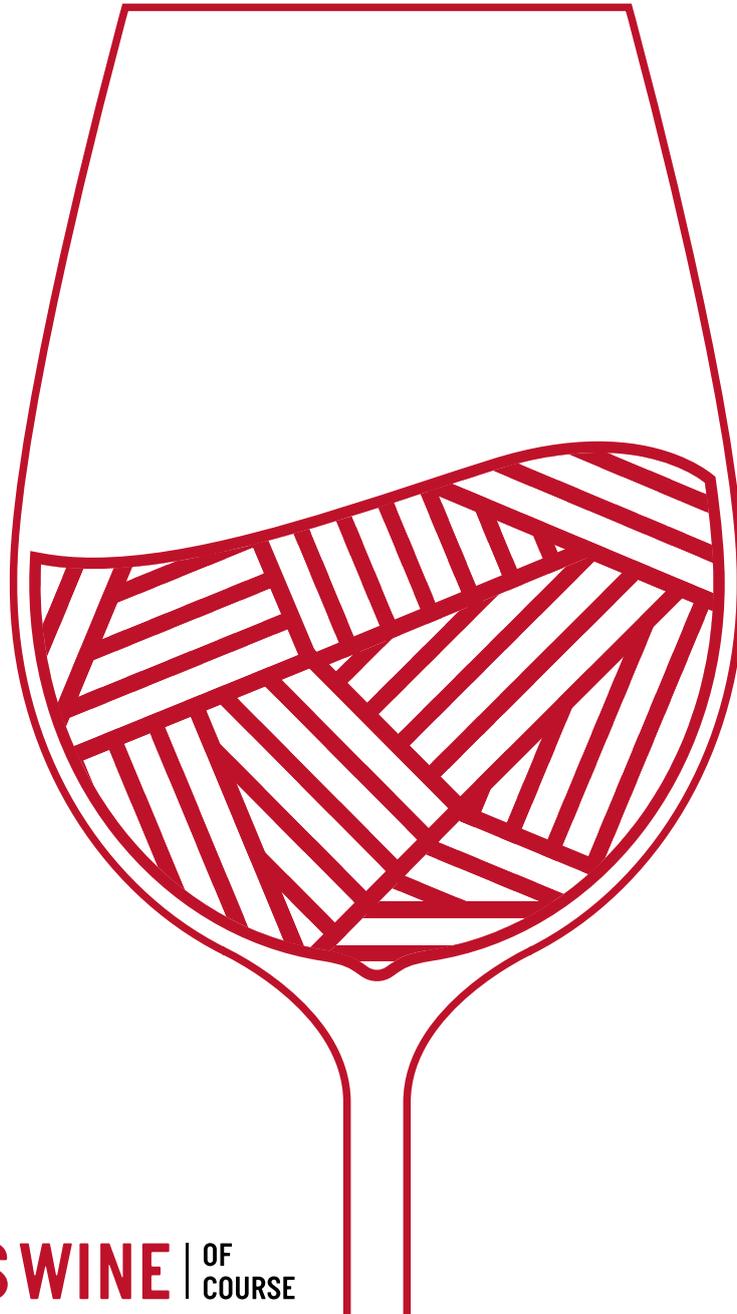


Wine regions and wines

# SWITZERLAND

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OF COURSE. NATURALLY.



**SWISS WINE** | OF COURSE

# THE WINE REGIONS OF SWITZERLAND

The 62 appellations of origin (AOCs) produced in the 26 Swiss winegrowing cantons are divided into six winegrowing regions.

## THREE LAKES

The 930 hectares of the Three Lakes region are divided into three distinct sections: the 605 hectares of the Neuchâtel wine area, the 220 hectares of the Lac de Biemme AOC in the canton of Berne, and the 105 hectares of the Vully wine area located in the canton of Fribourg.

## VAUD

The canton of Vaud, which is home to the Chasselas variety, boasts six AOCs and two Grand Cru AOCs. Lake Neuchâtel and Lake Geneva exert a beneficial effect on the 3775 hectares of this historic wine area.

## GENEVA

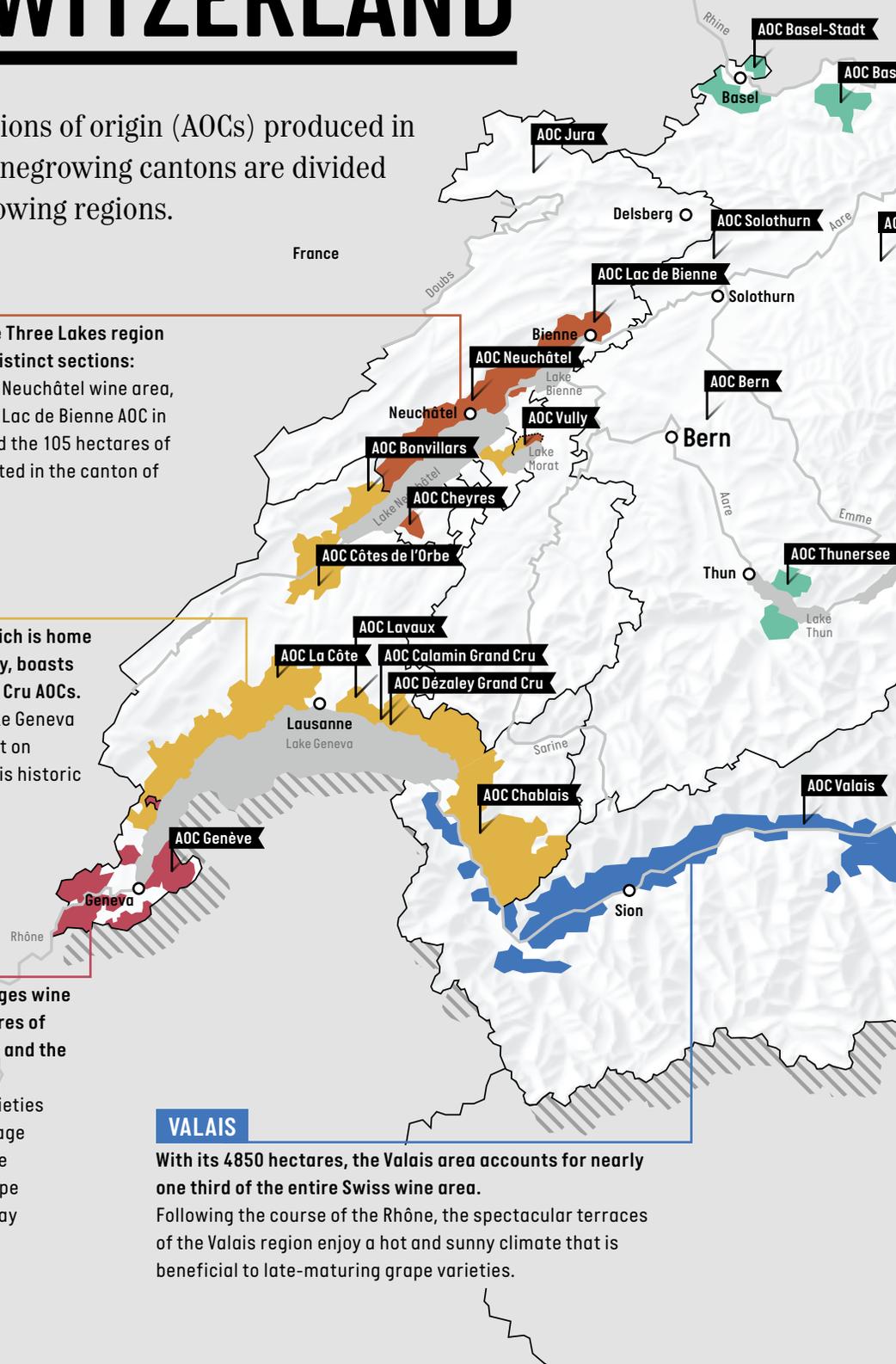
Switzerland's third-biggest wine area covers 1410 hectares of land straddling the city and the countryside.

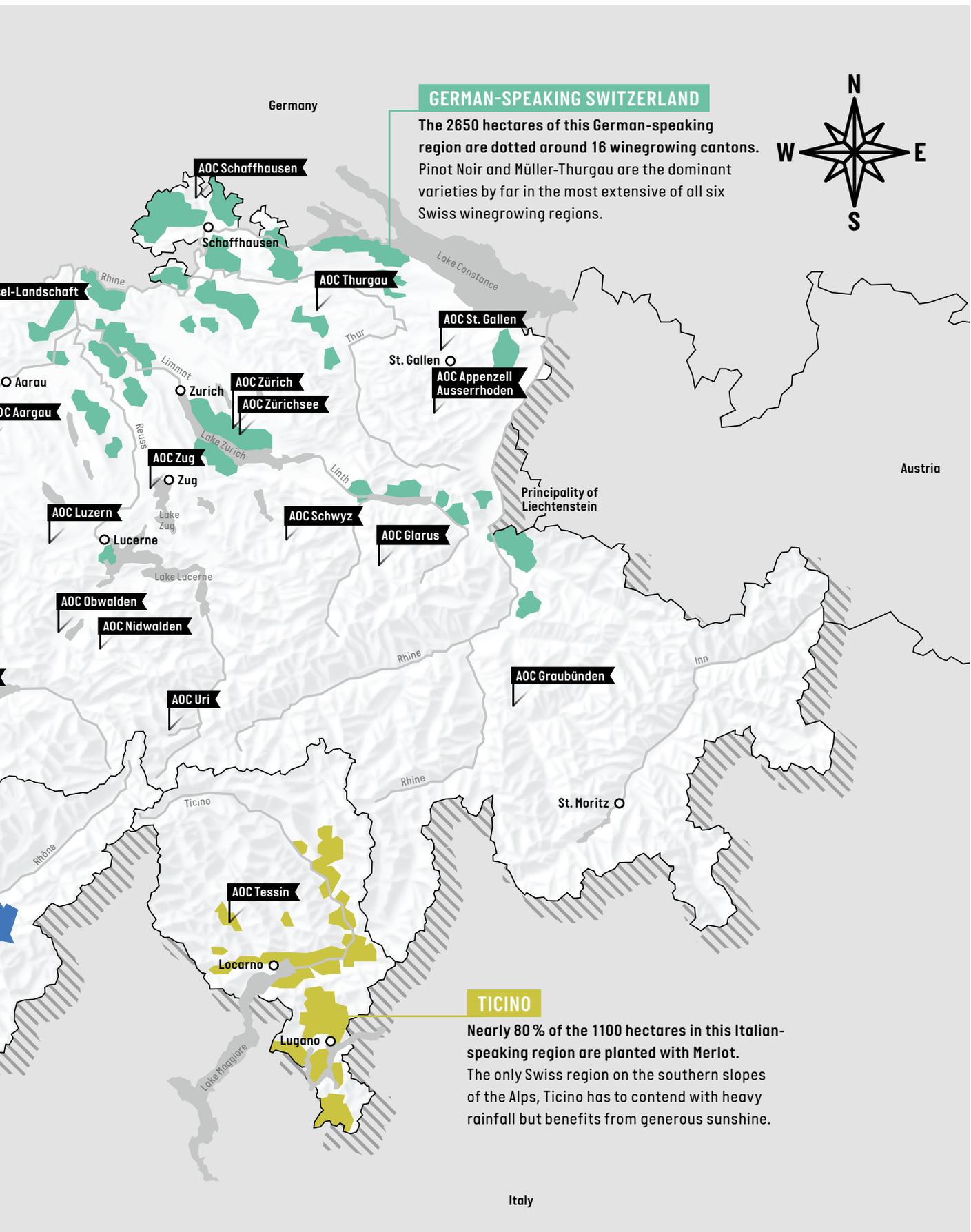
International grape varieties have joined Swiss heritage varieties to diversify the traditional range of grape varieties based on Gamay and Chasselas.

## VALAIS

With its 4850 hectares, the Valais area accounts for nearly one third of the entire Swiss wine area.

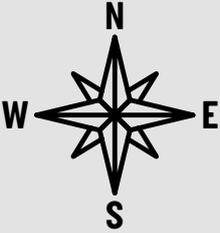
Following the course of the Rhône, the spectacular terraces of the Valais region enjoy a hot and sunny climate that is beneficial to late-maturing grape varieties.





**GERMAN-SPEAKING SWITZERLAND**

The 2650 hectares of this German-speaking region are dotted around 16 winegrowing cantons. Pinot Noir and Müller-Thurgau are the dominant varieties by far in the most extensive of all six Swiss winegrowing regions.



**TICINO**

Nearly 80 % of the 1100 hectares in this Italian-speaking region are planted with Merlot. The only Swiss region on the southern slopes of the Alps, Ticino has to contend with heavy rainfall but benefits from generous sunshine.

**EDITORIAL**

# **ALL ABOUT SWISS WINE**

Over the past three decades, Swiss vineyards and wines have undergone profound changes. This country, once famous for its whites, has been producing red wine for the majority for the past 15 years. Dozens of forgotten or unknown grape varieties have appeared throughout the country. AOCs, agricultural practices, wine-making techniques: everything has changed remarkably quickly. While the six regions that make up the Swiss wine region have all tried to document these developments, a single summary document presenting the new reality of the Swiss wine region and wine was lacking. Presenting such a federalist country with 26 cantons and 26 different wine laws in a succinct and understandable way is a major challenge. We have tried to cover it in a document that is both educational and enjoyable to read. We are aware that this reference document cannot be read like a novel and have divided it into independent chapters. History, geography, ecology, grape varieties and food and wine pairings make up the first part of this publication. Then, each of the six Swiss wine-growing regions – Valais, Vaud, German-speaking Switzerland, Geneva, Ticino and Three Lakes – is presented individually. This book is intended for professionals (journalists, sommeliers, wine merchants) who would like to know more about this increasingly trendy Swiss wine industry, and also aims to answer most of the questions consumers have about «the smallest of the great wine regions».



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These sixteen winemaking cantons grouped into one entity have one thing in common: Pinot Noir.



SWITZERLAND

# A GLACIAL WINE REGION

Moraines are a feature of almost all Swiss winemaking regions. They are a reminder that during the last glaciation the centre of the continent was covered by a kilometre of ice.

Switzerland's topography was shaped by the formation of the Alps, giving rise to a vast range of soil types and microclimates. If we take a winemaker in Fully, at the heart of the Valais region, and one in Montreux, under the Lavaux AOC, there are more differences between

them than there are similarities in terms of soils, growing techniques, grape varieties and weather conditions. And yet, these two winemaking towns are only around fifty kilometres apart. While it is often said that Swiss wines are characterised by their diversity, they



in fact have one, almost exclusive factor in common. During the last glaciation (which began 100 000 BC and ended around 15 000 years before this article was written), the land that is now Switzerland was covered by a thick layer of ice, sometimes more than a kilometre thick. The movements of the different glaciers created moraines; masses of rocky debris that were eroded and transported by the ice, and which now exist in all the winemaking regions of the country, both alpine and lake areas. This glacial influence is a typical feature of the Swiss landscape and does not usually exist in the other major European wine regions, which were

less affected by recent glaciations. Of course, these moraines are only one element of the soils and sub-soils of Swiss wine regions. In his reference work on the geology of Swiss wine regions, *Roche et Vin*, geographer Thomas Mumenthaler presents “around fifteen major categories of soils. But these categories can be endlessly multiplied. Because of the region’s tormented history, two vines planted only tens of metres apart may be growing in completely different soil types.”



# THE ALPS

This mountain chain, created by the meeting of the African plate and the Eurasian plate, plays an essential role for several Swiss winemaking regions.

The Alps are the backbone of Europe, and cover 61 % of Switzerland. What effect does this dominant feature have on Swiss winemaking? Contrary to what we are often led to believe about terroir, grapevines are not capable of breaking down and absorbing the mineral elements in the soil or subsoil beneath them. This is not to say, however, that soils do not have an influence on

*Vitis vinifera*, rather that the effect is an indirect one, affecting a plot's capacity to store water, for example. The Alps tower over the wine regions of Valais, Chablais Vaudois, part of Tessin and Grisons. Besides the slopes, which winemakers have managed to master by creating terraces, the climate, winds and exposure to the sun are essential elements in the development of mountain vineyards. Although the absence of sun is a crippling factor, the same is not true of the arid soils, the effects of which can be minimised with the use of irrigation. Finally, the term 'alpine wine region' covers many different types of soil. Very shallow plots, where only a few dozen centimetres of earth separate the surface from the bedrock, may sit alongside deep soils made up of loess and sand carried by the wind, several metres thick. Not to mention the scree zones or alluvial fans formed by the sediment carried by a torrent, like the soil of the Chamoson region. With such a great variety of profiles, Swiss producers cultivate a vast range of grape varieties, thus contributing to the diversity that is so characteristic of Swiss wines.



## REMARKABLE

THE FORMER AIROLO MILITARY FORT, AT 1300 METRES' ALTITUDE, IS USED FOR STORING WINES AS THEY AGE.

### OVAILLE: A TELLURIC TERROIR

Ovaille, undoubtedly the most famous terroir in the Chablais region, came into existence through a tragic event. In early March 1584, the mountain slopes overlooking the villages of Corbeyrier et d'Yvorne were disrupted by earth tremors. Thousands of cubic metres of rock and earth came hurtling down the cliff. The first hamlet was destroyed in a matter of seconds, except for one miraculously spared dwelling. After destroying Corbeyrier, the landslide gained in ferocity and struck the village of Yvorne. The men were away working in the fields, meaning the hundred or so victims were mostly women and children. The village was completely ravaged by the landslide. It was about twenty years before the inhabitants of the region moved back into the area. Over the centuries, this scree-covered area has gradually been transformed into an outstanding wine region in which some of the greatest Valais wines are now made.

### NOURISHED BY THE SURROUNDING MOUNTAINS

With a surface area of over 400 hectares, Chamoson boasts the title of the largest wine region in Valais. It is also the second largest Swiss winemaking municipality after Satigny in the Geneva canton. This giant is situated in the perfect terroir for winemaking: the Chamoson alluvial fan, home to 90% of the area's vineyards. This fan was created by several alpine torrents which over thousands of years have eroded the mountains overlooking the village. The rocky debris carried by the water, mostly clay schist and limestone, settles on the fan, offering the ideal conditions for making wine. This type of soil is neither too stony nor too sandy and features a gentle slope. This means there is no need to build dry stone walls, which although beautiful, are very expensive to make.

# THE INFLUENCE OF THE LAKES

All of Switzerland's major lakes are bordered by vineyards, which benefit from the presence of these great masses of water. The lakes reflect the sun and provide protection from winter frosts. They also act as a stunning backdrop to Swiss vineyards.

## LAKE GENEVA

Lake Geneva was created when the Rhône glacier retreated, some 20 000 years ago. It is over 70 kilometres long and over 300 metres deep. In 563, part of Mount Taurus fell into the lake, creating a wave that destroyed the village of Glérolles. This town took on the name Saint-Saphorin when it was rebuilt further from the lake's edge. This lake is the birthplace of Chasselas. It is surrounded by the wine regions of La Côte (between Geneva and Lausanne), Lavaux (from Lausanne to Montreux), Chablais (from Montreux to Valais) and Savoie (in France).



Siffert / weinweltfoto.ch



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## THE THREE LAKES

The Three Lakes vineyards flourish on these gentle slopes. These Jura lakes are interconnected by canals and are home to three distinct winemaking areas. The largest (604 hectares) runs along the western side of Lake Neuchâtel, making up the wine region of the canton of Neuchâtel. The second-largest (221 hectares) is located in the canton of Bern, next to Lake Bièvre. The third (105 hectares) sits alongside Lake Morat and produces Vully, the only Controlled Designation of Origin wine shared between two different cantons (Vaud and Freiburg).

## LAKE ZURICH

This lake is composed of two parts, separated by a sort of peninsula, covering an area of nearly 90 square kilometres. On its banks, which are sometimes steep and very windy, several dozens of winemakers create elegant wines that are highly sought after locally and are rarely seen outside the canton.



Aline Borges



### LAKE CONSTANCE/BODENSEE

The wines produced around this 536km<sup>2</sup> lake fly the flags of three different countries: Germany, Austria and Switzerland. On the Swiss side, the wine regions of Thurgovie and Saint-Gall benefit from the regulating effect of this lake in the north east of Switzerland, which is fed by water from the Rhine.

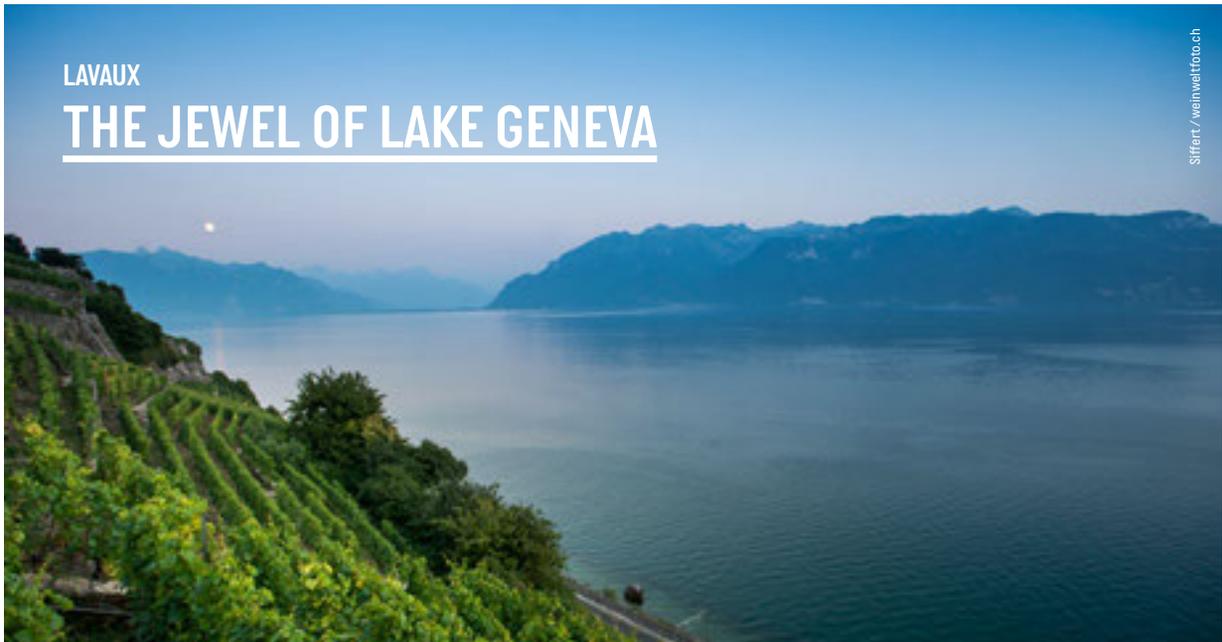
### LAKE LUGANO

Like Lake Maggiore, Lake Lugano is shared between Switzerland and Italy. The neighbouring Ticino vineyards enjoy a Mediterranean climate, rather than continental or alpine. There is generous rain and sun, the perfect conditions for the region's star variety, Merlot.



### LAVAUX

## THE JEWEL OF LAKE GENEVA



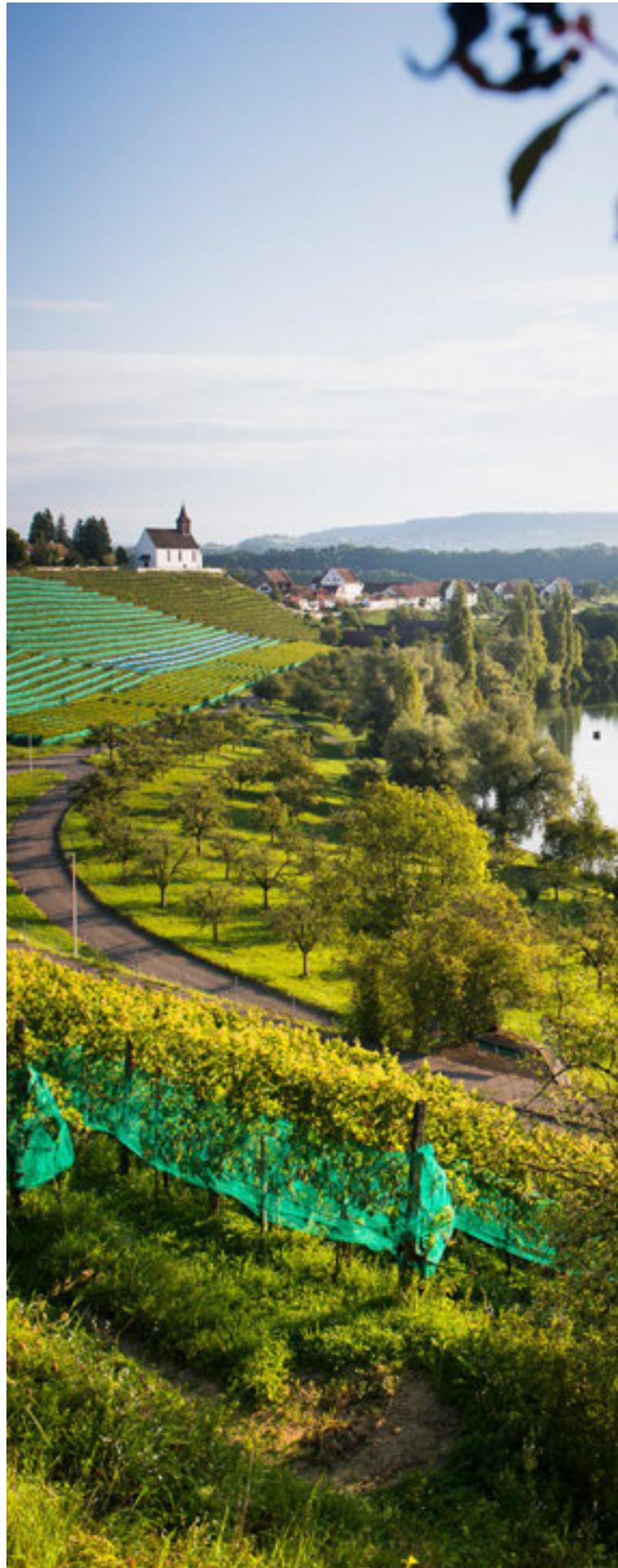
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In 2007, the most beautiful lakeside vineyards in Switzerland gained worldwide recognition. Lavaux, with its terraces that plunge down towards the lake and its well-preserved winemaking villages, features on the list of World Heritage Sites. The slopes between the towns of Lausanne and Montreux were covered in forest until the early 12<sup>th</sup> century, when they were cleared, planted with grape vines and transformed by Cistercian and Augustinian monks appointed by the Bishop of Lausanne, and by one of the first winemaking families. The Lavaux region is famous for its walls, most of which

were erected in the modern era. It is also known as the wine region with three suns: one that shines in the sky, one that heats the walls, and another which is reflected in the lake. In the heart of this 900-hectare appellation lie two outstanding production sites, Dézaley (54 hectares) and Calamin (16 hectares), which have both earned the title of AOC Grand Cru. This jewel of Lake Geneva is very popular with tourists and hikers. The main grape variety is Chasselas. This region produces white wines with remarkable complexity and strong potential for ageing.

