a finish as complex as it is lingering, gleaming with mineral, fruity and spicy notes.

[www.crownplaza.com](http://www.crownplaza.com)





## Restaurant L'Odeon in Genève

**The winery:** Domaine de Beauvent  
**The wine:** Cuvée du Patron  
**Wine made since:** 2019

This Gironde-esque red is a blend of Cabernet Sauvignon and Merlot. Its very deep garnet colour and expressive prune, blackberry, blueberry and cherry aromas herald a powerful wine. This impression is confirmed in generous, even opulent form on the palate, framed by supple but plentiful tannins. In the finish, expressive cocoa and soft spice notes (particularly turmeric and cardamom) currently dominate the black fruit.

[www.odeongeneve.ch](http://www.odeongeneve.ch)

## Restaurant Les Curiades in Bernex

**The winery:** Domaine des Curiades  
**The wine:** Cuvée Eugénie  
**Wine made since:** 2011

A blend of Savagnin Blanc, Chardonnay and Sauvignon Blanc, this sophisticated 2017 white has a beautiful golden colour. The expressive nose offers up citrus and exotic fruit. A tonic touch on the palate is supported by beautiful acidity. This wine stands out with its volume and fruitiness, as well as with its lingering, deep finish. It is worth noting that this collaboration, which has been going since 1909, also created the Cuvée Jules, a red blend of Gamaret, Merlot and Cabernet Franc.

[www.restaurantlescuriades.ch](http://www.restaurantlescuriades.ch)



## Le Lion d'Or in Carouge

**The winery:** Cave des Chevalières  
**The wine:** Cuvée le Bistrot N°2  
**Wine made since:** 2018

This blend of Chardonnay with a touch of Muscat (20%) is the perfect partner for a red made of equal parts Merlot and Garanoir. Our white wine is straw yellow with gleaming touches, with white fruit, citrus and pastry notes on the nose and a generous, well-structured style on the palate. It begins fruity in the attack and ends with a full, lingering finish where orchard fruit mingles with beautifully intense spicy and Muscat notes.

[www.leliondor.lebistrot.ch](http://www.leliondor.lebistrot.ch)

## Restaurant Le Vallon in Conches

**The winery:** Domaine de Beauvent  
**The wine:** Le Vallon Blanc  
**Wine made since:** 2012

This Pinot Blanc, selected by the Vallon team, has a red alter-ego made of Gamaret, Garanoir and Syrah. In a very sunny 2018 vintage, this delicate speciality has a pale yet bright colour, a white fruit nose dominated by pear and vine peach, and is clean in the attack then well-balanced and deep on the palate, ending with a flavour-some finish where fine mineral notes mingle with touches of Williams pear.

[www.restaurant-vallon.ch](http://www.restaurant-vallon.ch)







## Chez le Docteur in Laconnex

**The winery:** Château de Laconnex  
**The wine:** Cuvée Médicale de Chez le Docteur  
**Wine made since:** 2005

Gamay and Garanoir are blended by the Dethurens family to create this flavoursome, enjoyable red with a decidedly 'vintage' label. The first grape variety provides fruit, crispness and freshness, whilst the second offers structure, tannins and spicy notes. Its has a carmine red colour, a fruit of the forest nose with a touch of violet, and a juicy, utterly fresh style on the palate.

+41 22 756 24 80

## Café Zinette in Lancy

**The winery:** Cave des Chevalières  
**The wine:** Zinette  
**Wine made since:** 2010

60% Pinot Noir combined with equal parts Merlot and Garanoir: the calling card of this gourmet wine with supple tannins. In a sunny vintage such as 2018, it has a deep ruby colour, a warm nose with crushed red fruit and black berry aromas, then is fruity in the attack and juicy and full on the palate, with a well-balanced finish boasting intense cherry, currant, blueberry and black pepper notes.  
[www.cafezinette.ch](http://www.cafezinette.ch)



## Don Pedro 1951 in Meyrin

**The winery:** Cave Les Crêtets  
**The wine:** Don Pedro  
**Wine made since:** 2017

This deep, expressive Merlot from the 2018 vintage has a profound violet colour and a warm nose combining cherry, blackberry, prune and a touch of cardamom, then is powerful on the palate, where ripe fruit matching the notes from the nose is framed by supple tannins. Add a full, generous finish and you have the picture of a sunny wine with a distinctly southern touch.