# RIVERS ALL SORTS OF EXCHANGES

In Switzerland, if a wine region does not look out over a lake, it is usually situated next to a river. There is no better example than the Rhône. The upper bank of this river is lined with Valais and Chablais vineyards. Although we cannot say that the Aare, the Limmat and the Rhine flow through a continuous landscape of vineyards, parts of all these rivers have given rise to very picturesque winemaking areas. These rivers are also routes for commerce and transport, fostering trade between populations and regions.





Siffrer / weinweltfoto.ch

## DID YOU KNOW?

ENTRE ARVE ET RHÔNE  
[270 HECTARES OF VINEYARDS]  
IS ONE OF THE THREE GENEVAN  
WINE REGIONS.

### GOING UP THE RHÔNE

For a long time, Humagne Blanche, also known as the wine of bishops or new mothers, was considered an endemic Valais alpine variety. It appears in a notarised document from 1313, which would seem to validate this hypothesis. We can imagine Dr José Vouillamoz's surprise at finding this variety among samples from the south of Provence. This discovery rewrote the history of Humagne, which is also known as Mioussat in the south of France, where it has all but disappeared. If we consider that the word Humagne likely comes from the Greek hylumaneo, meaning "with vigorous leaves", it would seem likely that this white was introduced to Marseille by sailors on their way to the source of the Rhône. This variety then survived in the Alps, while it disappeared from Mediterranean regions which saw its arrival and cultivation over centuries.

### NOBLE GRAPES

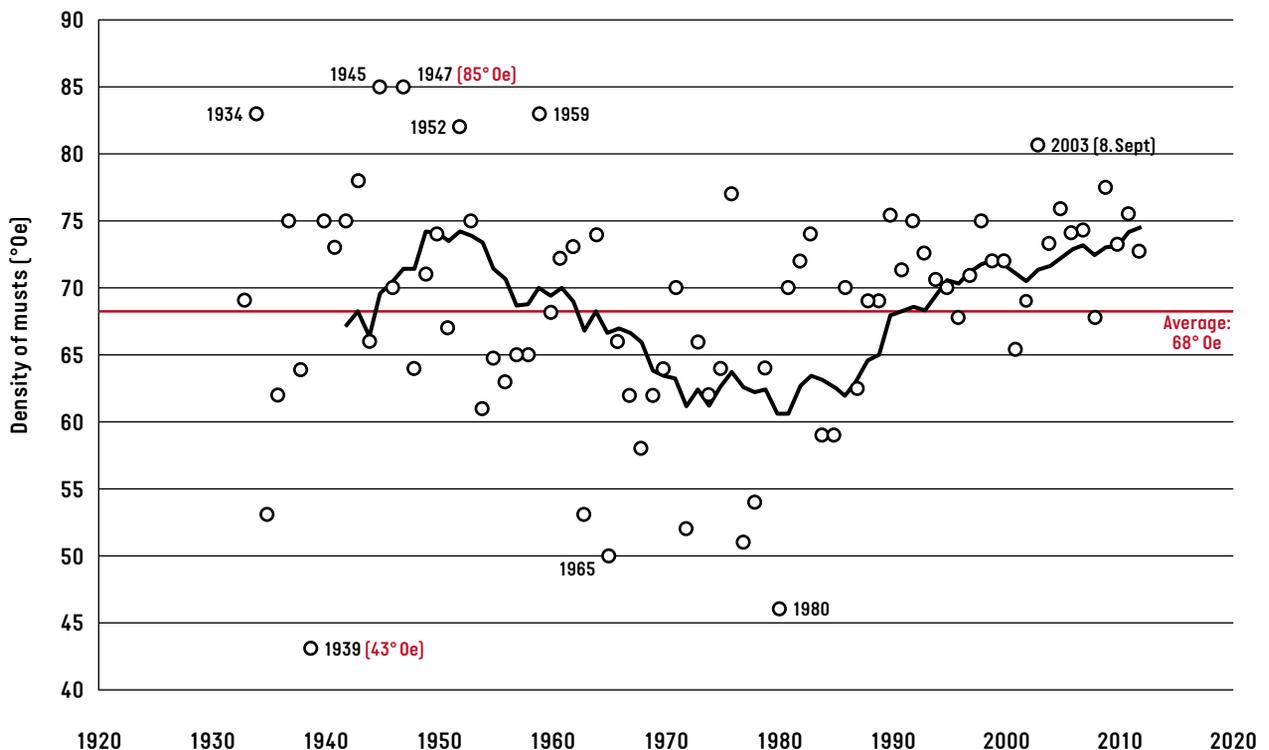
To become "noble rot", *Botrytis cinerea*, which is usually the cause of major damage, requires special climate conditions: a combination of morning humidity, in the Valais region this comes from the Rhône, which starts off the development of the fungus, and dry, sunny days that limit the destruction this micro-organism can cause. These alternating conditions prevent the rot from corrupting the grape, allowing the sugars to concentrate and the grape's aromatic elements to develop. Only a few regions in the world enjoy these specific conditions (Tokaj, Sauternes, Rhine Valley, Loire Valley) in which it is possible to make particularly complex sweet wines. Since 1994 in the Valais region, the Grain Noble ConfidenCiel charter has brought together producers devoted to getting the best out of these sweet wines which have an almost infinite ageing potential. This "gold of the Alps" has not yet received the rush of attention it deserves. The wines remain excellent value for money and their distribution is relatively... confidential.

## CLIMATE

# BENEFICIAL WARMING?

The Swiss winemaking regions are mostly located to the north of the Alps and have long had difficulty ripening their grapes. The current warming period therefore poses as much of an opportunity as a challenge for Swiss wines.

### PHENOLOGY OF CHASSELAS IN PULLY, 1933-2012. DENSITY OF GRAPE MUST AT 20 SEPTEMBER



In around twenty thousand years, the banks of Lake Geneva have become home to villas and plantings of Chasselas, replacing a sea of ice that was 1000 metres thick. There can be no doubt that Switzerland is currently in a phase of warming. It will last until the next glaciation, in which this beautiful country may well go back to being a mass of uninhabitable, sterile ice. In the meantime, the current warming is fairly good news for winemakers in northern regions like Switzerland. It should be remembered that here, like in many other great winemaking regions (Bordeaux, Champagne, etc..) chaptalisation, the process of adding sugar to the grape juice, was long an authorised, even practically systematic practice. Few people dare to go as far as considering that a little more sun on the vines, as in the sunny vintages of 2015 and 2018, and a little less sugar in the musts, is a good thing, even though the sugar level at harvest is only one of the factors to be taken into account in producing high-quality wines.

### A CENTURY OF DATA

There are marked differences between global warming and the regional situation. Swiss winemaking regions are fortunate to have reliable statistics dating back almost a century. Since 1925, scientists at Agroscope have been observing and recording the various growth stages (budbreak, the onset and end of flowering, veraison, sugar content at 20 September and at the end of harvest) of Chasselas vines at the Pully research centre. This unrivalled corpus was compiled by Jean-Laurent Spring, and has shown that in 100 years, very early seasons and late seasons have often come one after another. The average budbreak date (development of the bud which marks the end of the vine's dormant period) for Chasselas and Pully is 13 April, but the extremes range between 19 March (1990) and 5 May (1956, the year of the great frost). Veraison (the moment when the grape changes colour), happens on average on 13 August. Researchers recorded two very late years, 1926

and 1939 (respectively 14 and 20 September) and four very early vintages where the grapes changed colour between 22 and 26 July: 1945, 1952, 2003 and 2011. There is also a broad range in the figures for the sugar content in the grape must. On 20 September, the average for 88 years is 68.8 °Oechsle. And yet, in 1939, the figure was only 43 degrees. On the contrary, 2003 was over 80 degrees on 8 September and was already in the tanks on 20 September. 2018 beat all records, with Chasselas reaching over 87 degrees.

### ALTERNATING HOT AND COLD PERIODS

Studies have identified four distinct periods. From 1925 to 1939, late seasons were common: Chasselas began to flower on 22 June on average, and ripening began on 28 August. From 1940 to 1953, the situation changed. Flowering (5 June) and ripening (6 August) began very early, gaining nearly three weeks on the average dates of the previous period. After 1954, the tables turned again, in what was to be three decades of cooler years. From 1954 to 1984, flowering began on average on 18 June and ripening on 16 August. From 1985 to 2012, the dates were closer to the warmer period of 1940 to 1953. The average date for flowering became 13 June, and for ripening 7 August. While the current flowering dates are not as early as in the middle of the last century, the ripening dates are almost identical, which demonstrates a particularly strong warming in summer.



Siffert / weinweltfoto.ch

### VIN DES GLACIERS

No-one knows why this oxidative white wine from Val d'Anniviers, in the heart of Valais, is called Vin des Glaciers. There is one winemaking technique that has no equivalent in the rest of Switzerland, Spanish solera. This wine was made from Rêze, a traditional Valais variety, up to the 20<sup>th</sup> century, then from blends of this variety with Ermitage, also known as Marsanne Blanche, Malvoisie, the local name for Pinot Gris, or sometimes Païen, also called Heida or Savagnin Blanc. It is kept for many years in larch barrels. The wine that naturally evaporates from the container or is drunk, is replaced by younger wine.

# HISTORY OF SWISS WINE

**800 B.C.**

Pollen analyses show that the inhabitants of what is now Valais had already started cultivating vines in this period. Although archaeological excavations of the vestiges of villages of this period prove that grapes were consumed by these Alpine populations, there is no proof that they knew how to make wine.

**58 B.C.**

The Helvetian tribes led by Divico were defeated by the legions of Julius Caesar. The entire Helvetian territory became Roman and was to remain that way for over four centuries. Wine and vines became part of everyday life for these Celtic people who adopted the customs and traditions of the occupying forces.

**765**

In his now famous testament, Bishop Tello de Coire of Graubünden donated a range of goods and property to the convent of Disentis. This included an agricultural property with orchards, fields and vines near Sagogn, making this the oldest written document mentioning vines in Switzerland.

**885**

Emperor Charles III (also known as "Charles the Fat") donated various properties to Rudolph of Burgundy, including vines to the north of the canton of Vaud. The region – now home to the three small AOCs of Bonvillars, Côtes-de-l'Orbe and Vully – remained an important wine area until the arrival of phylloxera.



**450 B.C.**

Start of the La Tène period (named after a village on the shores of Lake Neuchâtel), marking the pinnacle of Celtic culture in Western Europe. It ended with the crowning of Augustus (29 B.C) who eventually assimilated the Celtic people into the Roman Empire.

**515**

King Sigismund of Burgundy founded Saint-Maurice d'Agaune, located in what is now the canton of Valais. He created what has become the oldest monastery still in activity in the Western World and the oldest wine estate owner in the world, since the Abbey still possesses its own vineyard, 1500 years after its foundation.





Siffert Aeschelmann.ch

### DID YOU KNOW?

IN 563, AFTER A TSUNAMI HIT LAKE GENEVA, THE DEVASTATED VILLAGES OF PENNELUCOS AND GLÉROLLES WERE RENAMED VILLENEUVE AND SAINT-SAPHORIN.

**1141**

At the Bishop of Lausanne's invitation, Cistercian monks and cloistered nuns observing the Rule of Saint Augustine settled at Lavaux. They cleared the steeply sloping hillsides and planted vines on land reclaimed from the forest, thus laying the foundations for one of the world's most beautiful vineyards.

**1313**

The Register of Anniviers in Valais mentions the sale of a parcel of vines containing three types of grapes: Rèze, Humagne and Neyrun. While the first two grape varieties are indigenous whites, the third – sometimes likened to Cornalin – has not been clearly identified.

**1191**

Duke Berthold of Zähringen founded a city on the banks of the River Aar and named it after a bear (Bär in German) that he had killed. Upon his death, Berne became an imperial city before joining the Swiss Confederation in 1353 and becoming its capital in 1848.



**1419**

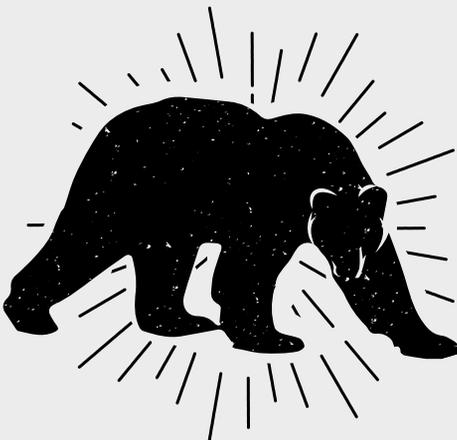
Marie of Burgundy, daughter of Philip the Bold, sought refuge at Saint-Prex near Lausanne, during a plague epidemic. As a token of her gratitude, she gave the inhabitants plants of Pinot Noir vines, which are still grown today under the Servagnin de Morges appellation.

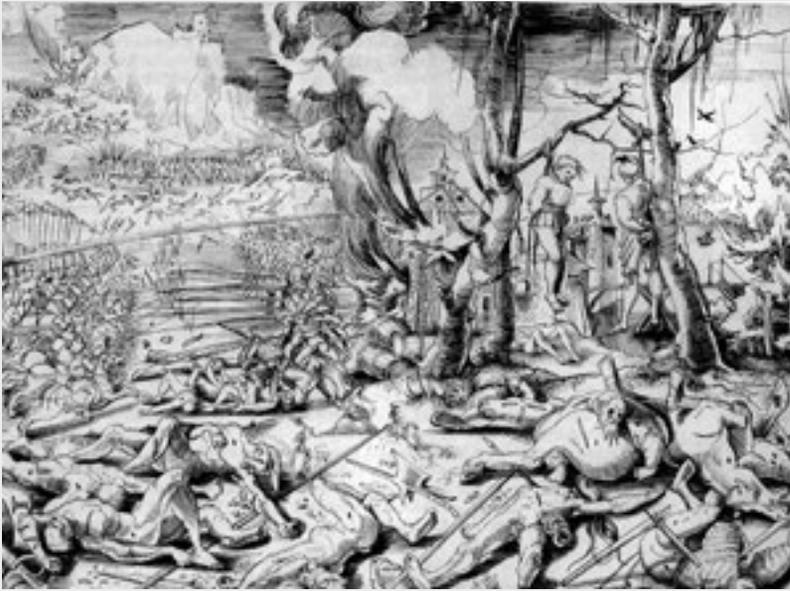
**1291**

The communities of the Alpine valleys of Uri, Schwytz and Nidwald signed a mutual support pact that is considered to be the founding document of the Swiss Confederation.

**1477**

Charles the Hardy, Duke of Burgundy, died during the Battle of Nancy. His death, signalling the end of Burgundian independence, brought an end to the Wars of Burgundy which saw the emergence of the Swiss cantons as a European military power.





**1515**

The expansionist policy of the Swiss cantons ended after the Battle of Marignan, won by François I, King of France. Italian-speaking Ticino was incorporated into the Confederation whose borders remained unchanged until 1798.

**1536**

Following the Reform and the Wars of Religion, the monks left Lavaux. Their vines were sold to private individuals and municipalities. In this way, Lausanne acquired Le Clos des Abbayes, one of the finest estates in the Dézaley region, which is still owned by the city today.



**1541**

Under the influence of John Calvin, the city of Geneva became a Protestant theocracy. Referred to as the "Protestant Rome", the city on the shores of Lake Geneva went onto play an important role in the propagation of the Reform in Europe.

**1648**

The Treaty of Westphalia officially recognised the independence of the Swiss cantons from the Holy Roman Empire, although the city had been effectively independent since 1499 and the end of the Swabian Wars.

**1654**

First mention of Chasselas in a book by Nicolas de Bonnefons entitled *Les délices de la campagne* [Delights of the Countryside]. Although this is the oldest written mention of this variety from the Lake Geneva region, linguists believe that it was described in early works under different names.

**1796**

Jean-Jacques Dufour, a winegrower from Vevey, emigrated to the United States of America. He planted the first vines in Kentucky before continuing his pioneering mission in Indiana, where he created the New Switzerland vineyard and founded the settlement of Vevey.



## AMAZING BUT TRUE!

AT THE HEART OF LOËCHE, IN VALAIS, SWITZERLAND'S OLDEST VINE STOCK HAS BEEN GROWING UP A HOUSE WALL SINCE 1798.



**1797**

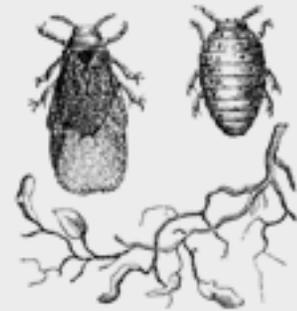
To reward winegrowers for their work on the vines, the owners of vineyards belonging to the Confrérie des Vignerons [Brotherhood of Winegrowers] organised a popular celebration on the marketplace in Vevey. This was the first edition of the Winegrowers' Festival, held only four or five times per century.

**1822**

At the invitation of Alexander I, Tsar of Russia, winegrowers from the Montreux area migrated to Chabag on the shores of the Black Sea to found a wine-producing colony settled by Swiss winegrowers, which continued until the end of the Second World War.

**1871**

Phylloxera arrived in Switzerland. It made its first appearance in Prégny, in the canton of Geneva, and spent half a century ravaging the entire country. Despite the winegrowers' relentless efforts to defeat it, the disease radically transformed the Swiss wine region which exceeded 30 000 hectares at that time [against 15 000 today].



**1811**

In Neuchâtel, the Bouvier brothers set up a winery specialising in the creation of sparkling wines by the traditional method. In 1830, the incorporation of the region into Prussia allowed them to export their products to Germanic cities without paying customs duties.

**1848**

A new Federal Constitution enabled the creation of a centralised Federal State run by an executive body, the Federal Council, and a bicameral assembly, the Federal Assembly. This marked the birth of modern Switzerland.

**1816**

The official start of the grape-harvesting period for the winegrowers of Lausanne was declared on 12 November. This is the latest grape harvest date recorded in the official records, which go back to 1480. Six years later – in 1822 – the earliest-ever harvest began, on 16 September.



Bundesarchiv

**1906**

Ticino imported Merlot from the Gironde to replant its phylloxera-ravaged wine area. Ideally suited to the hot and wet climatic conditions of the only Swiss wine area in the Southern Alps, it became the region's flagship grape variety within fifty years.



**1930**

In the midst of a crisis, Valasian wine-growers created the federation of Valasian cooperative wineries, which was renamed Provins four years later. Having become Switzerland's largest winery, the cooperative won the title of Swiss Winery of the Year in 2008 and 2013.



**1937**

Trade unions and employers' organisations signed a series of agreements collectively referred to as the Paix du travail [Labour Accord], which introduced a social partnership still in force today.

**1923**

The Swiss Confederation and the Principality of Liechtenstein signed a bilateral agreement that officially established a customs, postal and banking union between the two countries.



**1941**

Dôle – the Romandy name for either a pure Pinot Noir or a pure Gamay since the early 19<sup>th</sup> century – became “either Pinot Noir, or a mixture of Pinot Noir and Gamay with Pinot Noir predominating, provided that these varieties are cultivated in the canton of Valais”.

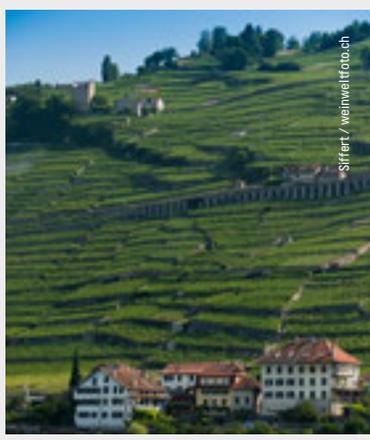
**1970**

André Jacquinet, a researcher at the Agroscope research institute in Changins, crossed Gamay with Reichensteiner Blanc to create Gamaret and Garanoir. These two intensely-coloured varieties endowed with substantial tannic mass were rapidly adopted by winegrowers.



**2007**

The terraced wine area of Lavaux became a listed UNESCO World Heritage site. This international organisation recognised the exceptional character of this wine-growing landscape shaped by a harmonious and age-old interaction between people and their environment with a view to producing outstanding wine.



**1978**

The canton of Jura became the 23<sup>rd</sup> Swiss canton. In the process, this French-speaking former possession of the Prince-Bishop of Basel was separated from the Protestant and German-speaking canton of Berne, to which it had been attached in 1815.

**1986**

To combat vine pests in an environmentally friendly manner, the Agroscope Changins-Wädenswil research centre developed the technique of sexual confusion. Still effective thirty years later and used in many countries, this biological control method has enabled a significant reduction in pesticide use.

**1988**

The canton of Geneva played a pioneering role by establishing the first controlled designation of origin (AOC) system for the Swiss wine region in response to the crisis affecting the profession. All the other Swiss winegrowing cantons followed its example over the ensuing years.

**2019**

The first Winegrowers' Festival of the third millennium perpetuates a tradition begun over two centuries ago. Its international aura confirms the success of an extraordinary event organised just five times during the 20<sup>th</sup> century, in 1905, 1927, 1955, 1977 and 1999.

**1992**

By a very small majority [50.3%], the Swiss people voted against the Swiss Confederation joining the European Economic Area. This vote enshrined Switzerland's independence from the European Union.

**REMARKABLE**  
 CREATED IN 1811, BOUVIER BRUT WOULD BE SERVED AT THE WEDDING OF JACQUELINE LEE BOUVIER AND JOHN FITZGERALD KENNEDY IN 1953.

# SWISS WINE CASTLES

The terms “Château,” “Schloss,” and “Castello” found on a wine label mean that the wine has a direct relationship with the building we call a “château” or a “castle.” Medieval fortresses, modern mansions, 18<sup>th</sup>-century master’s quarters, or aristocratic manors: the castles on these two pages are emblematic icons of Swiss winemaking. They also illustrate the close ties vineyards have with history.



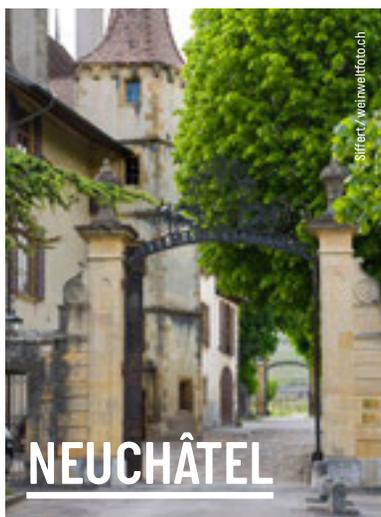
## CHÂTEAU DES BOIS

Constructed in 1631 by Jean Turretini, a member of an important Genevan aristocratic family, Château des Bois is located within the territory of the town of Satigny. As a leisure home with no military purpose, the manor is still a place of power. Surrounded by a 110-hectare property, half of which is forested, the estate has always included vineyards, yet selling wines under the chateau’s label only dates back to about twenty years.

## CHÂTEAU DU CREST

Built in around 1220, this fortress was occupied by vassals of the Bishop of Geneva. Destroyed in 1590, it was rebuilt twenty years later by Agrippa d’Aubigné, the famous French poet in exile in Geneva. When the writer died, the estate was acquired by the Micheli family from Le Crest. Most likely secular, they began making the wine at the estate again in 1994 after

this practice had halted some forty years earlier when the owners began sending the grape harvest to cooperatives.



## CHÂTEAU D’AUVERNIER

Accounting for one-tenth of all wine production in Neuchâtel, this manor built in 1559 by Blaise Junod is one of the most famous Swiss wine labels. In over four centuries, the cellars in this winemaking manor have only been modified twice: in 1878, during the first Jura water correction, which pushed back the banks of Lake Neuchâtel, expanding the cellars, then a century later when Thierry Grosjean, the current château owner, built a cask cellar.

## CHÂTEAU DE BOUDRY

Dating to the late Middle Ages, this fortress has gone through several transformations, demolitions, and reconstructions. In 1951, a group of wine-lovers founded the Confrérie des Vignolants [Fellowship of Wine-lovers] and offered to transform the building into a wine and winemaking museum. After several years of restoration, the chateau became an ambassador of products from the Neuchâtel area. It includes a wine bar listing most of the wines in the canton and has the first museum in Switzerland dedicated to Bacchus.



## CHÂTEAU D’AIGLE

This 15<sup>th</sup>-century fortress was built on a site already occupied by the Romans and became a museum of wine and winemaking after the national exposition of 1964. After modernizing the museum in recent years, it now hosts the Chasselas Worldwide Festival every year. The vineyards, which have likely surrounded the château

for a thousand years, were sold in 1804 to private owners. Their grapes, mostly Chasselas, are mainly made into Aigle Les Murailles, the top Swiss wine in terms of notoriety and production volume.

### CHÂTEAU DE VUFFLENS

As an impressive medieval fortress composed of two distinct architectural sets joined by ramparts, this emblematic La Côte monument has belonged to the same family for four centuries. In addition to the chateau, the De Saussure family owns eight hectares of vineyards, the harvest of which is vinified and aged in the chateau by the Bolle brand. The five crus are proof of these impressive witnesses of the past and still bear the labels of the Clos, Domaines, and Châteaux.

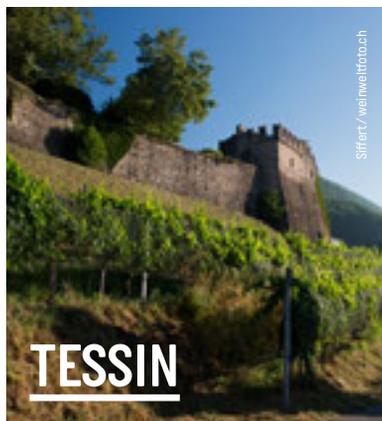


### CHÂTEAU DE VILLA

As a must-see stop for Valais wine tourists, Château de Villa was built in the mid-16<sup>th</sup> century. The manor would be saved from ruin after the Second World War to become an ambassador for local products and the regional culture. A half-century later and after many twists and turns along the way, the “chateau” now includes a restaurant, a wine bar offering some 600 different wines, a wine-tasting space, and the Sierre branch of the Valais Museum of Wine and Winemaking.

### CHÂTEAU DE RAVIRE

With its watchtower overlooking the Rhône, Château de Ravire is only medieval in its appearance. Built by an important Fribourg citizen in 1891 to be used as his second home, the building was partially constructed on the ruins of an old 15<sup>th</sup>-century fort. In 1954, Etienne Savioz bought the building and quickly put in the surrounding vineyard. His son, Michel, continued winemaking at the estate, producing specialties from Close du Château de Ravire, including the only Vin des Glaciers sold in bottles.



### CASTELLO DI MORCOTE

With a Roman lookout tower, the Lombard fortress Castello di Morcote is the only medieval fort in Sottoceneri that has survived the region's troubled history. Surrounded by 170 hectares of farmland, the chateau has always had a spectacular vineyard. It was also the site of the first Merlot wines in the canton in the early 20<sup>th</sup> century. Today, a restaurant built in one of the wings offers wine and olive oil from the farms.

### CASTELLO LUIGI

In 1988, Luigi Zanini acquired a wine property in the town of Besazio in southern Ticino. Ten years later, he decided to demolish the old farm in the middle of the estate and built a monumental residence that was quickly nicknamed “Castello Luigi.” The building houses the helix-shaped cellar sunken nearly twenty meters deep. The layout makes it so that all winemaking operations are done using only gravity.



### SCHLOSS REICHENAU

At the confluence of the Posterior Rhine and Anterior Rhine, this building took on its current appearance in the 19<sup>th</sup> century after the transformation of a seigneurly probably built two centuries earlier. The manor belongs to the Von Tschanner family and is an aristocratic home blending baroque, rococo, and neoclassic influences. It includes a small vineyard of just over five hectares and several activities are available based on wine and asparagus, another of the family's specialties.

### SCHLOSS SALENEGG

From the 16<sup>th</sup> to 18<sup>th</sup> centuries, this state-ly home would be expanded as desired by the owners, all from the same family. Still, the architectural complex and the vineyard boast much older origins. Pinot Noir and other specialties from this eleven-hectare property in the heart of Grisons state on their back-label that since 1068, vines have grown and wines have been produced naturally in what is one of Europe's oldest winemaking estates.

# SWITZERLAND, WINEMAKERS, AND TRAVELERS



Although very little Swiss wine is exported (only about 1%), this is not the case for winemakers, which like all Swiss people, really do travel. Currently, more than 10% of Swiss passport-holders live abroad, and this is nothing new. For business, adventure, pleasure travel, or the quest for a better future, the Swiss have spread all over the world. Some of them used to be winemakers and have had a significant influence on the winemaking in the regions they now call home.

## **A SWISS WINE COLONY IN BESSARABIA**

In 1812, the Treaty of Bucharest signalled the end of the war between the Russian and Ottoman empires. By reuniting eastern Moldova and Ottoman Budjak, both territories taken from the Sultan, Moscow created the Province of Bessarabia. Ten years later, Tsar Alexander I asked his former tutor, Frédéric-César de La Harpe to convince a few Vaud winegrowers to develop a vineyard on the shores of the Black Sea. About thirty people left the Vaud Riviera to settle in the Russian Empire with their carts, livestock, possessions, and of course, vine cuttings. The colony would last for more than a century, and the wine produced there would be enjoyed all over Russia. The disputed territory of Bessarabia would fall back to Romanian control in 1919 and then was annexed by the Soviet Union in 1940. The Swiss colonists were exiled or deported while the region remained off-limits to foreigners until the 1990s. The her-

itage of this unique Swiss wine colony lives on in museums built near the Black Sea, where wine-making still takes place today as it does on the shores of Lake Geneva. The knowledge of the Tsar's Swiss winemakers was also chronicled in the handbook "Viticulture et vinification" by Charles Tardent, the son of one of the founding colonists who brought the first wine press to Bessarabia. This book is considered to be the first work written on ampelography (grapevine botany) in Eastern Europe and has been republished several times in Russian, although it is virtually unknown in Western Europe.





**JEAN-JACQUES DUFOUR: A WINE PIONEER IN THE USA**

In southern Indiana, in the American Midwest, the inhabitants of Vevey, Switzerland County, celebrate the Swiss Wine Festival every year in August. This event reminds us that immigrants from Vevey in the canton of Vaud created this small township in 1802, and there, they established the first vineyard in the United States. The most famous of these Swiss-American winegrowers was Jean-Jacques Dufour. He first attempted to start a vineyard in Lexington, Kentucky, in 1799. The climate and endemic vine diseases put an end to his efforts there, so he moved two years later to Vevey. The first wine was

bottled only in 1806. Presented to the great wine-collecting president at the time, Thomas Jefferson qualified this original vintage as “good.” Twenty years later, Jean-Jacques Dufour wrote “The American Vine Dresser’s Guide: Being a Treatise on the Cultivation of the Vine and the Process of Wine Making, Adapted to the Soil and Climate of the United States.” This 200-page guide quickly became the go-to reference for American winegrowers and would remain so throughout the 19<sup>th</sup> century.



**CHASSELAS IN THE AMERICAS**

Chasselas, the emblematic grape variety of Swiss winemaking that first grew on the shores of Lake Geneva has long been considered to be exclusively European. However, research done by the Chasselas Worldwide Festival committee found plots growing this delicate variety in three countries in North America: Canada, the United States, and Mexico. These four producers are all descendants of Swiss winemakers who crossed the Atlantic in the late 19<sup>th</sup> and early 20<sup>th</sup> centuries seeking a better life. Recently, DNA analyses have shown that Corinto, a somewhat ignored traditional grape variety in southern Chile is actually Chasselas. Given that, like Argentina and Brazil, Chile has also been a traditional settlement for Swiss immigrants, we might assume that these are also plants brought over and multiplied by Swiss winemakers, whose story has yet to be written.





# A PIONEERING VINEYARD

By developing integrated pest management and sexual confusion as early as the 1970s, the Swiss wine region played a pioneering role in the protection of wildlife and the environment.

Scientists at Swiss federal stations have played a pioneering role in the development of natural methods for controlling vine pests. The ecological control of two vine pests – red and yellow spider mites – by means of their natural predators, phytoseiidae, has rendered the

use of acaricides completely obsolete. Initiated in the late 1970s, this ecological method is one of the most successful examples of integrated pest management. Phytoseiidae – which are carnivorous mites – cost nothing, cause no collateral damage and become vege-



Siffert / weinweltfoto.ch

tarian when their prey disappears, regaining a carnivorous diet when their favourite prey reappears. “We just have to make sure that the treatment products used do not affect them,” explains Patrick Kehrli, entomologist at Changins. “Our predecessors were the first to be careful that the fungicides used did not decimate phytoseiidae populations in order to preserve the balance between beneficial insects and pests. To control flavescence dorée, we, like the Italians, use buprofezin, a substance that gives good results against leafhoppers (which spread bacteria that are deadly to vines) but does not pose a problem for phytoseiidae. Conversely,

some countries prefer to use pyrethroids, which are much cheaper but also decimate the populations of beneficial insects. Cost is one of the prime factors when choosing a method of insect control. Take the example of sexual confusion (an effective and ecologically harmless grapevine moth control system that was developed in Changins just over 25 years ago): very popular in Switzerland and Germany, its use is marginal in regions where labour is cheaper and plant protection products represent the largest item of expenditure.” This excellent collaboration between scientists and winegrowers has made it possible to develop pragmatic approaches that limit the impact of viticulture on the environment, which have been adopted by many other winegrowing regions in Europe and around the world.

## SWISS CERTIFICATION LABELS

Pioneers in biological control and sexual confusion, the vast majority of Swiss winegrowers work according to the principles of integrated production. Organic farming, which is still a minority, has been growing steadily in recent years.

### VINATURA

The label of the organisation Vitiswiss. It guarantees that the farmer respects the fundamental principles of sustainable development.

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

### BOURGEON

The label of Bio Suisse. It guarantees production without synthetic pesticides or the use of chemical fertilisers. In 2018, nearly 5 % of Switzerland’s vineyards were certified in organic farming or were in the process of conversion.

[www.bio-suisse.ch](http://www.bio-suisse.ch)

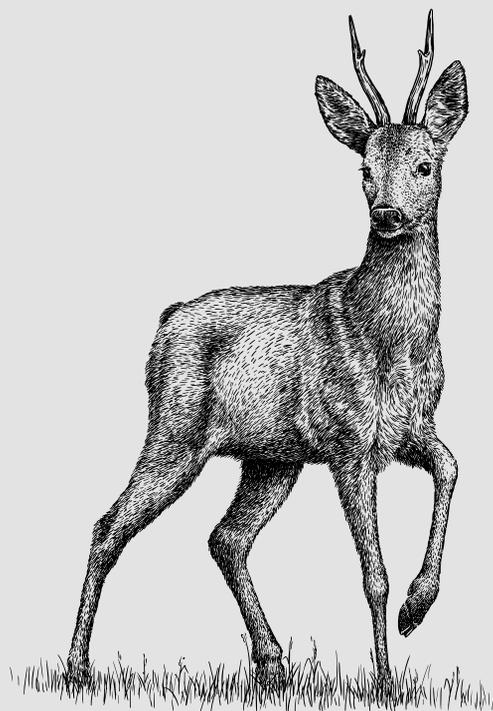
### DEMETER

The label of biodynamic agriculture. It requires that the farmer first comply with the constraints of organic agriculture.

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

## WILDLIFE

# WILDLIFE FREQUENTS THE WINE REGION



In a country that is both very mountainous and heavily wooded, vines often link urban areas and the forest. An abundant wildlife, composed of both beneficial and thieving animals, makes frequent appearances in the wine region. It mingles with some more specialised species that have found a welcoming ecosystem in the vineyards and their walls.

### SMOOTH SNAKE

This small [70 cm], relatively discreet snake likes dry and stony areas. It is totally harmless and can be found in terraced vineyards where it mainly hunts other reptiles that also like dry stone walls.

### EURASIAN HOOPOE

Recognisable for its orange, black and white striped plumage and its erectile crest, the Eurasian Hoopoe is returning to the walls of Lake Geneva and alpine vineyards as a result of pesticide restrictions and the setting up of nesting boxes.

### WOODLARK

This small passerine had almost disappeared from the Valais vineyards in the 1980s. A lover of low-grassed surfaces, it has been making a comeback on Rhone River slopes for around 15 years.

### GREEN LIZARD

This magnificent lizard, which can reach up to 40 centimetres in length, lives in the fallow lands bordering the Valais vineyards. Males are a beautiful emerald colour with yellow and black streaks. During the breeding season, their throats turn a bright blue colour.

### CIRL BUNTING

A small colourful bird with a somewhat unmelodic song, the ciril bunting lives mainly in the vineyards of the alpine valleys, warmed by the Foehn wind. This omnivore finds the seeds and insects it needs in the stone walls and fallow lands bordering the vines.

### LADYBIRD

Symbol of organic farming, the most common ladybirds feed mainly on aphids and have little impact on vine pests. They are, however, a colourful indicator of the biodiversity of the vineyard.

### PHYTOSEIIDAE

These carnivorous mites are the main predators of two vine mites. Phytoseiidae are a prime example of integrated biological control and make it possible to control these parasites without the use of chemicals.

### EARWIGS

These insects, which are very beneficial to the winegrower, hide in the heart of the bunch and devour the eggs, caterpillars and chrysalis of two parasite butterflies: the cochylis and the snout moth. They also decimate phylloxera nymphs.

### IOLAS BLUE

This very rare and endangered butterfly (purple blue for the male, brown with blue stripes for the female) lives in symbiosis with the bladder-senna, a shrub growing on the edge of the vine far from the competition and the shade of other trees.

### APOLLO

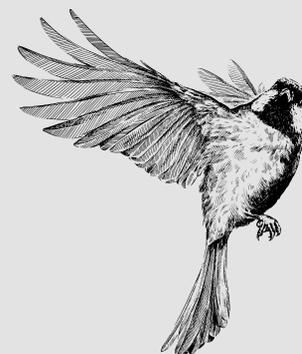
This rather large lepidoptera is classified as a vulnerable species in Switzerland. It appreciates the presence of white stonecrop, a plant found mainly on dry-stone vine walls.

### WILD BOAR

A sworn enemy of winegrowers, the wild boar loves grapes and causes significant damage to Swiss vineyards every year. In Geneva, where it is particularly active, this pest has become the symbolic animal of the regional competition, the Geneva Wines Awards.

### CINNABAR MOTH

Now very rare in Switzerland, this moth is recognisable by the scarlet border on its wings. It grows only on groundsel, a very common plant in grassy vineyards.



### WASP

Hymenoptera perforate ripe grapes and promote botrytis and sour rots. Long considered as pests, wasps nevertheless play an essential role for wine since their stomachs serve as winter shelter for *Saccharomyces cerevisiae* yeasts.

### BADGER

An excellent fruit picker, this mustelid with a zebra-coloured coat leaves no trace of its passage. The soil is not turned over with this discreet thief, the vines are not damaged, but the grapes are swallowed quickly.

### ROE DEER

With the sharp increase in deer populations, deer have become a nuisance for crops and vineyards along the forest edge. They feast on the young shoots that appear in early spring.

### ETRUSCAN SHREW

This tiny carnivore is the smallest mammal in the world (between 5 and 8 centimetres long and weighing an average of 2 grams). Originally from the shores of the Mediterranean, it managed to move up the Italian peninsula and has colonised some vineyards in Ticino.



# UNMATCHED DIVERSITY

The Swiss winegrowing region is small in surface area (15 000 hectares), but with its 252 grape varieties recorded by official statistics, it has a diversity which is unique worldwide. To help you understand the complex roots of Swiss wine, we are offering a tour of this dense maze of native, crossed, non-native and hybrid species.

Despite their modest worldwide distribution, these varieties characteristic of the Swiss wine area are now known to the majority of wine lovers: Chasselas, Cornalin, Humagne, Petite Arvine, Müller-Thurgau and Gamaret. This reputation owes much to Dr Vuillamoz, an internationally renowned vine geneticist. A myth buster and DNA decrypter, this Swiss scientist has reshaped the history and classification of Swiss vineyards through work that has largely inspired this chapter. In his latest book, he recalls that the vine pests that arrived from the Americas in the second

## THREE LAKES

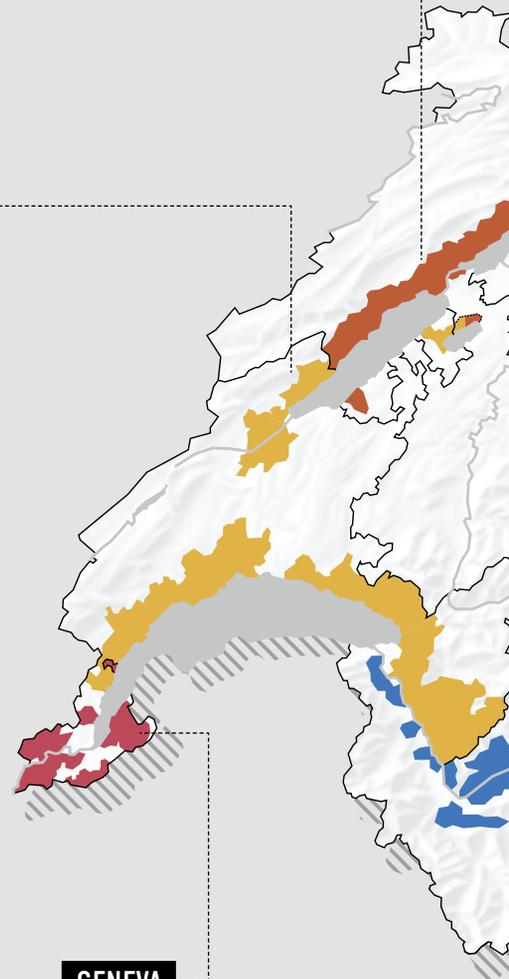
Pinot Noir	Gamaret
Chasselas	Gewürztraminer
Pinot Gris	Freiburger
Chardonnay	

## VAUD

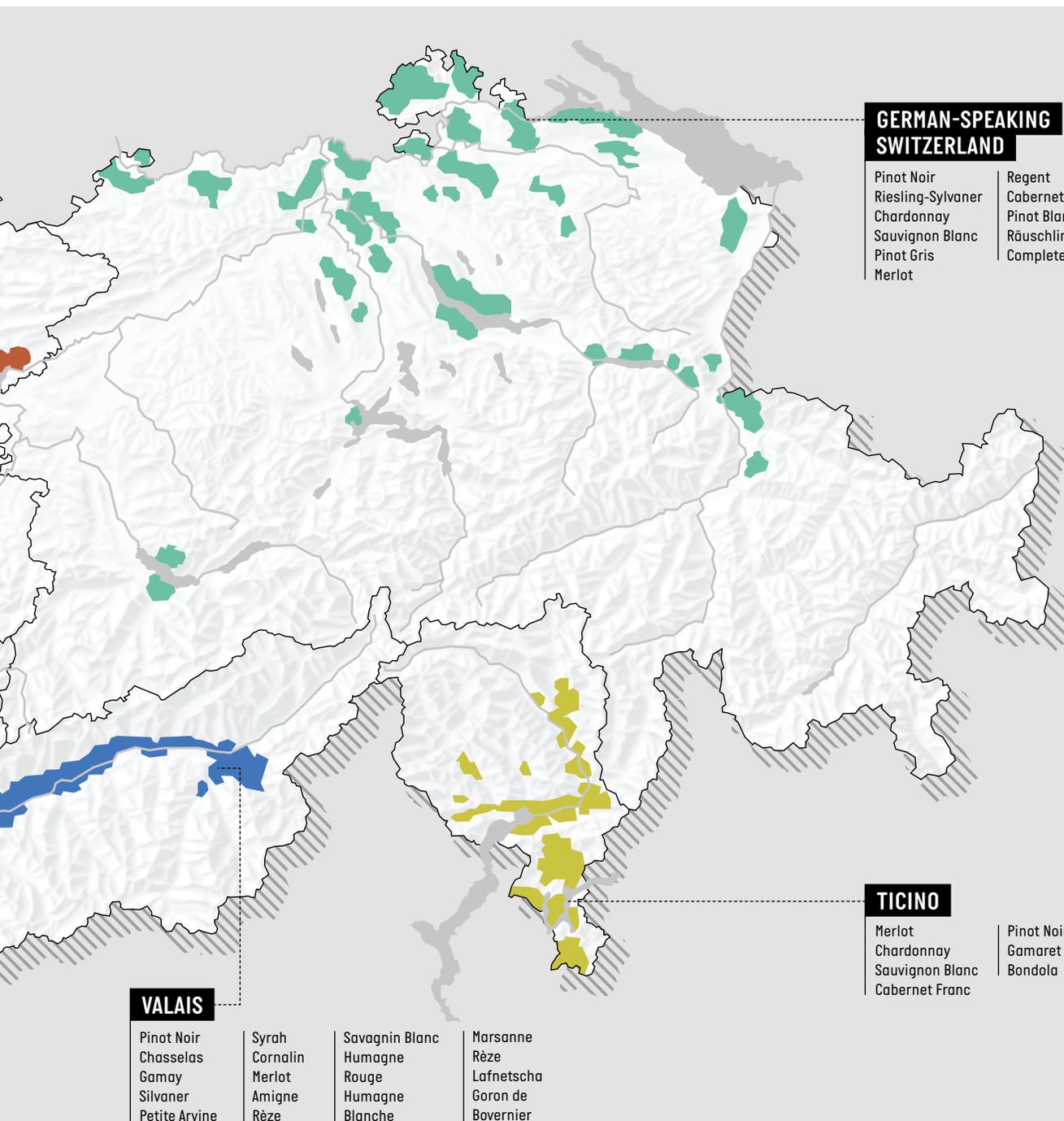
Chasselas	Chardonnay
Pinot Noir	Pinot Gris
Gamay	Doral
Gamaret	Galotta
Garanoir	Charmont
Merlot	Plant Robert

## GENEVA

Gamay	Merlot
Chasselas	Pinot Blanc
Pinot Noir	Sauvignon Blanc
Gamaret	Pinot Gris
Chardonnay	Aligoté
Garanoir	Mondeuse



half of the 19<sup>th</sup> century completely transformed the Swiss wine area. Powdery mildew appeared in Switzerland in 1851 and downy mildew in 1886. However, it was phylloxera, an aphid that attacks the roots of the vine, that was to cause the greatest damage. Spotted in 1871 in the canton of Geneva, it invaded Neuchâtel in 1874 and Vaud in 1886. Ticino (1893) and Valais (1906) resisted a little longer, but finally succumbed fully to the invader. Half of the pre-phylloxera vine areas were never replaced. Imported grape varieties, being more productive, regular and qualitative, were



**GERMAN-SPEAKING SWITZERLAND**

- |                   |               |
|-------------------|---------------|
| Pinot Noir        | Regent        |
| Riesling-Sylvaner | Cabernet Jura |
| Chardonnay        | Pinot Blanc   |
| Sauvignon Blanc   | Räuschling    |
| Pinot Gris        | Completer     |
| Merlot            |               |

**TICINO**

- |                 |            |
|-----------------|------------|
| Merlot          | Pinot Noir |
| Chardonnay      | Gamaret    |
| Sauvignon Blanc | Bondola    |
| Cabernet Franc  |            |

**VALAIS**

- |               |          |                |            |
|---------------|----------|----------------|------------|
| Pinot Noir    | Syrah    | Savagnin Blanc | Marsanne   |
| Chasselas     | Cornalin | Humagne        | Rèze       |
| Gamay         | Merlot   | Rouge          | Lafnetscha |
| Silvaner      | Amigne   | Humagne        | Goron de   |
| Petite Arvine | Rèze     | Blanche        | Bovernier  |

often used to replace ancestral varieties in replanted plots. Today, only one grape variety among those that Dr Vouillamoz describes as “patrimonial” still continues to dominate. However, if we exclude Chasselas and its 3800 hectares (26% of the total surface area), the 26 other varieties that made up the Swiss wine area before 1850 currently account for less than 4% of the vines. Pinot Noir was mainly favoured for this large-scale replacement everywhere except in Ticino, Gamay was used in Valais and the Lake Geneva region, and Merlot in Ticino. Not forgetting Müller-Thurgau,

a cross from Germany that has spread to all German-speaking vineyards. Finally, while the last few decades have seen the return of so-called “indigenous” specialities, Swiss winegrowers have always welcomed the varieties created by Swiss research centres, such as Gamaret, Garanoir, Diolinoir or more recently, Divico.



# FAMILIES OF GRAPE VARIETIES

According to Dr Vouillamoz, a grape variety is “a group of clones which are differentiated by vegetative propagation from a single initial plant, itself from a single seed created by two parent varieties.” He illustrates his view with a clear example. Pinot Noir, Pinot Gris, Pinot Meunier and Pinot Blanc are considered by many professionals as different varieties, but from a genetic standpoint they are different clones of the same variety. Estimations of the number of existing grape varieties in the world range from 5000 to 10 000. In Switzerland, which accounts for only 0.2% of the global wine-growing surface, 252 varieties, 168 of which belong to a local AOC, have been recorded in local statistics. We have split them into three families.

## INDIGENOUS VARIETIES

In this sometimes controversial denomination, we have included the traditional varieties that have close, and often exclusive links with Switzerland. With the exception of Chasselas, which is widespread throughout all regions of French-speaking Switzerland and in various regions of Germany and France, these specialities are generally limited to a single canton: Tessin for Bondola or Valais for Cornalin or Amigne.

## IMPORTED VARIETIES

Pinot Noir, Gamay, Merlot and the other now well-integrated foreign varieties are now present in the vast majority of Swiss wine regions. Some of these varieties have been present for several centuries. They are recognised throughout the world and were the great winners of the replanting following the phylloxera crisis. Although they have left some room for indigenous varieties, these imported varieties remain dominant.