[www.donpedro1951.ch](http://www.donpedro1951.ch)



## Plage du Reposeur in Prégny-Chambésy

**The winery:** Domaine de la Côte d'Or  
**The wine:** Cuvée du Reposeur  
**Wine made since:** 2016

This blend from the 2016 vintage charms with its bright colour and touches of gold. It also won us over with its expressive grapefruit, boxwood, elderflower, pear and fresh apple nose. The combination of Sauvignon Blanc, Pinot Blanc and Pinot Gris offers remarkable volume balanced out by controlled vivacity. It ends with a flavour-some, fresh, beautifully lingering finish.

+41 22 732 42 65







## Auberge Communale de Thônex

**The winery:** Château du Crest  
**The wine:** Œ  
**Wine made since:** 2013

This rosé made from Pinot Noir and Gamay grapes under the Premier Cru AOC is a delicate salmon colour. Its expressive nose offers up strawberry, raspberry and redcurrant aromas, as well as violet and honeysuckle notes. It is fresh and fruity on the palate, beginning in gourmet style in the attack and ending with a chiselled finish where fresh red fruit is expressed to the full.

[www.aubergedethonex.ch](http://www.aubergedethonex.ch)

## Café Fontaine in Soral

**The winery:** Domaine des Lolliets  
**The wine:** Réserve du Café Fontaine  
**Wine made since:** 2009

Selected by Philippe Lehmann and made by Raphaël Dunand, this blend of Gamay, Syrah and Merlot is at its peak. The 2016 vintage is a bright purple colour with an expressive nose of ripe red fruit and aromatic herbs, then is supple in the attack and well-structured and juicy on the palate, where forest berry and rosemary notes mingle with spicy touches, ending with a well-balanced, flavoursome and lingering finish

[www.cafefontaine.ch](http://www.cafefontaine.ch)



## Le Pointu in Lausanne

**The winery:** Domaine Les Perrières  
**The wine:** La Cuvée du Pointu  
**Wine made since:** 2017

Best served with fish, Asian dishes, white meat and summer cuisine, this Gamay rosé has a wonderful salmon appearance. Fresh red fruit aromas such as strawberry, redcurrant and raspberry fill an intense, gourmet nose. Wonderful freshness in the attack leads into a well-balanced style on the palate with the fruity, precise notes from the nose. A flavoursome finish rounds out this enjoyable rosé, made with plenty of expertise and precision.

[www.le-pointu.ch](http://www.le-pointu.ch)

## Café Restaurant de L'Aviation in Vernier

**The winery:** Clos du Château  
**The wine:** Cuvée de l'Aviation  
**Wine made since:** 2015

Boasting the Bio Suisse logo, this organic blend of Gamaret and Garanoir from the 2017 vintage was matured in oak barrels for eleven months and has a purple colour with carmine touches. Cherry, prune, blackcurrant and blueberry combine with delicate peppery notes to create a pleasing nose. On the palate, these expressive aromas are combined with a sophisticated structure and still perceptible tannins. The finish is dominated by fruit and offers beautiful freshness.

[laviation.ch](http://laviation.ch)







# MAJOR EVENTS AND GENEVAN WINES





Photo: Régis Colombo/diapo.ch

The Bol d'Or and the Genevan Open are just two of the many large-scale events that have been working with Genevan wines and produce for several years. Sophie Mottu Morel, Director of CHI Geneva, talks to us about the partnership between Genevan wines and one of the world's biggest equestrian competitions.