## CREATIONS

This third family includes crosses between two varieties of *Vitis vinifera*, created by humans in order to produce varieties that are more tannic, intensely coloured, or have aromas better suited to the market. It also includes hybrids which, thanks to the ancestor of another species of *Vitis*, have genes resistant to fungal diseases in their DNA.



*Cabernet Franc*  
*Cornalin* *Marsanne Blanche*  
*Petite Arvine* **Garanoir**  
*Regent* **Merlot** *Humagne Rouge*  
*Silvaner* **Gamaret** *Amigne*  
*Savagnin* **Pinot Noir**  
**Chasselas** **Gamay**  
*Diolinoir*  
**Riesling-Sylvaner**  
*Pinot Blanc* **Chardonnay** **Syrah**  
*Cabernet Sauvignon* *Gemüstraminer*  
*Galotta* **Sauvignon Blanc**  
*Vioignier*



# ANCIENT SWISS GRAPE VARIETIES

Switzerland's long winemaking tradition has fostered the emergence of "indigenous" varieties whose origins are lost in the mists of time. In addition to Chasselas – the flagship variety of Swiss wine regions – we will now introduce you to the endemic varieties of the canton of Ticino and the German-speaking part of Switzerland. You can then discover the native varieties of the canton of Valais on the following double page.

WHITE FLOWERS



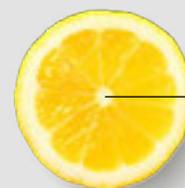
FLINT



PEAR



BUTTER



LEMON

## CHASSELAS

**Surface area: 3733 hectares**

**Geographical distribution: Vaud, Valais, Geneva, Three Lakes**

The historical and genetic analysis of Chasselas conducted by Dr Vouillamoz in 2009 ruled out all the theories ascribing Eastern or Burgundy origins to the most important of Swiss grape varieties. Born on the shores of Lake Geneva, this vine – also known as Fendant in Valais and Gutedel in the German-speaking regions – used to be quite common in Europe (where it is still found in southern Germany and several French regions: Haute-Savoie, Alsace and Loire). In sharp decline, Chasselas has lost its place as the leading Swiss variety to Pinot Noir, and its cultivated area has dropped by nearly 40% over the last 25 years. However, occupying just over 3700 hectares, this elegant white wine is still the leading white grape variety grown in the Swiss wine region. It should be noted that before the replanting of Switzerland's winegrow-

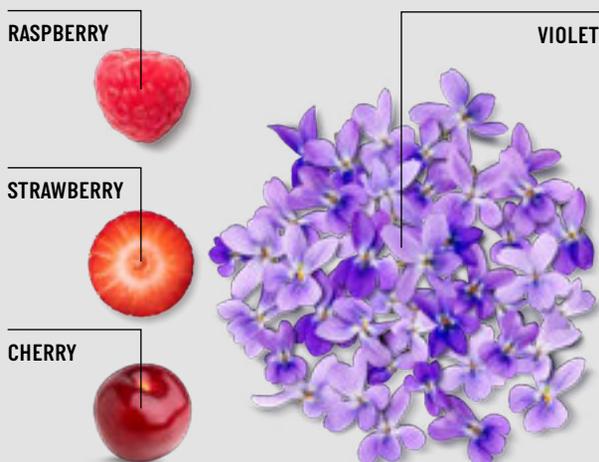
ing areas after the devastating frosts of 1956, there was a high degree of clonal diversity which the agricultural research institute Agroscope sought to conserve by collecting over 300 clones or biotypes scattered throughout the country's oldest plots. Most of the harvest is used to produce dry, fresh and delicate whites, which are ideal as aperitifs or as an accompaniment to traditional cheese-based dishes (fondue, raclette, malakoff), or lake fish. However, the best producers, concentrated in the canton of Vaud, have awoken to the cellaring potential of this grape variety and now propose more mature and more complex versions of this great wine from the Lake Geneva area, sometimes aged in casks (large wooden barrels).

## RÄUSCHLING

Surface area: 23 hectares

Geographical distribution: German-speaking Switzerland (Zurich)

After originating in the Rhine Valley, this descendant of Gouais Blanc and Savagnin Blanc was cultivated in Alsace, southern Germany and northern Switzerland during the Middle Ages. It has only survived in Switzerland, primarily in the canton of Zurich, where it produces light and lively whites exuding attractive citrus notes. Thanks to its significant cellaring potential, it tends to evolve over time in a similar manner to Riesling. Like most of the other native varieties, it is enjoying renewed popularity and its cultivated surface areas are increasing year after year.



RASPBERRY

VIOLET

STRAWBERRY

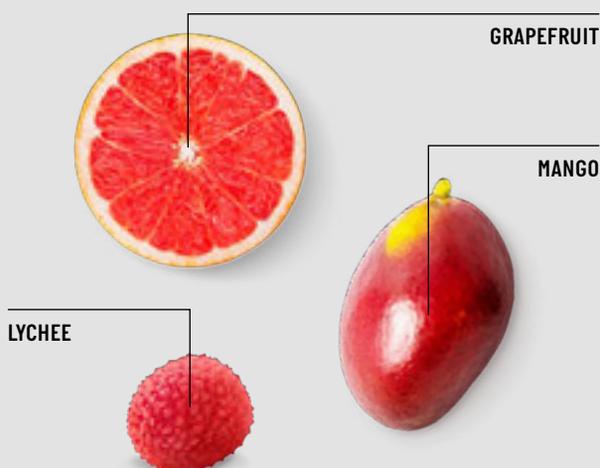
CHERRY

## COMPLETER

Surface area: 6 hectares

Geographical distribution: German-speaking Switzerland (Graubünden), Valais

Although it only occupies barely six hectares today, Completer is attracting renewed interest. Planted in the cantons of Graubünden, Ticino, Zürich and Valais, this white variety produces complex wines with excellent cellaring potential. Mentioned for the first time at Malans in Graubünden, in 1321, its name is derived from "Compline" (in Latin: Completorium), a religious service performed in the evening. Modern research has shown that it has survived in Valais, where it is erroneously referred to as "Kleine Lafnetscha" and "Grosse Lafnetscha". It should be noted that Lafnetscha, another rarity found in the Haut-Valais region, is the offspring of Humagne Blanche and Completer.



GRAPEFRUIT

MANGO

LYCHEE

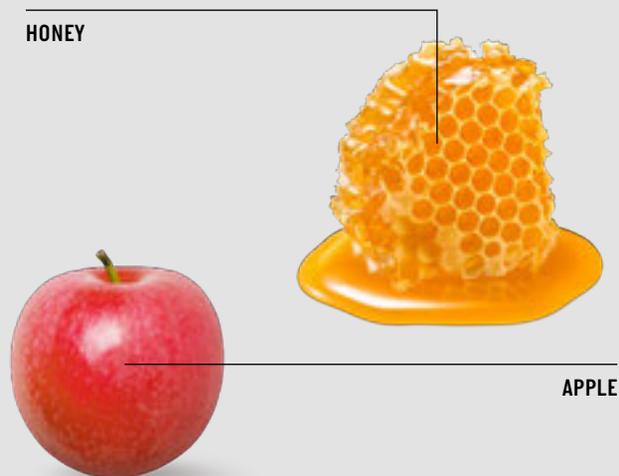
## BONDOLA

Surface area: 11 hectares

Geographical distribution: Ticino

Covering barely eleven hectares, mainly in the Sopraceneri region, Bondola is an old Ticino red grape variety that produces lively and fruity reds. This variety, of unknown parentage, was crossed with Completer to produce two varieties that have practically died out - Bondoletta in Ticino and Hitzkircher in Lucerne. It has no common parentage with the varieties of the Italian peninsula, which makes it an enigma of the wine world. Mentioned in 18<sup>th</sup>-century archives, it was ousted by Merlot when the Ticino wine area was replanted at the start of the 20<sup>th</sup> century.

HONEY

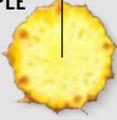


APPLE

LEMON



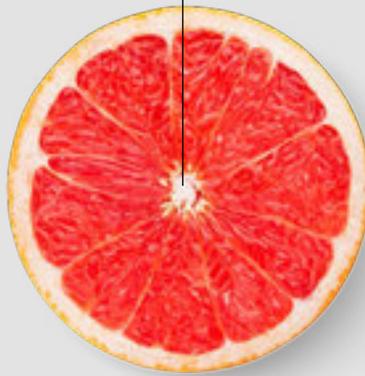
PINEAPPLE



MANDARIN



GRAPEFRUIT



### PETITE ARVINE

**Surface area:** 197 hectares

**Geographical distribution:** Valais

Now established as a symbol of the wine-making revolution in Valais, many connoisseurs consider Petite Arvine to be one of the world's great white wines. Its citrus aromas, combined with its vivacity and characteristic saline notes in the finish, endow it with a unique profile that is highly appreciated with gourmet cuisine, and especially with seafood and fish dishes. While most of the harvest is used to produce dry and sparkling whites, certain winegrowers allow this aromatic variety to over-mature on the vine to create classic botrytised sweet wines.

### CORNALIN

**Surface area:** 145 hectares

**Geographical distribution:** Valais

While tasters are unanimous in their praise for the very best velvety and fruity expressions of this variety, this consensus does not apply to the pedigree of this other great "indigenous" Valais variety. Research carried out by Dr Vouillamoz has shown that Cornalin – formerly known as Rouge du Pays (Country Red) or Landroter in German and renamed Cornalin for marketing purposes – actually originated in the Aosta Valley, from which it has since disappeared. The fact that Humagne Rouge is the name given to Aostan Valley Cornalin, which also happens to be the offspring of our Valais Cornalin/Rouge du Pays, only heightens the confusion that sometimes surrounds the greatest Alpine red grape variety.

CHERRY



BLACKBERRY



BLUEBERRY



DRY LEAVES



CHERRY



BLUEBERRY



### HUMAGNE ROUGE

**Surface area:** 140 hectares

**Geographical distribution:** Valais

Although sometimes considered to be native to Valais, Humagne Rouge is actually the Valasian name given to the Aostan variety of Cornalin. Genetically speaking, Humagne Rouge is the offspring of Cornalin and is not related to Humagne Blanche in any way. This somewhat rustic variety has only been present in Valais since 1900, and it nearly disappeared altogether in the 1960s. Very light in colour and with characteristic vegetal aromas, this speciality offers good cellaring potential. Tradition dictates that it is served to accompany game dishes.

## DID YOU KNOW?

THE TERM 'GORON', DESIGNATING A DOWNGRADED DÔLE, IS ALSO THE NAME OF A VERY RARE VARIETY, GORON DE BOVERNIER.

### HUMAGNE BLANCHE

**Superficie:** 29 hectares

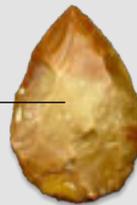
**Aire de répartition:** Valais

Mentioned in a document notarised in 1313, along with Rèze and an unidentified grape variety called Neyrun, Humagne Blanc is not related to its red homonym. This ancient Greek variety is thought to have migrated up the Rhone from Marseille, a city founded by the Phocaeans in 600 B.C. Sometimes referred to as the “Bishop’s wine”, it was also known as “new mother’s wine”, although this herb-based tonic could also be made with other wines. Relatively bland in its youth, this elegant white requires a few years of patience before revealing its full potential, which is all the greater for being so underrated.

CAMOMILE



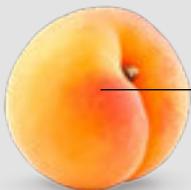
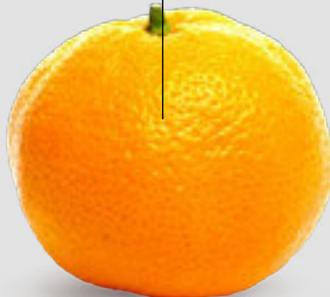
FLINT



PEAR



MANDARIN



APRICOT

### AMIGNE

**Surface area:** 41 hectares

**Geographical distribution:** Valais

Mentioned for the first time in 1686, this white variety indigenous to Valais has become the emblem of the village of Vétroz. Bearing labels that use bee symbols to convey the residual sugar content of the wine (0–8 grams of residual sugar per litre: one bee; 8 g–25 g: two bees; over 25 g: three bees), these wines stand out for the mandarin aromas that are characteristic of the variety, and a slightly tannic note on the palate. Most of the production consists of semi-sweet wines, coexisting alongside extraordinarily complex botrytised sweet white wines produced by over-maturing on the vine, with outstanding cellaring potential.

### AND ALL THE OTHERS

Grosse Arvine, Lafnetscha, Himbertscha, Eyholzer Roter, Rouge de Fully (also known as Durize) and Goron de Bovernier are endemic Valais varieties grown by only one or two producers. As is Gouais, a white variety very commonly grown in the Middle Ages, whose clandestine marriages with Pinot Noir spawned Chardonnay, Gamay, Riesling and Furmint. We could also add Diolle to the list – an ancient vine, long considered extinct before being rediscovered, thanks to genetic analyses, and replanted by its saviour, Dr Vouillamoz.

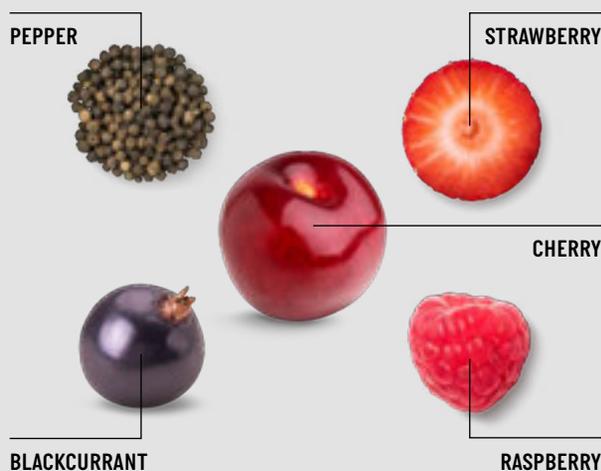
# PERFECTLY INTEGRATED

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# MIGRANTS

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Over the centuries, grape varieties from all over Europe have taken root in Switzerland's different wine-producing areas. Some of them played a very minor role, whereas others have prospered on their land of adoption, eventually becoming key players in the Swiss wine region.



## PINOT NOIR

**Surface area: 4070 hectares**

**Geographical distribution: throughout Switzerland**

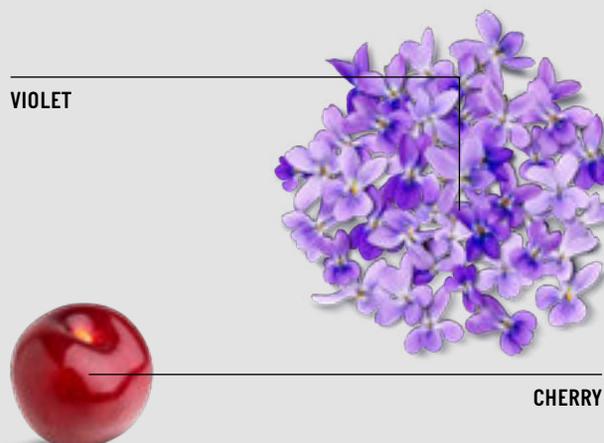
Pinot – the emblematic grape variety of German-speaking Switzerland – was known as Servagnin in the Pays de Vaud from the end of the 15<sup>th</sup> century onwards. In 1776, it appeared in Neuchâtel for the first time, under its local name of Cortailod. In 1850, after colonising almost the entire country, it was adopted with equal enthusiasm by the Valaisans, who marketed it for almost a century under the appellation Dôle (becoming a blend in the 1940s), and by winegrowers in the German-speaking part of Switzerland. Other than to the south of the Alps, it is often considered to be the red grape variety with the potential to produce the greatest of wines.

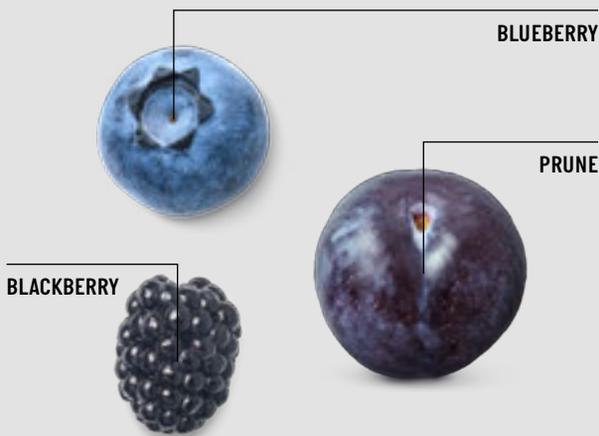
## GAMAY

**Surface area: 1277 hectares**

**Geographical distribution: Geneva, Vaud, Valais**

With its strong presence in Valais and in the Lake Geneva region, Gamay was seen as the archetypal bland but easy-to-drink red in the 1980s. It has since been largely supplanted by red specialities more in line with the tastes of the market. With the return to favour of fruity and silky wines possessing a reasonable alcohol content, this offspring of Pinot Noir (and a parent of Gamaret and Garanoir) has been enjoying a surge in popularity. Thinned out strongly on the vine and precisely vinified, it also produces deep and complex wines that are worthy of (re)discovery.





## MERLOT

**Surface area: 1153 hectares**

**Geographical distribution: Ticino, Valais, Vaud, Geneva**

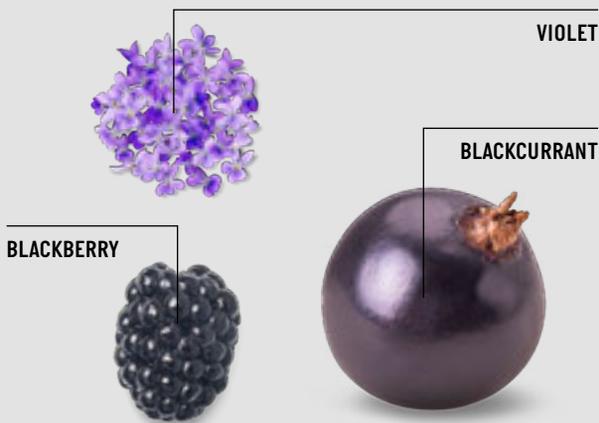
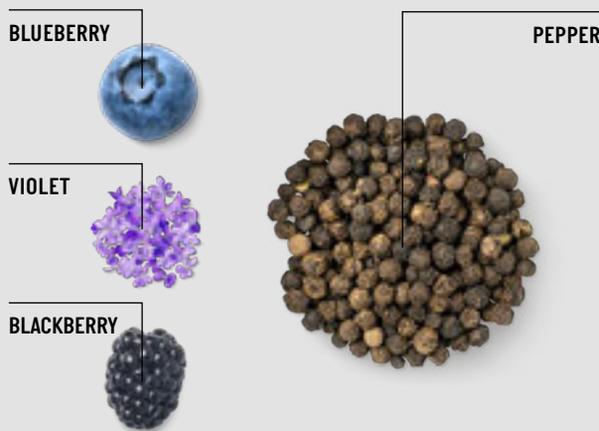
Merlot arrived in Ticino during the post-phylloxera replanting of the vineyards. In 2006, the Italian-speaking canton celebrated the centenary of its flagship grape variety which covers 85 % of the wine area. Over the last two decades, it has left the southern Alps and become established in the cantons of Vaud (where it is one of the authorised varieties for the Premier Grand Cru), Geneva and Valais where it is producing excellent results. Often transformed into a single-varietal wine, it is also included in a large number of blends, together with other Bordeaux varieties or with native reds.

## SYRAH

**Surface area: 200 hectares**

**Geographical distribution: Valais, Vaud, Geneva**

Introduced into Valais in the early 1920s at the same time as Marsanne, this red Rhone variety has adapted extremely well to the dry, hot and windy climate of Switzerland's main winegrowing region. Along with the Pinot Noirs from German-speaking Switzerland and the Merlots from Ticino, this variety has enabled Swiss reds to carve out a name for themselves on the international stage. In constant progression, this variety, which produces generous and velvety wines, is starting to become established on the most favourably situated plots of the Lake Geneva region.



## CABERNET FRANC

**Surface area: 71 hectares**

**Geographical distribution: Valais, Vaud, Geneva, Ticino**

Like Cabernet Sauvignon (69 hectares), Cabernet Franc is originally from the Bordeaux region and has conquered almost all winegrowing areas in the world. The blend of these varieties, to which Merlot is often added, produces prestigious, tannic and complex wines which are almost always matured in oak barrels. Cabernet Franc is nicely structured and without austerity. It can also be used as a varietal, producing fleshy, concentrated reds with strong aging potential.

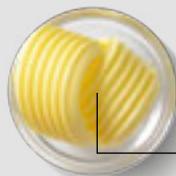
## AND ALL THE OTHERS

Other non-native varieties include Malbec (21 hectares) and the "improving" varieties such as Ancellotta (23 hectares) and Dunkelfelder (26 hectares), used almost exclusively in blends. However, the inventiveness of Swiss winegrowers and the relatively permissive legislation on the varieties used for controlled designations of origin explain why several dozen varieties are grown in very small quantities, sometimes by a single winegrower.

APPLE



PEAR



BUTTER

### CHARDONNAY

**Surface area: 380 hectares**

**Geographical distribution: throughout Switzerland**

Chardonnay – the fruit of the marriage of Gouais Blanc and Pinot Noir – is one of the world’s most commonly grown grape varieties. Now the third most widely planted variety in Switzerland, it is present in all the wine-growing regions, where it is used to produce an extensive variety of wines. The tendency in German-speaking Switzerland and Ticino is to develop its complexity through lengthy ageing in oak barrels. In the French-speaking regions, it tends to be reserved for the production of sparkling wines, generally via the traditional method, which are becoming increasingly popular among consumers.

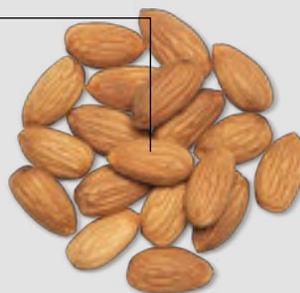
### SILVANER

**Surface area: 262 hectares**

**Geographical distribution: Valais**

Cultivated almost exclusively in Valais, this variety is the fruit of a natural cross between Savagnin Blanc and an old Austrian grape variety. In Switzerland’s biggest wine-producing region, Silvaner is known as Johannisberg, or more rarely, Rhin. Producing full-bodied and generous wines, traditionally served with local asparagus, Johannisberg also lends itself very well to the creation of semi-sweet and botrytised sweet white wines. Endowed with impressive cellaring potential, this robust white deserves better than the somewhat outdated image it struggles to shake off.

ALMONDS



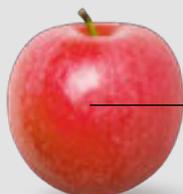
CAMOMILE



APPLE



HONEY



APPLE

### PINOT GRIS

**Surface area: 231 hectares**

**Geographical distribution: Valais, Three Lakes, German-speaking Switzerland**

Known as Malvoisie in Valais and Grauburgunder in German-speaking Switzerland, Pinot Gris produces generous white wines. Vinified as dry or sweeter wines, the appeal of Pinot Gris stems from its delicious aromas and its substance. With its twin, Pinot Blanc or Weissburgunder, this natural mutation of Pinot Noir is one of the nine white grape varieties occupying more than 100 hectares. Despite this respectable distribution, these two varieties are widely appreciated in gourmet dining but only rarely attract acclaim from the press or influencers.

## REMARKABLE

GEWÜRZTRAMINER, OR SAVAGNIN ROSE, IS A NATURAL DOUBLE MUTATION – IN COLOUR AND AROMAS – OF SAVAGNIN BLANC.

MARACUJA



LYCHEE



ASPARAGUS

## SAUVIGNON BLANC

Surface area: 187 hectares

Geographical distribution: Geneva, German-speaking Switzerland

The other major international white grape variety has also found Switzerland to its liking. It started out by winning over winegrowers in Geneva – the region in which it is most widely grown – before spreading to all the other wine regions. Generally vinified in the traditional manner (which, in Switzerland, means matured in inert materials such as stainless steel or enamelled concrete rather than in oak barrels), Swiss Sauvignon Blancs are modelled more closely on their New Zealand cousins than on their French neighbours from the Gironde or the Loire.

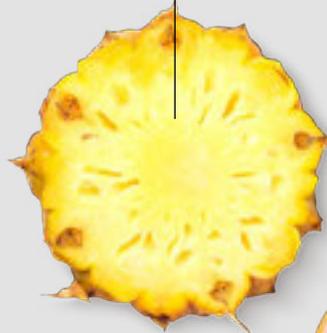
## SAVAGNIN BLANC

Surface area: 165 hectares

Geographical distribution: Valais, Vaud, Geneva, Three Lakes

In Valais, where it is known as Heida or Païen, this very old European grape variety was first mentioned back in 1586. Heida – the flagship variety of the Visperterminen wine area (culminating at an altitude of over 1000 metres), has gradually migrated up the Rhone Valley. Developing strongly, this expressive white with exotic accents has also won over professionals in the Lake Geneva region. It should be noted that Gewürztraminer – a double natural mutation (which has changed its colour and aromatic profile) of Savagnin Blanc, covers around fifty hectares of the Swiss wine region.