For a woman who has always been immersed in the world of horses, the link between terroir and the equestrian universe has always been self-evident. 'What makes this sport so fantastic is its ability to combine very different environments. Although international competitions come with a lot of glitter and adornments, horses are still farm animals raised in the countryside and cared for by people of the land. Our partnership with the Office for the Promotion of Agricultural Products from Geneva was very easy to set up. All it took was a dinner with Denis Beausoleil to agree the broad outline', Sophie Mottu Morel explains. After completing her degree, this geographer specialising in urban management spent two years working on the Fêtes de Genève organising committee. She was soon spotted by Pierre Genecand, who was running the CHI Geneva horse show at the time. He suggested her as his successor and she took over the role in January 2004, aged just 29. Sixteen years later, this competition - which has a budget of 8 million Swiss francs - is celebrating its 60th anniversary. There have been many challenges to overcome, as the competition left the World Cup circuit in 2013 to found the Grand Slam of Show Jumping together with the events held in Aix-la-Chapelle (Germany), Calgary (Canada) and 's-Hertogenbosch (the Netherlands). We are now six part-time members of staff all year round to put together this event, which has prize money of 2.4 million Swiss francs and is covered by thirty TV channels all over the world. 'During the four days of the event, we can count on the support of nearly 700 volunteers', Sophie Mottu Morel says, adding that audiences are made up of more than just seasoned riders: 'On the Thursday, we welcome 600 to 800 children from private and public schools



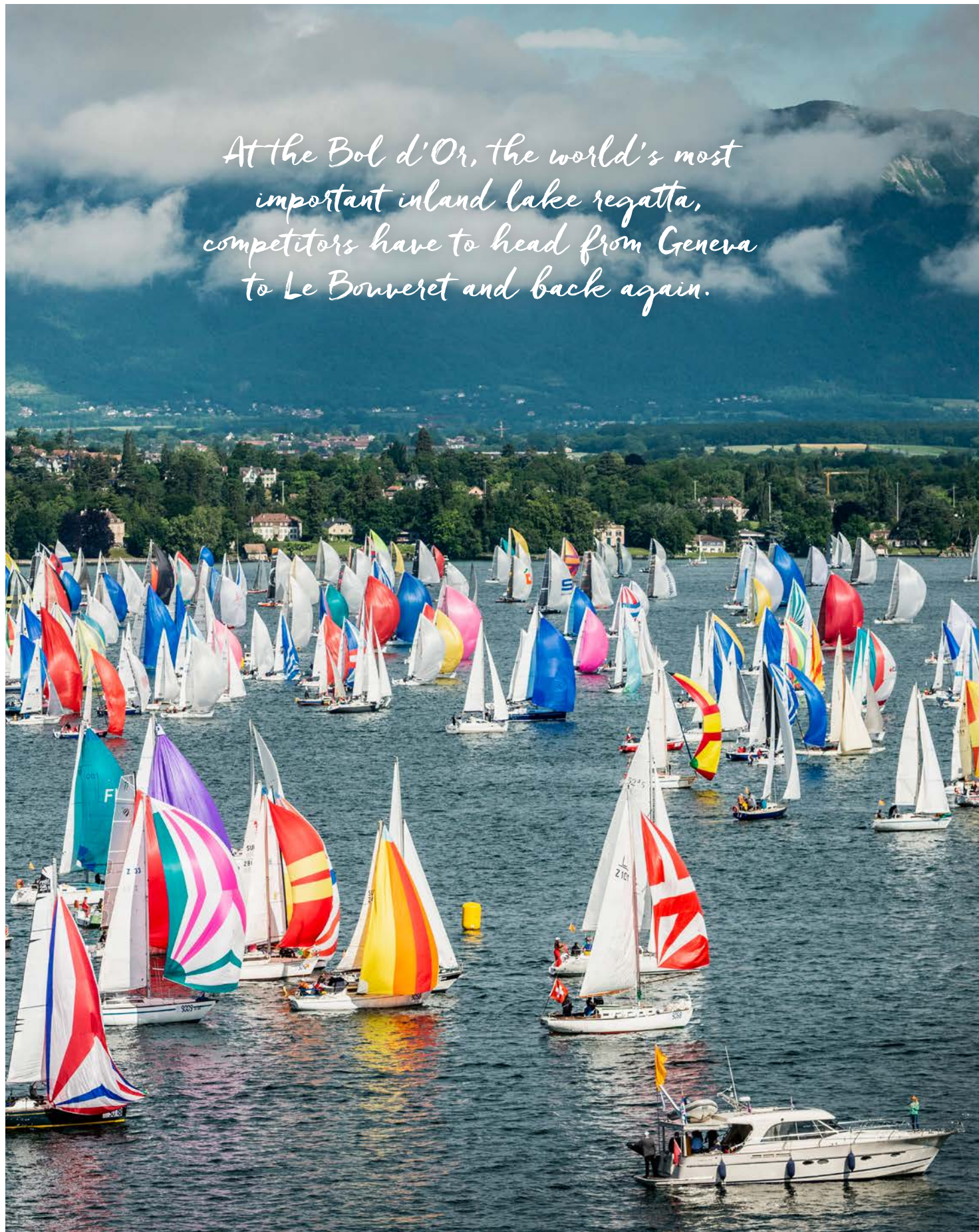
**Sophie Mottu Morel,**  
Director of CHIG