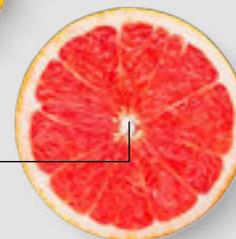
PINEAPPLE



LYCHEE



GRAPEFRUIT



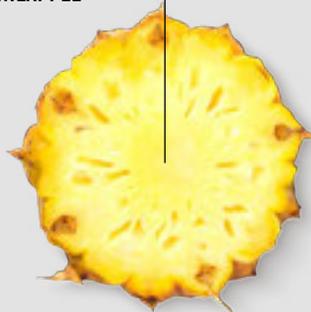
## AND ALL THE OTHERS

Although Viognier (47 hectares), Johanniter (26 hectares) and Kerner (25 hectares) are found in all the winegrowing regions, the majority of the other white grape varieties from neighbouring countries have made their home in just one region. Marsanne Blanche (46 hectares) and Muscat Blanc (34 hectares) are among the specialities of Valais. Aligoté (23 hectares) and Scheurebe (7 hectares) are found almost exclusively in Geneva, while Freisamer (5.5 hectares), is a flagship variety of Vully AOC in the Three Lakes region, where it is called Freiburger.

# ORIGINAL CREATIONS

As a northern wine-growing region hit hard by fungal diseases, Switzerland has always shown a keen interest in new grape varieties, especially those of Germanic origin. In addition, since the 1970s, scientists from the Agroscope research institute have launched several programmes to create new varieties.

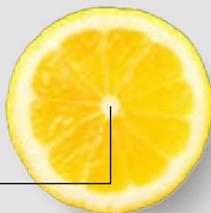
PINEAPPLE



LYCHEE



LEMON



## RIESLING-SYLVANER

**Surface area: 463 hectares**

**Geographical distribution: German-speaking Switzerland, Vaud**

In 1882, Dr Müller, a Swiss scientist from Thurgovia (Thurgau in German) crossed Riesling with Madeleine Royal in Geisenheim, Germany. Present in seven wine-producing countries of Central Europe, Müller-Thurgau, also called Rivaner or Riesling-Sylvaner, was the flagship white grape variety of German-speaking Switzerland for many years. After falling out of favour at the end of the 20<sup>th</sup> century, livelier and fruitier versions corresponding more closely to modern consumers' tastes explain its renewed popularity among professionals and wine lovers in German-speaking Switzerland.

## GAMARET

**Surface area: 430 hectares**

**Geographical distribution: throughout Switzerland**

With its expressive aromas combining spicy notes with ripe black fruit, its profusion of firm tannins and its relatively velvety juice, Gamaret is unquestionably Agroscope's greatest achievement. In just a quarter of a century, not only has it become Switzerland's fourth-biggest red grape variety, it has also attracted producers in the Beaujolais and Aosta Valley regions. Particularly appreciated in the cantons of Vaud (150 hectares), Geneva (120 hectares) and Valais (104 hectares), this cross, created by scientists at the Agroscope institute at Changins in 1970, has now become one of Switzerland's flagship specialities.

CHERRY



BLACKBERRY



PEPPER



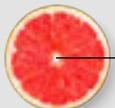
## GARANOIR

**Surface area:** 228 hectares

**Geographical distribution:** throughout Switzerland

A sibling of Gamaret and Mara, this offspring of Gamay and Reichensteiner Blanc has always been overshadowed by Gamaret. Less spicy and more structured, it does not produce such pleasant wines as its alter ego when transformed into a single-varietal wine. Over half the surface area it has gained since its market launch is located in the canton of Vaud (121 hectares). Most winegrowers cultivate it primarily for blending with its sibling, or with international and aromatic varieties, although several dozen producers transform it into single-varietal wines.

GRAPEFRUIT



PINEAPPLE



WHITE FLOWERS

LYCHEE



NUTMEG



BLACKCURRANT



CHERRY



BLUEBERRY



## DIVONA

**Surface area:** 1 hectare

**Geographical distribution:** throughout Switzerland

Like Divico, Divona comes from a cross between Gamaret and Bronner. It is a German hybrid containing genes from American grape vines (*Vitis rupestris* and *Vitis lincecumii*) and Asian vines (*Vitis amurensis*) which are resistant to mildew, powdery mildew and grey mould. It is among the interspecific varieties developed by Swiss scientists in response to demand for natural winemaking. It was presented in 2018 and has already shown promise on the vine, with a potentially bright future.



## CROSSES OR HYBRIDS?

A vine consists of an alignment of clones or of several individual members of a single variety. From time to time, a natural genetic mutation transforms an essential characteristic of the variety such as its taste or the overall colour of the grapes. This is how Pinot Noir vines have mutated over the centuries to become Pinot Blanc, Pinot Gris and Pinot Meunier. These well-known varieties are not brand-new grape varieties with a different genetic heritage to the original Pinot, but rather mutations of a single variety. Crosses on the other hand, are plants with specific DNA formed by a fusion of both parents' genetic codes. They may occur naturally or can be created by humans in order to obtain agronomically or oenologically beneficial characteristics. When both parents are *Vitis vinifera*, the offspring is referred to as a cross, but if one of the parents belongs to another genus of *Vitis* (naturally resistant to frost or certain vine diseases), it is termed a hybrid.

## DIOLINOIR

**Surface area:** 124 hectares

**Geographical distribution:** Valais, Vaud

Cultivated on 120 hectares, especially in Valais, Diolinoir has found its place on the market. Its creator, André Jacquinet, wanted to obtain a variety resembling Pinot Noir, while providing a denser colour. The parents were Pinot Noir and Rouge de Diolly, a variety believed to be endemic. DNA analyses have revealed that it was actually Robin Noir, an ancient variety from Drôme in France, which has almost died out at present. Initially used in blends, Diolinoir is now increasingly vinified as a single variety and in barrels. This pure variety produces tannic wines with expressive black fruit aromas.



BLUEBERRY



BLACKBERRY



BLACKCURRANT

## DORAL AND CHARMONT

**Surface area:** 45 hectares

**Geographical distribution:** Vaud

These crosses of Chasselas and Chardonnay were obtained by Jean-Louis Simon and André Jacquinet in 1965. The two scientists were hoping to create a more aromatic white with a higher sugar content than Chasselas. To this end, they crossed the white variety from the Lake Geneva region with Riesling, Gewürztraminer and Chardonnay. In the end, only the offspring from the last of these marriages proved to possess the qualities deemed to be worthy of approval. Doral occupies just over 35 hectares in Switzerland, mainly in the canton of Vaud. Its twin – Charmont – has only been planted on a dozen or so hectares, primarily in the Lake Geneva Region.



CHERRY



BLACKBERRY



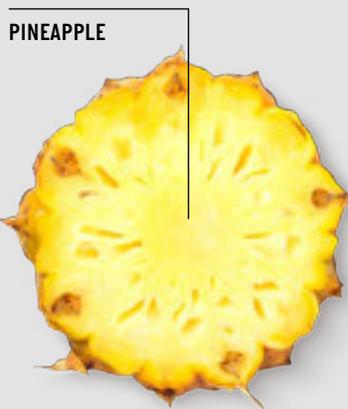
BLACKCURRANT

## GALLOTA

**Surface area:** 46 hectares

**Geographical distribution:** German-speaking Switzerland, Valais, Vaud

Included in many blends, Galotta is grown on 35 hectares of vineyards, especially in Romandy. It was created in 1981 by André Jacquinet, who was seeking to obtain a variety similar to Gamay but with a better colour, more tannins and greater rot resistance. He crossed Ancellotta, an Italian grape variety that is very widely grown in Emilia-Romagna, with Gamay. Not approved until 2009, this variety has attracted a certain amount of interest from winegrowers. Although many of them are still incorporating it into their blends, more and more estates are transforming it into a single-varietal wine.



PINEAPPLE



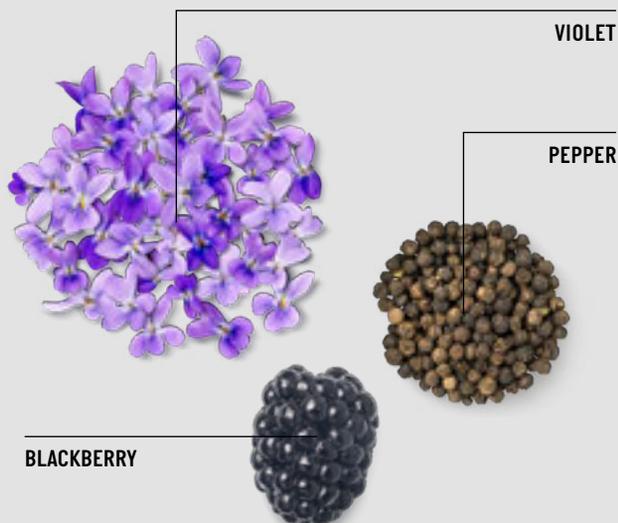
LYCHEE



APPLE

## DID YOU KNOW?

DIVICO WAS THE NAME OF THE HELVETIAN TRIBAL CHIEF DEFEATED BY JULIUS CESAR AT THE BATTLE OF BIBRACTE.



## DIVICO

Surface area: 30 hectares

Geographical distribution: Geneva, Three Lakes, German-speaking Switzerland

To meet the demand for input-free viticulture, scientists from the Agroscope institute have established a programme to create multi-resistant hybrids. In 2013, they presented Divico, a crossing of Gamaret and Bronner. The latter is a German hybrid containing genes from American vines (*Vitis rupestris* and *Vitis lincecumii*) and Asian vines (*Vitis amurensis*) which are resistant to grape downy mildew, powdery mildew and grey rot. The highly promising results, both on the vine and in the winery, have led to a huge increase in its adoption. Divona, a white variety produced by the same parents, was approved in 2018.

## CABERNET JURA

Surface area: 32 hectares

Geographical distribution: German-speaking Switzerland

This cross of Cabernet Franc and an undisclosed fungal-disease-resistant variety is the best-known and most widespread of the hybrids created by Valentin Blatter. On his property at Soyhières, in the canton of Jura, this private plant breeder has performed a multitude of crossings between European vines and *Vitis* varieties that are resistant to frost and fungal diseases. Today, this independent operator proposes more than 35 hybrids with sometimes slightly mysterious pedigrees to winegrowers in Switzerland and further afield (his creations can be found in the Netherlands, Thailand and New Zealand).



## CARMINOIR & CO.

The other grape varieties created by the Agroscope institute at Changins include Carminoir. This cross of Pinot Noir and Cabernet Sauvignon, created in 1982 and approved in 2006, occupies just a dozen hectares in Valais and Ticino, as it needs lots of sunshine to reach maturity. In 2016, the Swiss research centres presented five new grape varieties. Cabernello, Merello, Gamarello, Cornarello and Nerolo are all derived from crossing Gamaret with another variety, i.e. Cabernet Franc, Merlot, Merlot, Humagne Rouge and Nebbiolo, respectively.



# WHAT TO DRINK IN THE COUNTRY OF GASTRONOMY?

Gastronomy is part of Swiss culture. Switzerland is famous the world over for its cheese – Gruyère, Emmental, Tête de Moine, Sbrinz – its chocolate, its convivial specialities such as fondue and roestis. It is also home to a high concentration of high-quality restaurants, some Michelin-starred, like no other country in the world.

The language boundary separating the German-speaking Swiss from the French-speaking Swiss was known as the Roestigraaben, literally the roesti ditch. This is the proof, if ever we needed it, that culture and gastronomy always go hand in hand. In this small country, proud of its four national languages: German, French, Italian and

Romansh, culinary tastes and specialities vary from one valley to another and from one town to another. Grottos, the typical restaurants in Tecino, offer risotto, salami, polenta and braised beef. In Neuchâtel, the local gastronomy features fish from the lake including trout and pike, and cold cuts. For visitors wanting to understand



Geneva, longeole and a gratin made from the spiky cardoon plant are not to be missed. Zoug cherries, Vully asparagus, Ribelmais cornmeal from the Rhine Valley, Valais rye bread, Grison capuns, Basler Leckerli, Saint-Gall sausage and Appenzell Mostbröckli, there are several hundreds of culinary specialities referenced on the very official Swiss culinary heritage website. As there are more than 240 grape varieties in the Swiss wine region, covering less than 15 000 hectares, it goes without saying that the possibilities for combinations are endless. In this tempting environment where all food and wine pairings are possible, there is only one mistake you can make, and that is not choosing a local wine!

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

### Q DID YOU KNOW?

In 1529, Switzerland was under the threat of civil war between Catholic and Protestant cantons. As negotiations began in Kappel, soldiers found themselves a cauldron, lit a fire to heat up milk from the Catholic mountain inhabitants and dipped the bread of Protestant soldiers into it. Each party stayed on their own side of the line, but this cordial moment forced the officers to find a compromise. Fondue, the symbol of conviviality, had its origins here!

## FOOD AND WINE PAIRINGS

# DELECTABLE SWITZERLAND

## APERITIF

### CHASSELAS, PETITE ARVINE, RIESLING-SYLVANER

In Switzerland, an 'aperitif' does not involve aniseed-based spirits, rather white wine. Chasselas in all its forms is unrivalled in whetting appetites, though you might be tempted by a lively, aromatic speciality or a fresh, sapid rosé when the sun is beating down. And for those who swear by red? A Genevan Gamay is always a perfect choice!



## LAKE FISH

### ŒIL DE PERDRIX, PINOT BLANC

Perch, pike, trout, Arctic char and vendance (fish from the salmon family whose name varies depending on the lake from which they are fished: féra in Lake Geneva, bondelle in Lake Neuchâtel, and albeli in Lake Lucerne) provide an opportunity for refined combinations with an Oeil de Perdrix from Neuchâtel or a Pinot Blanc from German-speaking Switzerland.

## FONDUE

### CHASSELAS, SPARKLING

The most famous of the Swiss specialities is traditionally accompanied by a Chasselas from Vaud or a Fendant from Valais), but can also be enjoyed with any lively, sapid wine. For a more glamorous version, try it with a Swiss sparkling wine, you won't be disappointed!

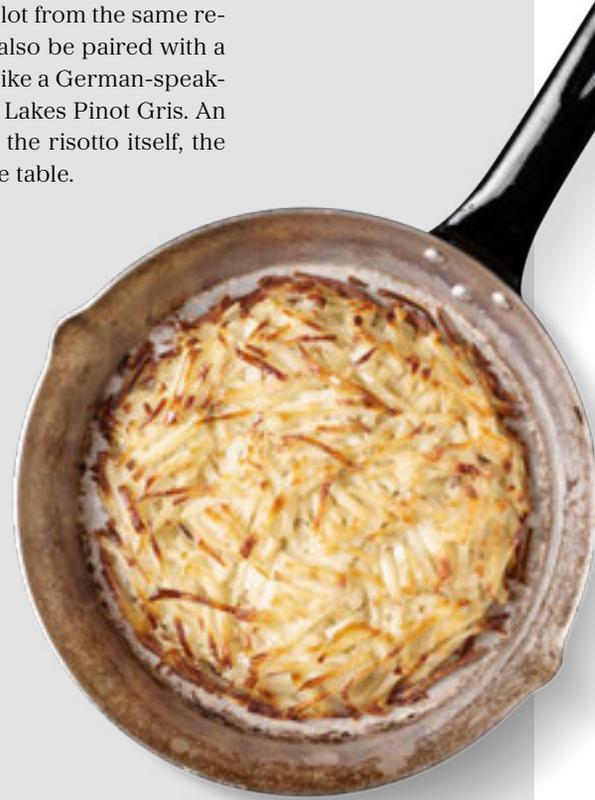




## RISOTTO

### **MERLOT, GAMAY, CHARDONNAY**

This Ticino speciality is quite flexible in terms of wine pairings. A moderately tannic Merlot from the same region is the best option, but it can also be paired with a full-bodied, generous white wine like a German-speaking Swiss Chardonnay or a Three Lakes Pinot Gris. An important note, if wine is used in the risotto itself, the same wine should be served at the table.



## ROESTIS

### **GARANOIR, HUMAGNE ROUGE**

These strips of fried potato are among the classics of German-speaking Swiss gastronomy and are world renowned. To enhance this simple but delicious (when homemade) dish, opt for a rustic Humagne from Valais or an aromatic Chardonnay from Ticino. You will be in for a restorative meal and a heart-warming evening.



## COLD CUTS

### **GAMAY, PINOT NOIR, GAMARET**

Dried meat, dried bacon, cured ham, alpine cheeses and of course with some gherkins. These local products are always popular in restaurants across Switzerland. Our selection is best enjoyed with a Pinot Noir from the German-speaking region or a Gamaret from Vaud, but Chasselas is still the most popular choice and perfectly complements nearly all our Swiss specialties.

## CHEESE

### **WHITE BLENDS, PINOT NOIR**

There are many variations of cheese, ranging from strong blue cheese (best served with a Three Lakes Pinot Gris) to a Mont d'Or Vacherin (best served with a vintage Dézaley). For a varied and delicate cheese platter, our selection serves only as a guideline. You can choose whichever wine pleases you!



# WINE AND FOOD PAIRINGS

# EAT GLOBALLY,

# DRINK LOCALLY

## DID YOU KNOW?

AS OF 2019, SWITZERLAND IS HOME TO 128 MICHELIN STAR RESTAURANTS: 3 THREE-STAR, 20 TWO-STAR AND 105 ONE-STAR.

## ITALIAN CUISINE

### GAMARET, PINOT NOIR, MERLOT

From orrechiete, fusilli and lasagna to farfalle and spaghetti, pasta is one of the pillars of modern cuisine, especially in a country neighbouring Italy. The fleshy, fruity and appealing Tecino Merlots are a classic and delicious addition. If the sauce is spicier, wines with spiced aromas such as a Genevan Gamaret or Valais Syrah are preferred.



## CHINESE CUISINE

### OEIL DE PERDRIX, GAMAY, PINOT GRIS, CHARDONNAY

Lightly spiced and oily, Chinese cuisine is best appreciated with supple, aromatic white wines. As for reds, fruity wines with moderate tannins are the preferred option. But let's not forget that the well-rounded Neuchâtel Oeil de Perdrix also has a place on a table filled with delicacies from the East.

## CURRY

### SAUVIGNON BLANC, PETITE ARVINE, RIESLING-SYLVANER

Nothing is stopping you from accompanying these spicy, slow-cooked dishes with a Pinot from the German-speaking region or a Genevan Gamay rosé. However, we are confident that the fresh, aromatic whites from the Swiss vineyards can also be the perfect accompaniment to the spicy cuisine of India.



## **BARBECUE**

### **RED BLENDS, MERLOT, SYRAH**

For barbecue lovers, grilled meat is best accompanied by tannic and powerful reds. The faster the cooking time, the younger the wine may be. So, opt for the magnificent contemporary blends which have been carefully aged in barrels by Swiss winegrowers across the country's six regions.

## **GREEK CUISINE**

### **JOHANNISBERG, PINOT NOIR**

This Mediterranean cuisine, based on olive oil and aromatic herbs, needs structured, but not imposing, wines to really compliment the flavours. A Johannisberg, which isn't too lively, or a Three Lakes Pinot Noir, which doesn't have too strong tannins, is the perfect accompaniment. To surprise your guests, try a Vaud Doral with a feta-based dish.



## **SUSHI**

### **CHASSELAS, RIESLING-SYLVANER, PETITE ARVINE**

The delicacy of raw fish perfectly matches the subtlety of Vaud Chasselas. And it is not the Swiss, but the Japanese themselves who say so. Alternatively, try a Valais Petite Arvine or a Riesling-Sylvaner for a lively, fresh and aromatic accompaniment.

## **VEGETARIAN DISHES**

### **PINOT NOIR, GAMARET-GARANOIR, ŒIL DE PERDRIX**

Salads, grilled vegetables, gratins... the list could go on forever. But there's good news! With 252 different varieties of grape, Swiss vineyards will always have something to offer to create gourmet, unexpected, classic or even dazzling combinations!





# GENEVA

## THE GENEVA WINE AREA

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. Proximity to the Jura mountains and Prealps, combined with the influences of Lake Geneva and the Rhone, create a mosaic of micro-climates. Together with extremely heterogeneous soils, this diversity has encouraged winegrowers to expand the traditional range of grape varieties based on Gamay and Chasselas. In this always-pioneering wine area, winegrowers are constantly testing new grape varieties in order to offer their cosmopolitan clientele a wide variety of original and characterful wines.

## SWITZERLAND'S FIRST WINE

Whilst Celtic Switzerland was formerly inhabited by the Helvetii tribe which did not cultivate vines, Geneva formed part of the territory controlled by the Allobroges. This Celtic people was undoubtedly the first to produce wine on the territory covered by modern-day Switzerland. The rare legacies of their civilisation include an ancestor of Syrah and the practice of training of vines to grow up trees (“culture en hutins”) – a system used for centuries in this region. Genevan producers have never lost their spirit of innovation, with Geneva being the first Swiss canton to adopt a system of controlled designation of origin in 1988. This far-sighted commitment is also apparent in the winegrowers’ enthusiasm for new varieties such as Gamaret and Divico.



### DID YOU KNOW?

CREATED JUST 25 YEARS AGO,  
GAMARET AND GARANOIR  
NOW COVER 13% OF THE  
GENEVA WINE AREA

### THREE REGIONS, TWO COUNTRIES

The Geneva wine area is divided by three natural borders: Lake Geneva, the Rhone and the Arve. Its three constituent regions are the Right Bank (including land formerly owned by Bishop of Geneva known as the Mandement), the land situated “Between Arve and Rhone” and the area “Between Arve and Lake”. To these 1290 hectares located in Switzerland can be added another 120 hectares in the “free zone”. These plots, cultivated by Genevan winegrowers for decades, are located in France but produce Swiss wines bearing the Geneva AOC name. These 1410 hectares mainly occupy gentle slopes which are amenable to mechanisation while benefiting from plentiful sunshine (1900 hours per year) and a relatively low level of precipitation (900 mm per year).

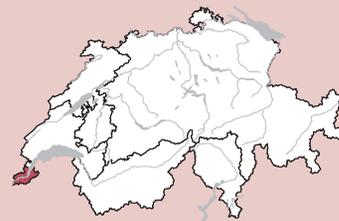
### NO CONFLICT BETWEEN ANCIENT AND MODERN

The range of grape varieties grown in the Geneva wine area – Switzerland’s third-biggest winegrowing canton – has changed dramatically over the past quarter of a century. Reds began to predominate in 2003. The traditional varieties – Chasselas and Gamay – still reign supreme despite their constantly declining surface areas. On the one hand, they have lost ground to the “international” varieties such as Pinot Noir, Chardonnay, Sauvignon Blanc and Merlot. On the other hand, Genevan winegrowers have invested heavily in new grape varieties created in Switzerland, such as Gamaret, Garanoir and, more recently, Divico. Lastly, certain historic specialities like Altesse, Mondeuse and Aligoté are enjoying renewed popularity.

# AT A GLANCE

# THE GENEVA

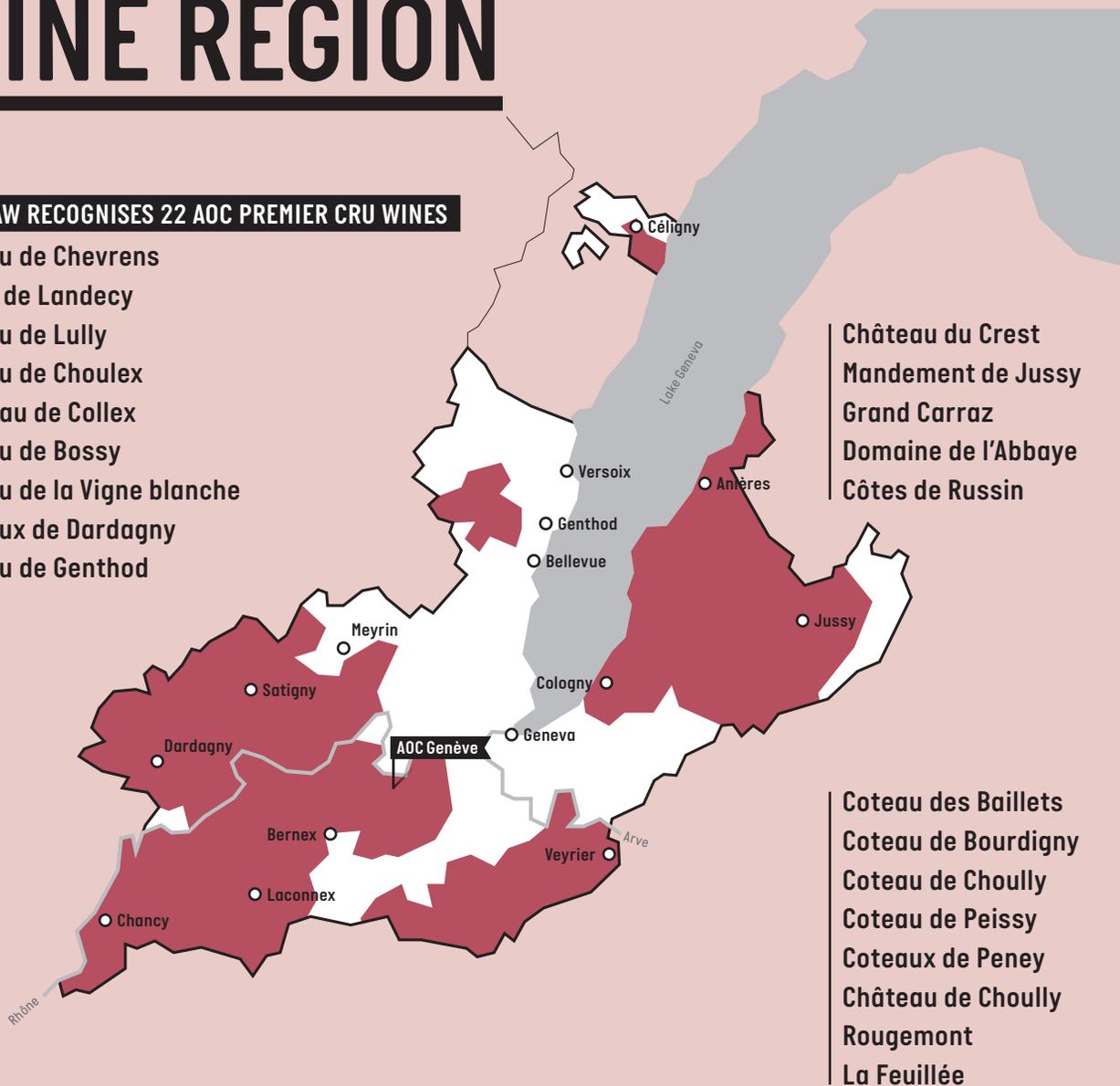
# WINE REGION



## THE LAW RECOGNISES 22 AOC PREMIER CRU WINES

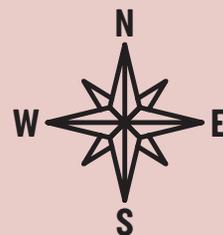
- Coteau de Chevreins
- Côtes de Landecy
- Coteau de Lully
- Coteau de Choulex
- Château de Collex
- Coteau de Bossy
- Coteau de la Vigne blanche
- Coteaux de Dardagny
- Coteau de Genthod

- Château du Crest
- Mandement de Jussy
- Grand Carraz
- Domaine de l'Abbaye
- Côtes de Russin



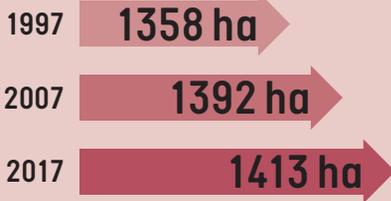
- Coteau des Baillets
- Coteau de Bourdigny
- Coteau de Chouilly
- Coteau de Peissy
- Coteaux de Peney
- Château de Chouilly
- Rougemont
- La Feuillée

Part of Geneva's winemaking area (122 hectares) is located in a free zone. This means that for generations, the vines have belonged to Genevan winemakers and the wine may be classified as AOC Genève, but the plots are on French land.



## SURFACE

By virtue of its size, Geneva is the third-largest winemaking canton. It is ahead of Ticino and Zurich.



## PRODUCTION

In 1988, the creation of the first Swiss AOC greatly limited production.



## WEATHER

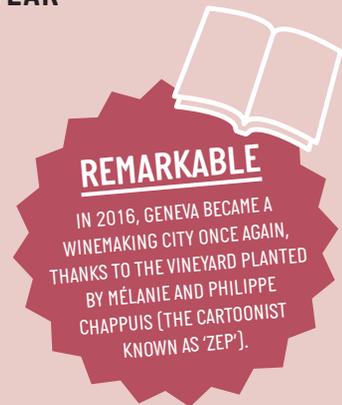
This average, which applies to the wine region as a whole, makes Geneva a region perfectly suited to winemaking.



*“Geneva is the third largest Swiss wine canton, before Ticino and Zurich.”*

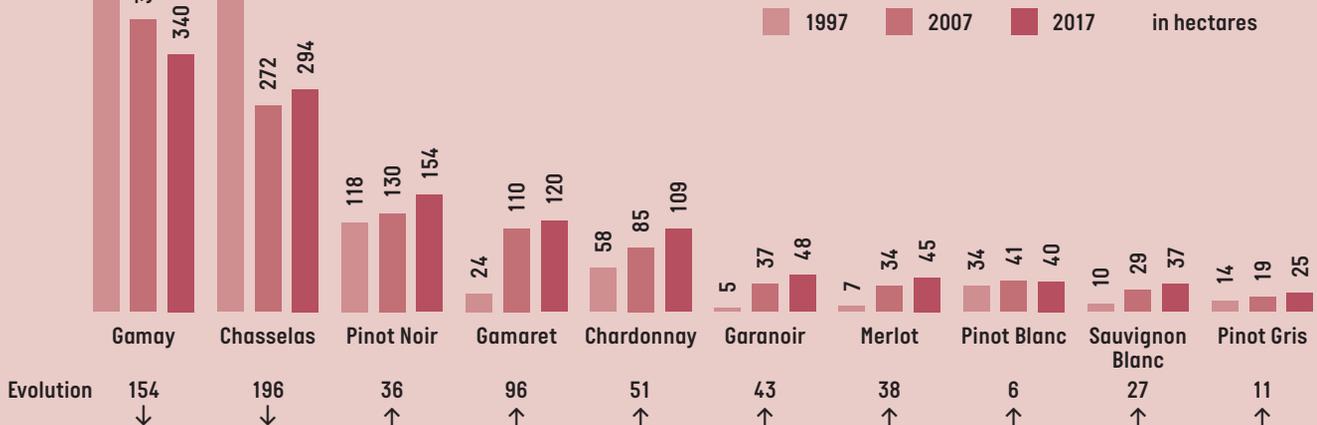
## PROPORTION OF WHITE GRAPE VARIETIES

AOC Genève authorises 24 white European varieties, 21 red European varieties, one interspecific white and three interspecific reds.



## EVOLUTION OF GRAPE VARIETIES

In twenty years, the surface area of Gamaret has multiplied by five and become a recognised Genevan speciality.



# THE GENEVAN WINE REGION IS...



## THE BIGGEST WINEGROWING COMMUNE

With Russin, Dardagny and the surrounding hamlets, Satigny forms the “Mandement” region – the name given to land formerly owned by the Bishop of Geneva (attached to the Republic of Geneva in 1536). In this commune of just over 4000 inhabitants, 460 hectares of vines are cultivated, corresponding to one third of the entire Geneva wine area. This also makes it Switzerland’s biggest winegrowing commune.

## AN ENCLAVE IN THE CANTON OF VAUD

Situated around twenty kilometres from the border between the cantons of Vaud and Geneva, the commune of Céligny forms an enclave of a few square kilometres of the canton of Vaud. Like the Mandement, this former possession of the Bishop of Geneva was a mainly winegrowing region in the past. Today, only nine hectares of the Céligny wine area have been spared from urban development.

### CLIMBING VINES

First practised by the Allobroges tribe, the cultivation of high-trained vines (“culture en hautains” or “hutins”) continued in the Genevan countryside until the late 19<sup>th</sup> century. In this system, the vines are trained to grow up trees – generally fruit trees. This keeps the grapes safely out of reach of any cattle that may be grazing in these “winegrowing orchards”. As they only gave a mediocre harvest, the “hutins” have since been consigned to the history books.

### THE WILD BOAR – LOATHED BUT COVETED

The Genevan population banned hunting in 1974. This vote encouraged the proliferation of local wildlife, especially wild boar. As they are very partial to ripe grapes, these mammals are the winegrower’s worst nightmare, which is why one of these greedy creatures is served as the main course at the prize-giving ceremony for the Geneva Wines Awards, a competition in which the winner receives a statue of.. a wild boar.

### A WONDERFUL WINERY

Responsible for transforming nearly one third of the Genevan harvest into wine, the Cave de Genève plays a prominent role in the Geneva wine area. After running into difficulties at the end of the 20<sup>th</sup> century, this cooperative winery was successfully reorganised and has become a regional driving force. Its flagship brands – Clémence, Baccarat and Trésor – are universally popular, including at the Michelin-starred restaurants operating in several city-centre luxury hotels.

### A TINY BOTTLE

Before the French Revolution which imposed the metric system, each region had its own system of weights and measures. In the Geneva wine area, the basic measure was the “bossette” (324 litres), divided into “setiers” of 54 litres. At the other end of the spectrum came the “pichollette” (0.28 litre), which was used in cafés until the mid-20<sup>th</sup> century and revived by the Domaine des Perrières with a modern twist in 2005.

### A SPIRIT OF INNOVATION

Created in 2004 with the aim of becoming the canton’s flagship wine, Esprit de Genève is a blended red wine that is only marketed after controlled quality tastings. The product specification stipulates that Gamay must provide at least 50% of the raw material, with Gamaret and Garanoir accounting for at least 20% of the blend. In addition, a proportion of the vinification must be carried out in oak barrels.

### EFFERVESCENT BUBBLES

Although the Swiss population’s wine consumption is steadily declining, one type of wine continues to thrive. Sparkling wines, whether produced by the traditional method or fermented in closed tanks, remain the consumers’ choice. To satisfy this growing demand, the majority of wineries propose high-quality sparkling wines which are regular award winners in blind tasting competitions.

### THE RISE OF DIVICO

This interspecific variety, which is naturally resistant to vine diseases, only appeared on the market in 2013. In just five years, it has replaced Syrah as the eighth most common variety in the Geneva wine area. The quality of the wines produced, and the convincing results observed on the vine, with no treatment required, suggest that the vineyard surface areas set aside for this variety will continue to increase.

### AN UNCOMPROMISING SELECTION PROCESS

In 2011, the organisers of the Geneva Wines Awards asked the sensory analysis specialists at Changins to introduce measures to guarantee the quality of its annual competition. Now, each taster receives the wines to be judged in a different order to ensure that the notes are the result of a personal analysis. This procedure, unique in Switzerland, guarantees the value of the gold and silver medals that adorn the award-winning bottles.

## USEFUL INFORMATION

IN LATE NOVEMBER, WINEMAKERS  
ORGANISE OPEN WINERIES ON A  
MORE PERSONAL SCALE.



# WHERE CAN I FIND GENEVAN WINES?

Here are a few addresses and events promoting the Geneva wine area. For more detailed information about other places and events presenting the region's wines, please contact the Office for the Promotion of Agricultural Products from Geneva: [www.geneveterroir.ch](http://www.geneveterroir.ch)

### OPEN WINERIES

Created to promote direct sales, the first "open winery" events in Switzerland very quickly became a resounding success. This event, since taken up by all the other Swiss regions, attracts tens of thousands of visitors to the hundred or so participating estates at the end of May.

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

### GOURMET RALLY

In mid-August, this ten-kilometre walk in the Genevan countryside enables participants to test their knowledge – in French, German or English – while stopping off to sample tasty products on producers' premises in the chosen commune (which changes annually) along the way.

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



Geneve Terroir



Geneve Terroir



Geneve Terroir

### FÊTE DES VENDANGES

The oldest and most traditional of the wine tourism events in the Geneva countryside is held in mid-September. Tens of thousands of visitors flock to Russin where they can admire the flower-bedecked floats, visit the market selling local produce, or simply enjoy themselves while sampling a glass of Genevan wine.  
[www.fetedesvendangesrussin.ch](http://www.fetedesvendangesrussin.ch)

### SAINT-MARTIN IN PEISSY

In November, for the last twenty years, the seven wine estates in this village celebrate Saint Martin de Tours, whose donkey is said to have grazed on the vine shoots in a monastery, inventing pruning. This day of tastings and events culminates in a spectacular fireworks show.  
[www.geneveterroir.ch](http://www.geneveterroir.ch)

### DOMAINE DE CRÈVE-CŒUR

Come and discover the real Genevan countryside with a winemaker from La Cave de Genève! You will stay the night in the guest house, eat at the table d'hôte, discover the wines from the estate and walk along the winemaking trail between Arve and the lake, which begins in this Choulex estate.  
[www.creve-coeur.ch](http://www.creve-coeur.ch)

### DOMAINE DU PARADIS

In summer, the scented garden created by Roger Burgdorfer seems like a small corner of paradise. It hosts tastings of the twenty or so varieties grown on the estate, ranging from A for Ali-goté to Z for Zinfandel. In winter, they are held in an elegant cellar.  
[www.domaine-du-paradis.ch](http://www.domaine-du-paradis.ch)

### DOMAINE LES CURIADES

An estate renowned for its range of wines without added sulphites, Les Curiades also proposes more traditional products. The best place to taste them is in the eponymous restaurant attached to the estate which serves delicious food with a touch of rusticity.  
[www.restaurantlescuriades.ch](http://www.restaurantlescuriades.ch)

### AMBASSADEURS DU TERROIR

The Genevan Ambassadeur du Terroir logo was created in 1997, and honours cafes, restaurants and hotels which promote products from the surrounding vineyards and countryside. The logo is renewed annually and is a real guarantee of quality.  
[www.geneveterroir.ch](http://www.geneveterroir.ch)



# VAUD

## VAUD AND ITS VINEYARD

Proud of its appellations, its age-old traditions and its incredible vistas, the canton of Vaud is divided into six regions and eight AOCs. Covering over 3750 hectares, this region, strongly influenced by the nearby lakes, is brimming with oenological, historical and cultural delights. It is frequently said that traditions are innovations that never fall out of favour. As the only Swiss wine-producing region to cultivate a majority of white grape varieties, the canton of Vaud reveres its flagship variety. However, in this region with a very strong attachment to the notion of terroir, nobody ever mentions Chasselas, but rather Yvorne, Féchy, Dézaley or one of the 150 recorded production sites.

## A WINEGROWING PEOPLE

The first reference to vines in the canton dates back to the year 996. A century later, the steep, wooded hillsides of Lavaux were cleared by Cistercian and other monks. These same slopes would become a listed World Heritage Site in 2007. The prosperity of this region untouched by major historical upheavals enabled it to develop a culture of wine production for export, at a time when vines were a subsistence crop. Already renowned in the Middle Ages for their meticulousness and the quality of their work, Vaud's winegrowers would eventually export their expertise to the nearby cantons but also to much more distant lands such as Kentucky, Indiana and Bessarabia, on the shores of the Black Sea.



### DID YOU KNOW?

LA CÔTE IS HOME TO AROUND THIRTY CHÂTEAUX OR NOBLE RESIDENCES USED FOR WINEMAKING.

### SIX HISTORIC REGIONS

The canton of Vaud is divided into six regions, each with very specific characteristics. The elegant vineyards and numerous spectacular châteaux of La Côte, which at 2000 hectares is the largest of the Vaud AOCs, are located between Geneva and Lausanne. To the east of the capital of the Olympic movement, the terraces of Lavaux, a UNESCO World Heritage site since 2007, overlook Lake Geneva. Two Grand Cru AOCs flourish in this unspoiled and protected setting: Dézaley and Calamin. From Villeneuve to Montreux, the Chablais wine-growing area forms a sea of vines thriving on this land between Lake Geneva and the Alps. Lastly, in the northern part of the canton, the small appellations of Bonvillars, Côtes de l'Orbe and Vully stretch out along the shores of Lakes Neuchâtel and Morat.

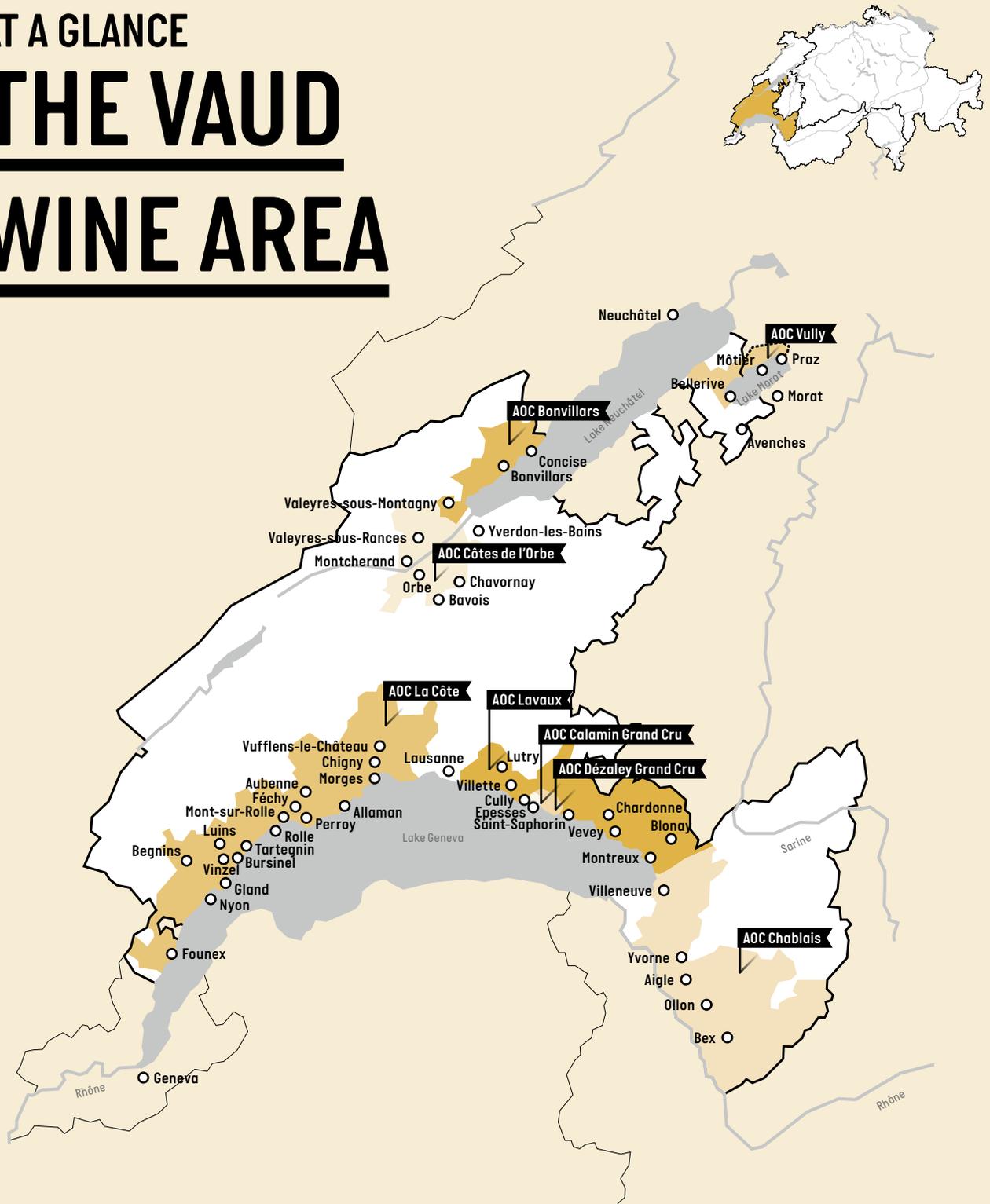
### EMBRACING TRADITION

Originally from the Lake Geneva region, Chasselas now occupies nearly two thirds of the Vaud wine area. Widely criticised after the wine industry crisis in the 1980s, this delicate white has returned to favour among consumers over the past ten years or so. Endowed with decades of cellaring potential and especially appreciated by restaurants serving fine Asian cuisine, the best vintages of this more delicate than charming grape variety have built up a following of passionate connoisseurs. As far as the reds are concerned, the traditional varieties such as Pinot Noir and Gamay rub shoulders with Gamaret and Garanoir, created by Swiss scientists at the end of the last century. Although still keeping a low profile, Merlot holds considerable promise in all the region's appellations.

# AT A GLANCE

# THE VAUD

# WINE AREA



The Vaud wine area boasts 27 Premiers Grands Crus – historic wines meeting specific agronomic criteri. These wines demonstrate at least ten years of cellaring potential at annual tastings.



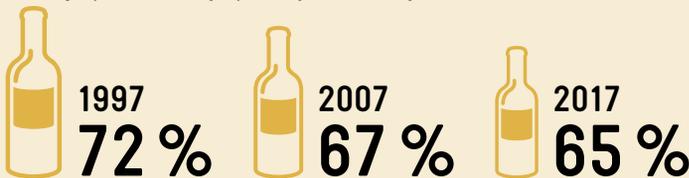
## SURFACE

Before the phylloxera crisis (end of the 19<sup>th</sup> century), the Vaud wine area covered nearly 7000 hectares.



## PROPORTION OF WHITE VARIETIES

Vaud is the only Swiss winegrowing region to cultivate more white grape varieties (especially Chasselas) than red.



## WEATHER

In 1956, a terrible frost in February – following very mild conditions in January – destroyed nearly 90 % of vineyards in the wine area.



## DID YOU KNOW?

LAUSANNE REPRESENTS THE FRENCH-SPEAKING SWISS WINE REGION AND SWISS WINEMAKING IN GENERAL IN THE 'GREAT WINE CAPITALS' NETWORK.

*“In 2007, the Lavaux wine area was designated a World Heritage Site”*

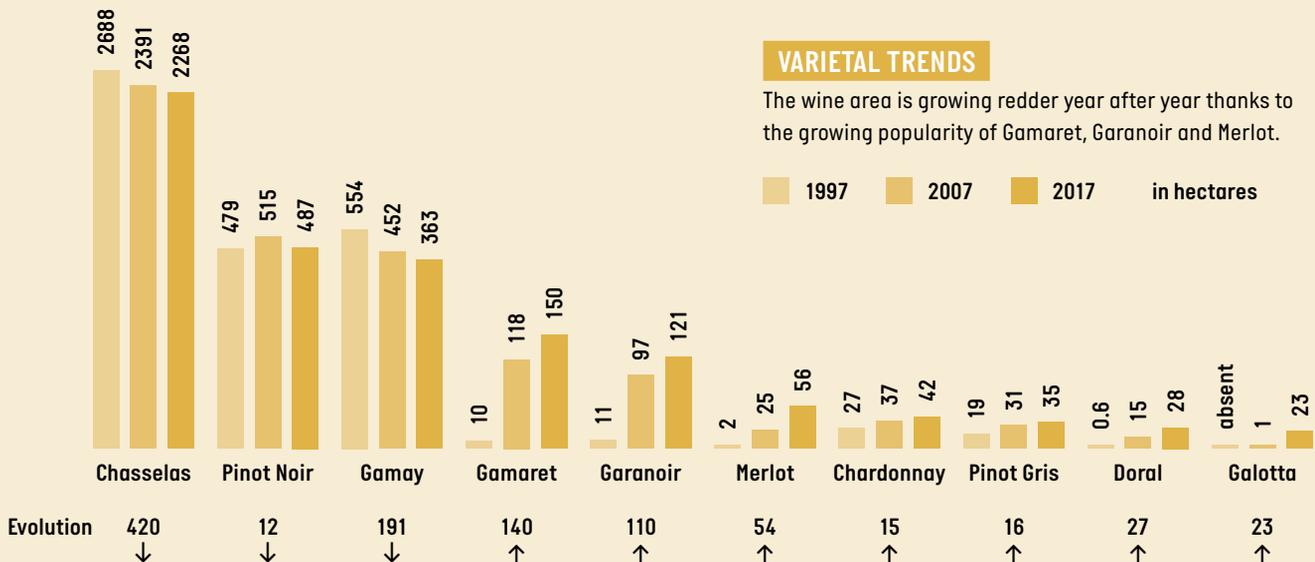
## PRODUCTION

2018 finally produced an abundant harvest after three somewhat meagre years.



## VARIETAL TRENDS

The wine area is growing redder year after year thanks to the growing popularity of Gamaret, Garanoir and Merlot.





# THE VAUD WINE AREA IS...

## A PINOT GIVEN AWAY

In 1420, Marie, daughter of the Duke of Burgundy, fled to Saint-Prex to escape the plague. As a token of her gratitude, she gave villagers plants of Pinot Noir vines. Nearly six centuries later, some twenty winegrowers from Morges joined forces to promote this exceptional selection under the Servagnin de Morges name, an appellation regulated by strict specifications.

## A HYPERACTIVE LIZARD

The most famous of Swiss wines, whose production approaches one million bottles, bears a label created by the Vaud artist Frédéric Rouge in 1919. The green lizard, which proliferates on the walls of terraced vineyards of the Aigle estate, still adorns the labels of Chasselas produced by the Maison Badoux. A familiar sight to all Swiss consumers, the “lizard” is made with grapes from the sea of vines surrounding the Château d’Aigle.

## A GAMAY STOLEN AND REDISCOVERED

Known as Plant Robert, Plant Robez or Plant Robaz, this very old selection of Gamay was referenced back the 19<sup>th</sup> century by a French ampelographer. In 1965, the last plot of this Lavaux speciality was threatened with destruction by the construction of a motorway. A few vine plants saved by a handful of enthusiasts enabled the resumption of the production (by the ten or so currently identified producers) of this red wine, whose name comes from the old French word “rober”, meaning to rob or steal.

## AN AGE-OLD CHAMPAGNE

The village of Champagne, a small community of one thousand inhabitants in the northern part of the canton of Vaud, flourished in peace and tranquillity since its creation in 885 until the start of the 21<sup>st</sup> century. A few bottles of Chasselas unassumingly bearing the name of this winegrowing village then came to the attention of French Customs inspectors. The ensuing dispute would eventually be settled by the European courts which ruled against the Vaud village, whose wines are now marketed under the Bonvillars AOC name.



### EUROPE'S OLDEST WINE AUCTION

An Olympic capital and main town of the canton of Vaud, Lausanne is also the nation's biggest public vine owner. Each year, the wines from its five estates (32 hectares), divided between Lavaux and La Côte, are sold at an increasingly popular public auction on the first Saturday of December. First held in 1803, this is Europe's oldest wine auction.

### A QUALITY LABEL

Vaud wine enthusiasts are very familiar with the black and gold sticker adorning some of the canton's best wines. These "gold labels" are awarded by the Terravin quality-labelling body to wines whose aromatic profile satisfies the requirements of a strict specification. Highly esteemed by producers in Vaud, the Terravin label will be displayed on all official wines in the 2019 edition of the Fête des Vignerons (Winegrowers' Festival), for example.

### A GRAND CRU BORN ON SLIPPERY SLOPES

One of Lavaux's hidden gems, Calamin is the only appellation, along with the prestigious Dézaley, to boast a Grand Cru AOC. Chasselas flourishes on almost the entire sixteen-hectare estate in the heavy soils along the Lake Geneva shore. Created by a landslide that occurred over a millennium ago, this terroir at the heart of Lavaux takes its name from the French verb caler, meaning to stall, and is thought to mean "the place where the soil stopped moving".