in the canton to introduce them to the world of horses and its professions'. Of course, the majority of the over four thousand visitors who wander the aisles of Palexpo in early December are fans of the most noble conquest of man. Coming from all over Switzerland and across Europe, these passionate equestrians can also get to know their terroir thanks to an exhibition stand presenting wines and produce from the Geneva region. 'On the entire CHIG grounds there are currently numerous VIP spaces that showcase Genevan wines', Sophie Mottu Morel notes.

[www.chi-geneve.ch](http://www.chi-geneve.ch)



*At the Bol d'Or, the world's most  
important inland lake regatta,  
competitors have to head from Geneva  
to Le Bouveret and back again.*





# Sports partnerships with Genevan wines

The wines of Geneva are involved in many sporting events, as well as cultural and community events. As there are too many for us to mention, we have chosen to present three of the most important partnerships involving OPAGE and the GRTA label. As well as CHI Geneva, the region's food and drink products play a central role at two events that attract diverse, passionate audiences: the Bol d'Or and the Genevan Open.



## Bol d'Or Mirabaud

In June, Lake Geneva forms part of the biggest inland lake regatta in the world. This competition was created in 1939 as the 'Tour du Lac des Faces Pâles' and had 26 entrants in its first year. Ten years later, the Société Nautique de Genève yacht club took over what became the Bol d'Or. After more than 80 editions, the Gamaret wines of Soral and Chasselas wines of Dardagny are permanent fixtures at the start of a race that saw nearly 470 yachts competing in 2019. They also welcome back the brave sailors (although admittedly in fewer numbers, since last year fewer than 200 boats made it back within the allotted time) who successfully make the round trip between Geneva and Le Bouveret (123 kilometres).

[www.boldormirabaud.ch](http://www.boldormirabaud.ch)

## Geneva Open

This men's tennis tournament - part of the ATP tour - is held just a few hundred yards from the famous Jet d'Eau, in Eaux-Vives Park. With half a million Swiss francs in prize money, this clay court competition is the biggest tennis event in French-speaking Switzerland. For the past three years, the Open has been working with the Genève Région Terre d'Avenir (GRTA) label which promotes products from the Geneva region, from more than 380 companies in the canton. Quality, proximity, traceability and fairness are the four cornerstones of these regional products, which can be found in the different spaces of Banque Eric Sturdza Geneva Open 2020. Cancelled due to the epidemic like all major events in the first half of the year, this competition has already given its audience a rendezvous in 2021.

[www.geneva-open.com](http://www.geneva-open.com)





# Calendar 2020-2021

## GENEVA

The producers of Geneva invite you to explore their refined wines, not only in their own canton, but also all over Switzerland.