### A WINE FROM THE CENTRE OF THE WORLD

Eclépens is, without doubt, the most famous of the twenty or so communities that make up the Côtes de l'Orbe AOC. This small village is located on the watershed of the Rhone and Rhine rivers. A raindrop that falls on its southern part will flow first into Lake Geneva and then into the Mediterranean Sea, but another drop falling just a few meters away will embark on a journey to the North Sea.

### A CELEBRATION OF WINEGROWERS

In the 17<sup>th</sup> century, the Confrérie des Vignerons (Brotherhood of Winegrowers) – in reality an association of landowners in Lavaux and Chablais – held a ceremony in Vevey to recognise the most deserving winegrowers and labourers. This was the first Fête des Vignerons. Repeated once every twenty years or so, this event, now included on the UNESCO Intangible Heritage List, has assumed unique importance in the world of wine.

### A TWO-PRONGED AOC

Between Lakes Morat and Neuchâtel, Vully is the only AOC straddling two cantons. In 2011, the fifty hectares situated on Vaud soil and the hundred hectares of Vully in Fribourg merged to create a single appellation. Here, Pinot and Chasselas are clearly the dominant grape varieties.



### OFFICE DES VINS VAUDOIS

For more information:

Office des Vins Vaudois

Avenue des Jordils 1, CP 1080, CH-1006 Lausanne

Ph. +41 [0]21 614 25 80

[www.vins-vaudois.com](http://www.vins-vaudois.com) | [info@vins-vaudois.com](mailto:info@vins-vaudois.com)

**BETWEEN  
ONE AND THREE  
FRANCS**

THIS WAS THE PRICE OF TICKETS  
TO THE SECOND WINEMAKERS'  
FESTIVAL IN 1819.



# WHERE CAN I FIND VAUD WINES?

Here are a few places and events promoting Vaud wine. For details of dozens of other offers presenting the region's wines, please contact the Office des Vins Vaudois (Vaud Wines Office):

[www.vins-vaudois.com](http://www.vins-vaudois.com)

## **DIVINUM**

In April every year, Morges hosts this wine fair that marks the start of the tasting season. The majority of producers in the region, and from many estates in other Swiss regions, present their new vintages at this event.

[www.salon-divinum.ch](http://www.salon-divinum.ch)

## **OPEN WINERIES**

Over 300 caves from the six regions of Vaud open their doors to visitors at Pentecost for a weekend of discovery. Armed with a passport valid for both days, visitors can discover the new vintage and some of the older wines, throughout the entire canton.

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

## **FÊTE DU CHASSELAS**

At the end of June, the Château d'Aigle hosts the winners of the Mondial du Chasselas event which recognises the best Chasselas, Fendant and Gutedel wines from Switzerland and worldwide. The event begins late on Friday afternoon and continues all day on Saturday.

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

## **LAVAU PASSION**

In mid-September, Lavaux pulls out all the stops for a week-long presentation of its wines nourished by three sources of sunshine: from the sky, the lake and the heat reflected off the famous stone walls.

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



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Siffert / weinweltfoto.ch

### BONVILLARS TRUFFLE MARKET

The burgundy truffle is ideally suited to the climate in the northern part of the canton of Vaud, and in Bonvillars, it has found a capital tailored to its charms. At the end of October each year, thousands of gourmets combine the black diamond with the region's elegant culinary specialities.

[www.marche-truffes-bonvillars.ch](http://www.marche-truffes-bonvillars.ch)

### VINORAMA

At the heart of Lavaux's terraced vineyards, this venue offers tastings of several hundred wines from this UNESCO world heritage-listed region. A film dubbed into eight languages gives visitors an insight into the unique characteristics of this exceptional terroir cleared by monks in the 12<sup>th</sup> century.

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

### CHÂTEAU D'AIGLE

Rising out of a sea of vines, this imposing mediaeval fortress has been converted into a Museum of Vines and Wines. The museum tour has recently been updated to offer an exceptional interactive experience. Just a stone's throw away from the château, several estates and restaurants allow visitors to quench their thirst.

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

### DISCOVERING BOURRU

At the end of autumn, winemakers from Luins, Begnins and Vinzel (AOC La Côte) invite you to discover bourru, freshly fermented grape must. Around twenty producers open their doors over the weekend and take pleasure in presenting their oldest vintages.

[www.caveau-luins-vinzel.ch](http://www.caveau-luins-vinzel.ch)

### CÔTES DE L'ORBE SEMI-MARATHON

The long race covers 21.1 kilometres and the smallest, named La Désirée, is 11.6 kilometres. You can try to break a record, or simply enjoy the autumn landscapes in Côtes de l'Orbe and, especially, the ten refreshment stands held by the local wine-makers. Families, walkers, dressed-up runners, and anyone who loves having a good time are all welcome!

[www.semi-marathon-des-cotes-de-l-orbe.ch](http://www.semi-marathon-des-cotes-de-l-orbe.ch)

### VAUD WINE TOURISM

This canton in the Lake Geneva region has created the Vaud Oenotourisme (Vaud Wine Tourism) label guaranteeing that the certified establishments (hotels, restaurants, wineries, bed & breakfast accommodation) have undergone specific training, conform to a strict specification and pass external quality control inspections.

[www.vaud-oenotourisme.ch](http://www.vaud-oenotourisme.ch)



# THREE LAKES

## ONE REGION, THREE IDENTITIES

The Three Lakes vineyards flourish on the gentle slopes of three distinct entities. The largest (606 hectares) runs along the western side of Lake Neuchâtel, making up the wine region of the canton of Neuchâtel. This area mainly produces Chasselas and Pinot Noir, which are made into original specialities. The second-largest (222 hectares) is located in the canton of Bern, next to Lake Biemme. The third (116 hectares) sits alongside Lake Morat and produces Vully, one of the only Controlled Designation of Origin wine shared between two different cantons (Vaud and Freiburg), and is known for its Freiburger and Traminer wines, the local names for the wines made from Freisamer and Gewürztraminer grapes.

## A WINE REGION OF ENTREPRENEURS

A visit to the magnificent estates of Chambleau, Vaudjon or Château d'Auvernier reveals the strong interest the entrepreneurial families always had in the Neuchâtel wine region, which at the time was the Principality of Neuchâtel. In the early 19<sup>th</sup> century, the Bouvier brothers began making Méthode Traditionnelle sparkling wines, which still represent a non-negligible portion of the production in Neuchâtel. The creation of specialities such as CÉil de Perdrix or more recently Non Filtré unfiltered wines has positioned this wine region as one of innovation, making the most of its two traditional varieties, Pinot Noir and Chasselas, and avoiding the risks associated with replanting.



### DID YOU KNOW?

THE FIRST WRITTEN RECORD OF THE NEUCHÂTEL WINE REGION DATES BACK TO 944.

### THE TRINITY OF LAKES

The Three lakes region is made up of Lakes Neuchâtel, Bienne and Morat, and has undergone some of the most significant hydrology work in Switzerland. Archaeological research has shown the water level of lakes and rivers in the region rose steadily between the Bronze Age and the end of the Middle Ages. In the 19<sup>th</sup> century, major work designed to protect the population and crops from flooding drastically changed the region's landscape. The three lakes became linked, forming a single reservoir using the principle of communicating vessels. The water level of the lakes then dropped by over two metres and the lake edges were taken over by vineyards and housing.

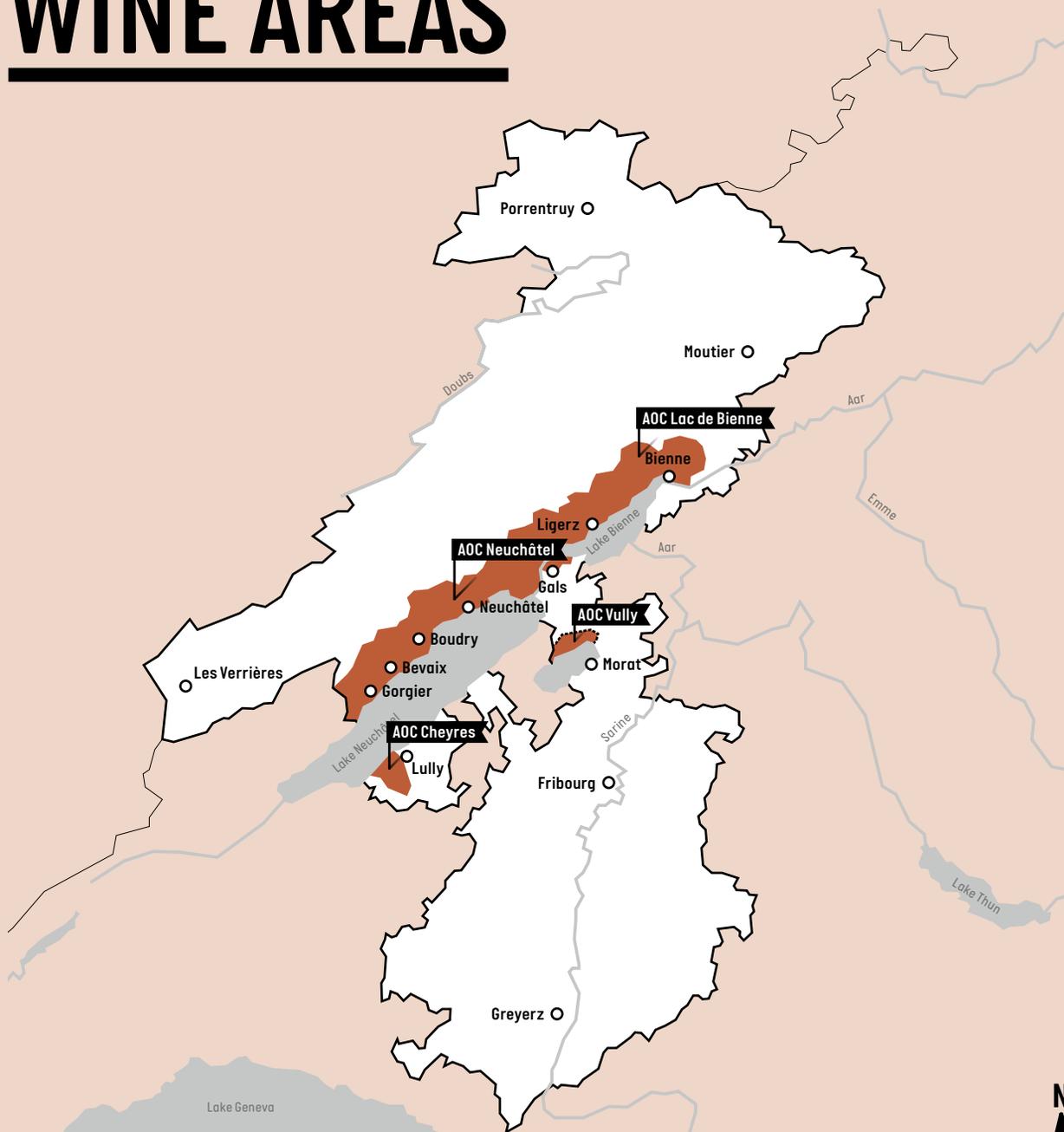
### PINOT, A DEBONAIR PRINCE

Covering more than half of the Neuchâtel wine region, and a good third of the regions of Lake Bienne and Vully, Pinot Noir is perfectly suited to the limestone soils of the Three Lakes region. In addition to the traditional wines made in vats and the well-structured, elegant rosé CÉil de Perdrix, which is popular in gastronomy, the region also produces premium wines thanks to a decade of work on the plant material. The prestigious wines of the Three Lakes region remain relatively little known but are making their way to centre-stage in Switzerland. These little gems of Chardonnay, Gewürztraminer and Chasselas are capable of surprising consumers.

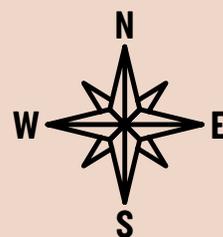
AT A GLANCE

# THE THREE LAKES

# WINE AREAS



This region covers the wine areas of three cantons. There are 605 hectares in Neuchâtel, 222 hectares in Bern, near lake Bienne, and 105 hectares in Fribourg-Vully.



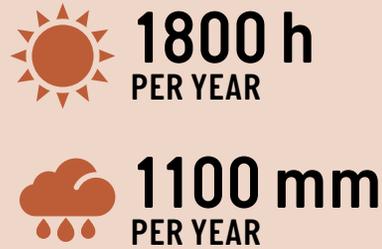
## SURFACE

Discussions are underway to include the 17 hectares of the canton of Jura in the Three Lakes region.



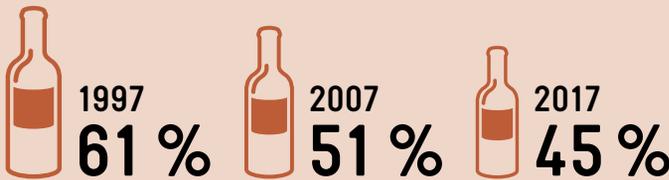
## WEATHER

With over 20 % of vines grown using organic methods, Neuchâtel is the most organic of all Swiss wine regions.



## PROPORTION OF WHITE GRAPE VARIETIES

Vully [54 %] and Lake Biemme [58 %] grow a majority of white varieties, unlike Neuchâtel [61 % red].



## REMARKABLE

IN 1616, THE HARVEST WAS SO ABUNDANT THAT A BARREL FULL OF GRAPE MUST WAS OFFERED TO ANYONE WHO COULD DELIVER TWO EMPTY BARRELS.

*“With more than 20 % of organic vines, Neuchâtel is well above the national average.”*

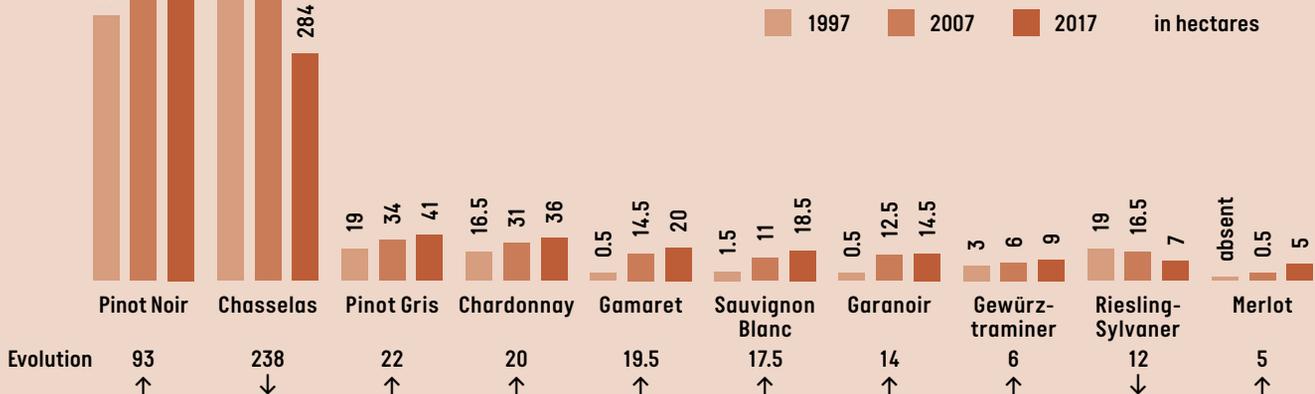
## PRODUCTION

Pinot Noir, which represents nearly half the vines in the area, is made into red, rosé, white and sparkling wines.



## EVOLUTION OF GRAPE VARIETIES

With the exception of Chasselas and Riesling-Sylvaner, all grape varieties show steady growth.





# **THE THREE LAKES REGION IS...**

## **VINEYARDS TO DISCOVER ON FOOT**

The Three Lakes region offers many possibilities for hiking, with trails along picturesque lakes. Educational trails traverse the appellations of Neuchâtel, Lake Biemme and Vully, allowing walkers to better understand the grape varieties, history, geography, climate and traditions of these bucolic regions.

## **TWO HUNDRED YEARS OF SPARKLING WINES**

In 1810, the Bouvier family began making sparkling wines thanks to the advent of bottles allowing wine to be sold in a format other than the barrel. Their production was mostly exported to Prussia, the kingdom to which Neuchâtel belonged at the time, and gave rise to the first brands and the oldest Swiss labels.



### A CLOUDY WHITE

Every third week of January, winemakers in the canton present their Non Filtré in the two largest towns in the canton. This cloudy white is the first wine of the year. It is bottled on the lees, and its customer base is growing year upon year. Currently over 10% of the production of Chasselas is used for this speciality, which is even beginning to gain ground outside the region.

### OEIL DE PERDRIX, A GLOBAL OUTLOOK

Œil de Perdrix is a rosé made from Pinot Noir, to which can be added one-tenth of Pinot Gris. It is one of the rare Swiss wines to be found throughout the country. This speciality is the pride and joy of Neuchâtel producers, who consider it more of a salmon-tinted Pinot than a rosé. It should be noted that Œil de Perdrix is not a protected designation and may also refer to rosés and Pinot Noirs from other cantons.

### A MORE DISCREET OEIL DE PERDRIX

While Œil de Perdrix may be used by all Swiss regions, Neuchâtel is the only region to produce Perdrix Blanche. This white wine is made using Pinot Noir grapes and has unfortunately never met with the same success as its famous rosé counterpart. More than just a speciality, it is something of a curiosity produced by only a few winemakers in Neuchâtel.

### A GERLE FOR THE BEST

A gerle is a wooden harvesting tub designed to be carried by two people. It was long used as the unit of measure in the Neuchâtel wine region. It fell out of use with the standardisation of measurement units, but was revived by the Harvest Festival, which awards a “Golden Gerle” each year to the best Chasselas in the region and offers a place of honour to the winners’ cellar in the very popular parade.

### A MAJESTIC CHÂTEAU

Tucked away in the heart of the most famous wine-making village of the canton of Neuchâtel, Château d’Auvèrni produces almost a tenth of the wine in the canton. Along with the classic Œil de Perdrix and Pinot Noir wines, served in many restaurants, the estate also make prestigious wines such as its Pinot Noir les Argiles, selected by Mémoire des Vins Suisses.

### STRONG PROGRESS IN ORGANIC WINES

Swiss wine has been quite slow to convert to organic growing (around 5% of the Swiss vineyard surface area is certified). However, Neuchâtel is seen as a model. While pioneers paved the way in the early nineties, the transformation has gathered speed over the past few years, and to date nearly 20% of the vineyards in the canton have been officially declared as organic.

### A LANDSCAPE OF NATIONAL IMPORTANCE

In 1977, the vineyards of the north-east side of Lake Bièvre were registered on the Federal Inventory of Natural Landscapes. In order to preserve the economic viability of this magnificent region, the plots were reorganised starting in 2003. The 1438 plots were grouped together, joined by access ways and then redistributed (a process which took nearly ten years) to create a rational growing area.

# WHERE TO GO FOR THREE LAKES WINES?

## REMARKABLE

CHÂTEAU DU COLOMBIER  
WAS BUILT ON AN IMPRESSIVE  
ROMAN VILLA, AND HAS BEEN  
INHABITED FOR 2000 YEARS,  
A RECORD!

Here are a few places and events which put the spotlight on the Three Lakes wine region. For more detailed information on the other places and events, see the three websites of the three promotional associations.

**Neuchâtel:** [www.neuchatel-vins-terroir.ch](http://www.neuchatel-vins-terroir.ch)

**Lake Bienne:** [www.vinsdulacdebienne.ch](http://www.vinsdulacdebienne.ch) | **Vully:** [www.vully.ch](http://www.vully.ch)

### OPEN CELLARS

As is the case throughout Switzerland, open cellars are an opportunity to bring consumers and producers together. And because the three lakes provide such a magnificent backdrop, the public is happy to take part. Also, each lake area opens its doors on different dates.

### PUBLIC TASTINGS

There are public presentations on the three great specialities in Neuchâtel and La Chaux-de-Fonds. Non Filtré is on show in the third week of January, Œil de Perdrix is presented at the end of June, and Pinot Noir late November.

[www.neuchâtel-vins-terroir.ch](http://www.neuchâtel-vins-terroir.ch)

### HARVEST FESTIVAL

The most important annual event in the Swiss wine region. Tens of thousands of people come to admire the carts decorated with flowers, the election of "Miss Vendange" and the giant fireworks display which lights up the sky on the last weekend of September.

[www.fete-des-vendanges.ch](http://www.fete-des-vendanges.ch)

### PRESS FESTIVAL

At the end of October, the harvest is over and the presses, or trueli, are cleaned. When the time comes to put the presses away, the producer at Douanne invites everyone to celebrate. Tasting, music and local products are also on the programme.

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



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch

### CHÂTEAU DE BOUDRY

This medieval fortress was transformed into a vine and wine museum in the mid-20<sup>th</sup> century. It is also home to a wine bar offering wines from all producers in Neuchâtel. A must-see for wine lovers!

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

### SAINT-PIERRE PRIORY

For nearly two centuries, the Mauler family has been making sparkling wines in the ancient cellars of this Benedictine monastery, founded in the 6<sup>th</sup> century. The guided tour is well worth doing, as is the tasting. If you have time, visit the nearby House of Absinthe.

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

### DOMAINE ANGELRATH

The restaurant Carnotzet, in Jean-Claude Angelrath's former cellar rooms, offers seasonal cuisine accompanied by original wines from this innovative producer or classics from other Neuchâtel cellars.

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

### BEL-AIR RESTAURANT

This welcoming restaurant can be found on the winemaking trail. It serves fish from the lake (the pike warrants special mention) with wines from the family estate or from neighbouring winemakers. Eight rooms top off the offering at this bucolic inn.

[www.bel-air-lac.ch](http://www.bel-air-lac.ch)

### MUSÉE DE TONNELIER

In 2005, to celebrate Cave du Tonnelier's 125<sup>th</sup> anniversary, the Matthey family opened a small museum presenting all you need to know about vats, casks and barrels. The tour is available upon reservation and includes a tasting of the specialities of this Vully estate.

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

### VINOTHEK VINITERRA

At the heart of the Douanne wine region, this manor offers around 300 specialities crafted by Lake Bienne producers. Visitors can buy a bottle, enjoy a glass of wine, eat sausage with grape pomace or celebrate a birthday.

[www.viniterra-bielersee.ch](http://www.viniterra-bielersee.ch)



# VALAIS

## THE VALAIS WINE REGION

The spectacular, often terraced vineyards of the main Swiss winemaking region stretch along the northern bank of the Rhône. At the heart of the Alps, this valley, carved out by the glacial retreat 20 000 years ago, enjoys a particularly dry and sunny climate with 650 millimetres of rain annually. With its harsh, hot autumnal winds known locally as foehn, this micro-climate fosters the ripening of late varieties, often endemic to the region. It also means that vines can be grown at much higher altitudes than in other regions of the country. Valais never leaves its visitors indifferent. Is a picturesque, appealing place, and the same can be said of its wines.

## A FAMILY AFFAIR

The Saint-Maurice Abbey, founded in 515, has been cultivating a few hectares of grape vines continuously for 1500 years. This longevity undoubtedly makes this Monastic community the oldest winemaking estate in the world. Grapevines have always been part of the landscape in this alpine valley, which remained independent until the French Revolution. Still today, this highly fragmented wine region is divided into 20 000 estates which sometimes cover only a few hundred square metres and are handed down through generations. This fragmentation has fostered the emergence of Provins, the major Swiss cooperative which, as well as being the leading producer of Swiss wines, has won the title of “Swiss Cellar of the Year” twice.



### DID YOU KNOW?

PLACED END TO END,  
THE DRY WALLS OF THE VALAIS  
WINE REGION WOULD COVER MORE  
THAN 3000 KILOMETRES.

#### ALONG THE RHÔNE

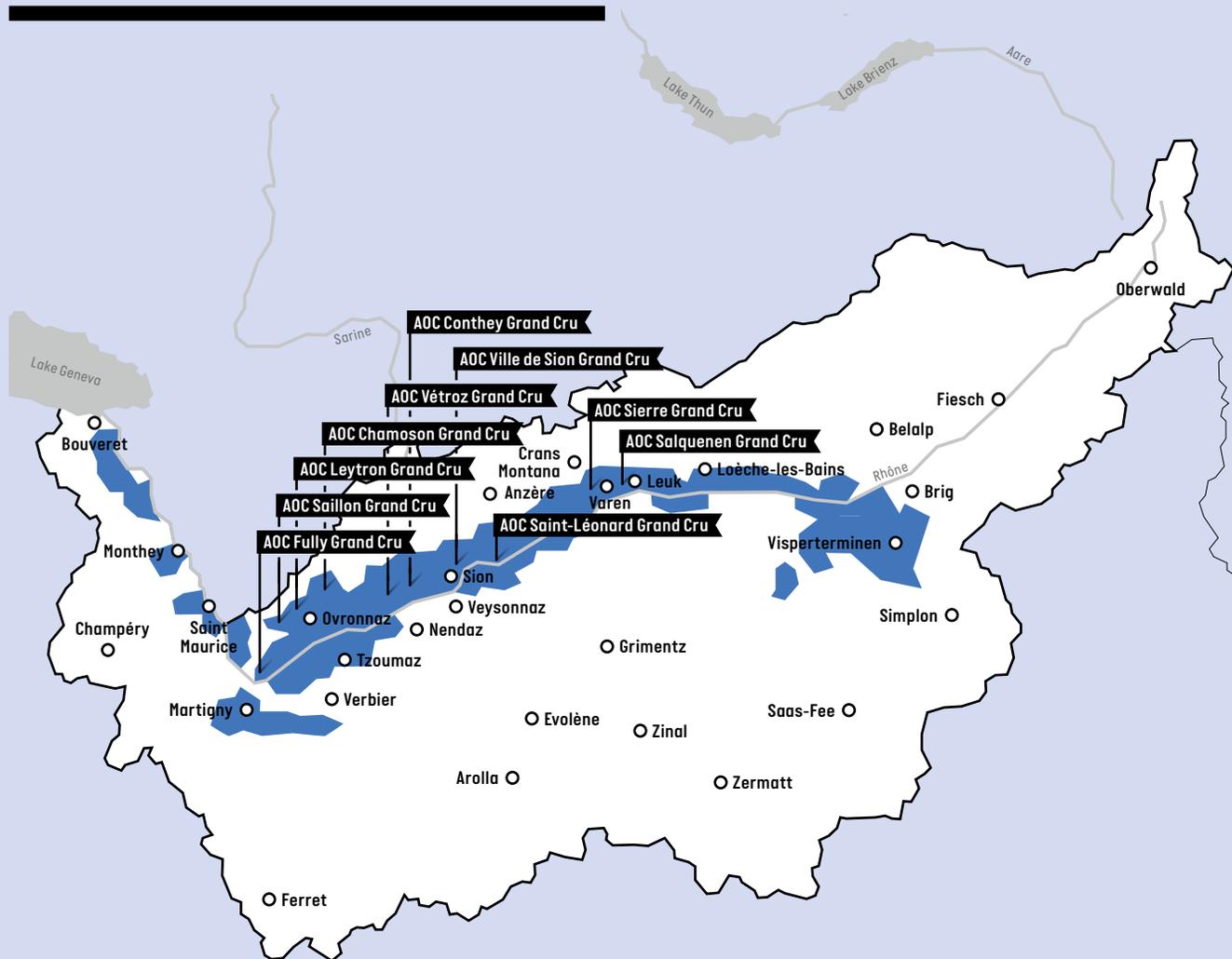
Valais has the characteristic U-shape of glacial valleys and features many adjoining lateral valleys. The majority of the vineyards in the canton are concentrated in an almost uninterrupted stretch on the right bank of the Rhône, from Salgesch to Martigny. The left bank is well-oriented and is highly sought after by those seeking to shelter their aromatic specialities from intense sunlight. Two parallel valleys have played an essential role for the canton. To the east, at the source of the Vispa, the highest point of the Visperterminen wine region is over 1000 metres in altitude. To the west, the Val d'Entremont leads to the Great St Bernard Pass, over which travelled many Valais specialities.