Any of these events may be cancelled or postponed as a result of the pandemic. More information is available at [www.geneveterroir.ch](http://www.geneveterroir.ch)

**15 and 16 August**

**Rallye Gourmand**

A gourmet stroll in five parts through the villages of Russin and Satigny.

[www.geneveterroir.ch](http://www.geneveterroir.ch)

**5 and 6 September**

**Festi'Terroir**

At the heart of the city in Bastions Park, this festive event showcases the Genevan terroir and its producers.

[www.festiterroir.ch](http://www.festiterroir.ch)

**9 to 18 October**

**Berner Weinmesse**

The capital welcomes Geneva's winemakers.

[www.bernerweinmesse.ch](http://www.bernerweinmesse.ch)

**28 October to 1 November**

**Goûts et Terroir fair in Bulle**

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

[www.gouts-et-terroirs.ch](http://www.gouts-et-terroirs.ch)

**7 November**

**St Martin's Day**

Peissy's winemakers celebrate the new wine.

[www.geneveterroir.ch](http://www.geneveterroir.ch)

**12 November**

**Genfer Wein Passion**

Genevan wine-tasting competition in Bern. Public tasting of wines from some fifteen estates in the canton.

[www.vinum.eu](http://www.vinum.eu)

**13 to 16 November**

**Arvinis**

Switzerland's wine fair welcomes numerous Genevan exhibitors to Palexpo.

[www.arvinis.ch](http://www.arvinis.ch)

**13 to 22 November**

**Les Automnales**

EHG students and producers showcase the Genevan region at Palexpo.

[www.automnales.ch](http://www.automnales.ch)

**10 to 13 December**

**CHI de Genève**

Presentation of numerous Geneva specialities at the wine bar of the Geneva Riding Tournament.

[www.noelauxbastions.ch](http://www.noelauxbastions.ch)

**24 to 31 March**

**Expovina Primavera**

This professional trade fair covers more than 2000 wines from over 20 different countries, and will be hosting numerous Genevan producers.

[www.expovina.ch](http://www.expovina.ch)

**15 to 22 May**

**Geneva Open**

An ATP World Tour tennis tournament in the heart of Geneva. The village's bar and restaurant showcase various local Genevan products.

[www.geneva-open.com](http://www.geneva-open.com)

**29 May**

**34th Oen Wineries Day**

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

[www.geneveterroir.ch](http://www.geneveterroir.ch)

**11 to 13 June**

**Bol d'Or Mirabaud**

During the biggest inland lake regatta in the world, more than 500 boats compete on Lake Geneva as they make the round trip between Geneva and Le Bouveret.

[www.boldormirabaud.ch](http://www.boldormirabaud.ch)

## Informations

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

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[www.geneveterroir.ch](http://www.geneveterroir.ch) | [info@geneveterroir.ch](mailto:info@geneveterroir.ch)

### Geneva Tourism & Conventions Foundation

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[www.geneve.com](http://www.geneve.com)



Application  
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GeneveTerroir



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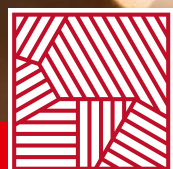


GenevaTourism



**TIES THAT  
BIND US,  
UNITE US.**

Enjoy with moderation



**SWISS WINE** | OF  
COURSE

[www.swisswine.ch](http://www.swisswine.ch)

**Switzerland. Naturally.**

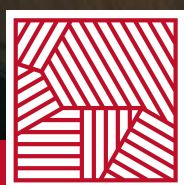


**The open wine cellars - every Saturday!**

**Numerous wineries  
welcome you every  
Saturday in their cellars  
for unique moments  
and the experience  
of great wines.**

Xavier et Christophe Dupraz  
Domaine des Curiades, Lully

Check overview of the wineries open on  
Saturdays on [geneveterroir.ch](http://geneveterroir.ch)



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