#### SPECIALITIES TAKING OFF

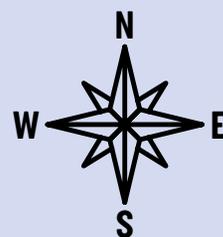
The revolution in quality in the 1980s was marked by the resurgence of “specialities”, or all grapes varieties other than the quartet composed of Chasselas (known as Fendant in Valais), Pinot Noir, Gamay and Silvaner (known as Johannisberg). Some varieties have experienced strong growth in their surface area, such as Petite Arvine, Cornalin, Syrah, Humagne Rouge and Sauvagnin Blanc (marketed under the appellations Heida ou Païen). Others, such as Humagne Blanche, Amigne and Ermitage, have emerged, without becoming popular, as such. Others still, the likes of Muscat, have nonetheless suffered decline. These special varieties now occupy over one third of the wine region and are the new face of winemaking in Valais.

AT A GLANCE

# THE VALAIS WINE REGION



Archaeological digs have uncovered grape seeds dating back to the Iron Age (800 to 500 years BC). However, there is no proof that the fruit was used to make wine, which has been found to have existed in the region from the Roman conquest (the first century before our era).



## SURFACE

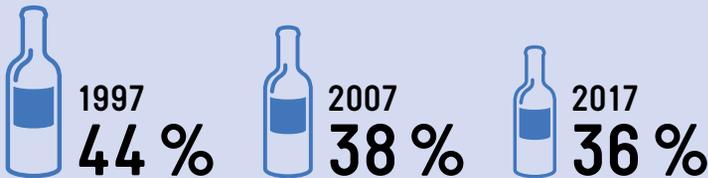
Unlike other Swiss wine regions, Valais grew significantly following the phylloxera crisis.



*“31 white varieties and 22 red varieties are authorised in AOC Valais.”*

## PROPORTION OF WHITE GRAPE VARIETIES

31 white varieties and 22 red varieties are authorised in AOC Valais.



## DID YOU KNOW?

THE VINEYARD OF FARINET CONTAINS ONLY THREE PLANTS, MAKING IT THE SMALLEST REGISTERED VINEYARD IN THE WORLD [1,618 m<sup>2</sup>].

## PRODUCTION

Late harvests, which are used to make sweet white wines, are sometimes carried out in the middle of winter.



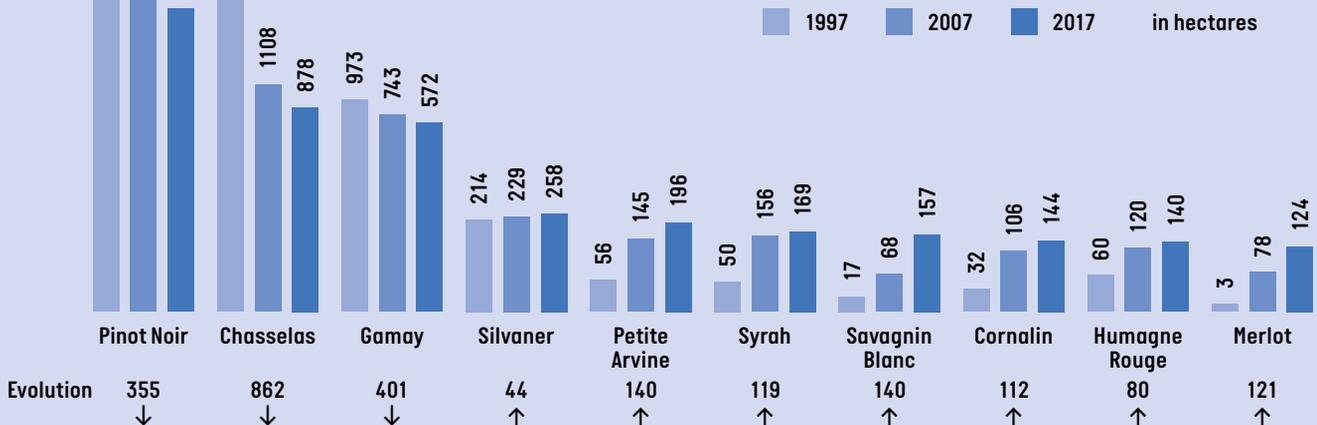
## WEATHER

To compensate for the low rainfall in this semi-arid region, for centuries, water has been taken from alpine snowmelt to be used for irrigation.



## EVOLUTION OF GRAPE VARIETIES

In a quarter of a century, the surface area of Fendant, the local name for Chasselas, has been halved.





# THE VALAIS WINE REGION IS...

## PRE-PHYLLOXERA VINES

Although the Valais wine region was ravaged by phylloxera in the early 20<sup>th</sup> century, the American aphid did not manage to climb the steep slopes of the Visp valley. The magnificent Visperterminen wine region, with its highest point at over one thousand metres in altitude, managed to preserve thousands of non-grafted Savagnin Blanc plants which are highly valued in the village cooperative's premium Païen.

## A PRICKLY WINE REGION

Six species of cactus originating from Mexico have made themselves at home on the hills of Valais. In some plots of central Valais where there is a lot of sun and arid conditions, these Barbary figs have colonised the soils, walls and surrounding areas of the region. They sometimes cohabit with *Euscorpium italicus*, small scorpions which have colonised some of the hills in the canton.

## IRRIGATION NEEDS

A lot of sun, little rain and the frequent winds that dry out the ground make Valais a semi-arid region. Thousands of years ago, the people of Valais built a network of several hundreds of kilometres of irrigation channels, named bisses. They were used for transporting the water created by melting snow to the plains. Today, 165 of the 190 bisses are still used in agriculture.

## APPELLATIONS WITH AN ALIAS

In Valais, several varieties take on different names, which can be confusing. Chasselas is known as Fendant. Silvaner becomes Johannisberg (even though this name was used to designate Riesling until 1929). Malvoisie is in fact Pinot Gris. Marsanne Blanche is disguised under the name Ermitage. Païen and Heida serve as aliases for Savagnin Blanc.

## NOBLE GRAPES

Like Tokay, Sauternes and Rheingau, Valais enjoys the right weather conditions for the development of *Botrytis cinerea*, or noble rot. This fungus develops at the end of autumn, attacking late-harvest grapes. The affected fruit undergoes a metamorphosis, thus producing sweet, incredibly complex wines.

## VIN DES GLACIERS

Vin des Glaciers came about through a custom of offering hospitality to people passing through. This oxidative wine from Val d'Anniviers is made according to Spanish solera techniques. The wine, generally a Marsanne Blanche-based blend, is matured for tens of years in larch barrels and topped up with young wine to compensate for evaporation.

## A SAPID BLEND

It is designated as a blend of 85% Pinot Noir and Gamay, in which Pinot Noir dominates. In reality, Dôle was purely Pinot Noir up until the mid-1940s, when it was decided that the appellation could designate either a pure Pinot Noir or the blend mentioned above. Dôle's fresh, fruity, sapid qualities make it a pleasant, modern red blend.

## INCREDIBLE

THE BARREL OF THE BISHOP OF BOURGEOISIE DE GRIMENTZ STILL CONTAINS VIN DES GLACIERS FROM 1886.

## GUÉRITES AMONG THE GRAPEVINES

Guérite is the name given to a cabin built in the middle of a vineyard. While some are nothing more than simple shelters for storing tools and equipment, many are real architectural gems, the oldest of which were built several centuries ago. Over the last ten years, many of them have been restored and fitted out as original wine tourism spaces, much to the delight of visitors.

## BEEES ON BOTTLES

In Vétroz, Amigne bottles feature an oval-shaped logo depicting one, two or three bees. These insects represent the sugar content, as this indigenous white variety can produce dry, sweet or dessert wines. From zero to eight grams of residual sugar per litre, the wine is considered dry, while eight to twenty-five is a lightly sweet Amigne. For anything above this, the three bees are used.

## DRY-STONE WALLS

They may be cyclopean, hand-crafted, tilted, bulging, dilapidated or imposing. These dry walls act as retainers for the soil of the terraces and are built without cement, defying the forces of weather thanks to the expertise of those who crafted them. These structures are emblematic of the Valais landscape, and provide refuge for species ranging from the green lizard to the Eurasian hoopoe.

## VALAIS WINES

### For further information:

Interprofession de la vigne et du vin – Les Vins du Valais  
Avenue de la Gare 2, CH-1964 Conthey  
Ph. + 41 [0] 27 345 40 80 | [www.lesvinsduvalais.ch](http://www.lesvinsduvalais.ch)  
[info@lesvinsduvalais.ch](mailto:info@lesvinsduvalais.ch)



# WHERE TO GO FOR VALAIS WINES?

Here are a few places and events which put the spotlight on Valais wines. For dozens of other places and events presenting the region's wines, see the Interprofession des Vins du Valais website.

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

## RÉGENCE BALAUD

Four very elegant guest rooms, a gourmet restaurant, a tasting cellar and a terrace overlooking the slopes of the village of Amigne: Régence Balavaud has everything to welcome you like a king.

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

## CASTEL DE DAVAL

This miniature fortress at the top of the Daval hill is a former water tower that has been turned into a guest house by the Caloz family who cultivate the surrounding estate. The best address for a trip to the heart of the Valais wine region!

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

## CHÂTEAU DE VILLA

This 16<sup>th</sup>-century manor is an essential stop for any self-respecting epicurean. It is home to a wine bar with over 600 references of Valais wines, a restaurant, a sensorama and one part of the Vine and Wine Museum (the other part is in Salgesch, at the other end of an educational trail).

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



Gianluca Colla



Michel Villars

### OENOPARK - CELLIERS DE SION

At the foot of the most impressive terraces in Switzerland, this brand-new wine tourism complex has won many awards. Tastings, gourmet walks and themed workshops are all available.  
[www.celliers.ch](http://www.celliers.ch)

### WII-GRILL-FÄSCHT

The highest and one of the most beautiful wine regions in Switzerland bends over backwards to show off its assets. This eight-stage gourmet walk on the slopes of Visperterminen is among the most unforgettable experiences.  
[www.heidadorf.ch](http://www.heidadorf.ch)

### OPEN CELLARS

In Valais, open cellars are always held on the weekend of Ascension. This gives wine lovers three days to discover the specialities of the largest Swiss wine region.  
[www.lesvinsduvalais.ch](http://www.lesvinsduvalais.ch)

### SPRING WINE CELEBRATIONS

At the end of April, the Swiss capital of Pinot Noir holds a unique barrel race. Salquenen producers take the opportunity to open their doors and present their latest vintage.  
[www.salgesch.ch](http://www.salgesch.ch)

### VINEA

During the first weekend of September, Sierre becomes the capital of Swiss wine. Producers from all over Switzerland come to present their wines in the City of the Sun in conjunction with the official Mondial des Pinots award ceremony.  
[www.vinea.ch](http://www.vinea.ch)

### AMIGNE ON THE ROAD

This indigenous white grape variety has its own village, Vétroz, and its own national festival. At the end of August, winemakers invite a selection of "slow food" food trucks for two days of fun.  
[www.amigneontheroad.ch](http://www.amigneontheroad.ch)

An aerial photograph of a Swiss landscape featuring a large, deep blue lake in the center. The lake is surrounded by lush green hills and mountains. In the foreground, a hillside is covered in dense green vineyards, with a small village of houses with red roofs and a church spire visible. A yellow callout box with a scalloped edge is positioned in the upper left corner of the image.

## DID YOU KNOW?

IN 2006, THE "SECOND HOME OF MERLOT" CELEBRATED THE 100TH ANNIVERSARY OF THIS MUCH-LOVED VARIETY.

# TICINO

## MEDITERRANEAN SWITZERLAND

The only Swiss region on the southern slopes of the Alps, Ticino has to contend with heavy rainfall but benefits from generous sunshine. This climate with its maritime influences has contributed to the development of Merlot. The Bordeaux grape variety has dominated for a century. It enjoys both the steep terraces of the Sopraceneri in the north of the canton, and the gently sloping plots of the Sottoceneri. Sometimes produced like a white and often aged in barrels, Ticino Merlot produces some of the most prestigious vintages in the country. Ticino has the strongest and most widespread image of all Swiss winegrowing regions, as a result of effective communication about a single grape variety known to everyone.

## UNITY AND COHERENCE

While vines have been one of the most important crops in Ticino for two millennia, relatively little is known about the period before the arrival of phylloxera. This pest from the Americas was to radically transform the region. The tests with Merlot proved so conclusive that the Bordeaux variety gradually almost completely replaced local varieties such as Bondola or Freisa. At the end of the 20<sup>th</sup> century, innovative producers modernised Merlot wine-making techniques and to some extent diversified the grape varieties. Their vintages, often aged in barrels, won over Zurich's influencers before becoming one of the calling cards of the Swiss wine region.



### DIVIDED BY THE MONTE CENERI PASS

Ticino, the fourth largest winegrowing canton in Switzerland, has a much wetter and sunnier Mediterranean climate than the rest of the country, which is mainly subject to a continental climate. In the Sopraceneri to the north of the Monte Ceneri, the very fragmented terraced vineyards dominate. Some are still grown on the traditional method of pergolas. To the south, the Sottoceneri is mainly composed of plots on more extensive, gentle slopes that are less difficult to work. It should also be noted that the Magadino Plain, in the heart of the canton, marks the boundary between the European and African tectonic plates. From a geological viewpoint, there is also a difference between the northern subsoils, composed mainly of gneiss, and the southern ones, which are more calcareous.

### IN THE LAND OF MERLOT

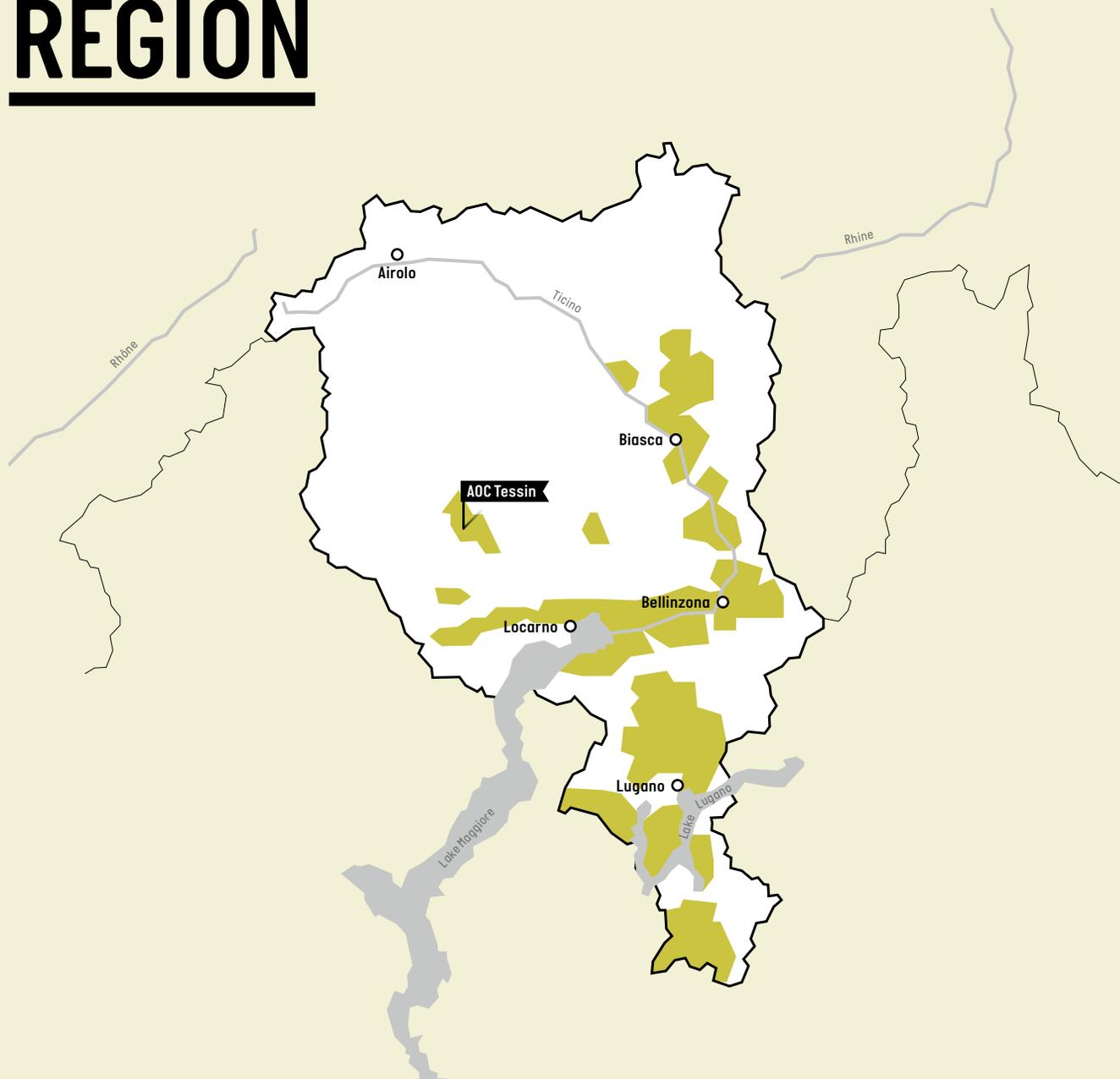
Representing nearly 80% of the vines, Merlot has no real competitor in Ticino. Available in traditional versions aged in vats, prestigious vintages aged in oak barrels, rosé, sparkling, white (Bianco di Merlot) and Grappa, this very versatile variety has been received very favourably in Italian-speaking Switzerland. It is perfectly adapted to the climatic and pedological conditions of Ticino, favouring the spread of this variety originating from the Bordeaux region to other Swiss regions. The part of the wine region occupied by other grape varieties contains mainly whites such as Chardonnay or Sauvignon Blanc as well as a little Bondola, a red once very widespread, now experiencing a revival.

# AT A GLANCE

# **TICINO WINE**

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# **REGION**



Since 1st March 2018, the wines (28 hectares) of the Italian-speaking Val Mesolcina – located in Graubünden, but with vines historically vinified in Ticino – can bear the Ticino AOC or Grigioni Mesolcina AOC logo.



## SURFACE

With an increase of almost 20% in 20 years, Ticino (excluding Val Mesolcina) is the fastest-growing region in Switzerland.

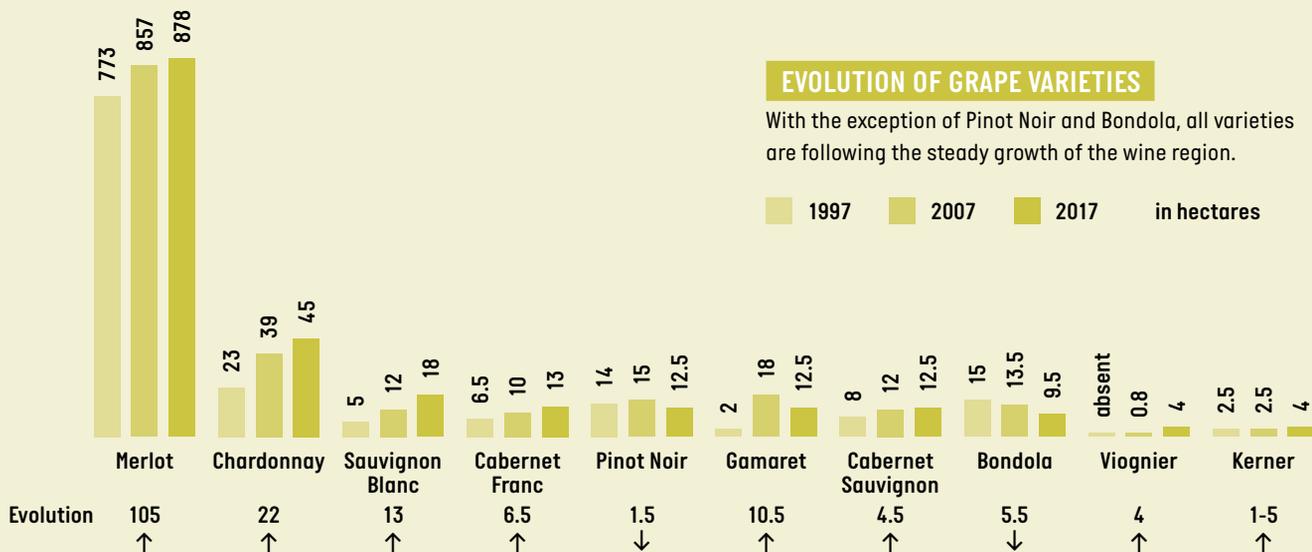


## PROPORTION OF WHITE GRAPE VARIETIES

A small portion of the Merlot grapes, as well as some red hybrids, become Grappa after distillation.



*“Over the last twenty years, the surface area of the wine region has increased by nearly 20%.”*



## WEATHER

Despite a Mediterranean climate, the winegrowing region of Ticino is regularly hit by devastating hailstorms.



## DID YOU KNOW?

THE CANTON IS NAMED AFTER THE TICINO RIVER, WHICH BEGINS IN THE ALPS AND FLOWS INTO THE PÓ.

## PRODUCTION

In 2017, Ticino produced 920 000 litres of white wine (mainly Bianco di Merlot) from red grapes.



## EVOLUTION OF GRAPE VARIETIES

With the exception of Pinot Noir and Bondola, all varieties are following the steady growth of the wine region.

1997 2007 2017 in hectares



# THE TICINO WINE REGION IS...

## A SMALL PIECE OF AFRICA

The Alps result from the meeting of the African and European tectonic plates. The “Adriatic spur” which constitutes the northern tip of geological Africa stops in the Magadino Plain. This is crossed by what geologists call the “Insubric line”, a border that more or less coincides with the boundary between Sopraceneri and Sottoceneri.

## THE LOWEST VINEYARD

There are almost 900 metres of difference between the highest altitude vineyard in Switzerland, in Valais, and the lowest, which is located in Ascona, in the Maggia delta. Located some 200 metres above sea level, the plots of Merlot of Terrani alla Maggia – which is defined as “a Mediterranean oasis in Switzerland” – thrive a few miles from the shores of Lake Maggiore.

## BLAZING SUNSHINE

Its unique position as a wine region on the southern slope of the Alps guarantees maximum sunshine for vineyards in the Italian-speaking canton. In Locarno, statistics show that the average for the period 1961 – 1990 was 2155 hours of fine weather per year. This same data shows 140 days of blue sky compared to a hundred or so cloudy days.

## WINE PERGOLAS

This method of cultivation, which is declining but still used in the alpine valleys of the northern part of the canton, consists of artificial wooden and stone structures covered in climbing vines. These arbours, which have existed since ancient times, made it possible to combine viticulture, two metres from the ground, and agriculture (cereals, vegetables) – mainly food crops – in very sunny regions.



### A TITLE WITH TWO SIDES

Ticino earned its status as a controlled designation of origin (DOC in Italian) in 1997. Since then, the wines of this Italian-speaking region may either use the title Ticino Denominazione di Origine Controllata or one of the three others which refer to the colour of the wine: Rosso del Ticino DOC, Bianco del Ticino DOC or Rosato del Ticino DOC.

### DEDICATED SOMMELIERS

Until the creation of a CFC for sommeliers in 2014, Ticino was the only winegrowing region to focus on this profession, which is essential for Swiss vineyards. The Ticino sommeliers – one of whose members is the Italian-Swiss Paolo Basso, Best Sommelier in the World 2013 – continue to play a leading role in inter-professional associations.

### TWO WINEGROWERS OF THE YEAR

Now “Swiss Winery of the Year”, the title of “Swiss Winemaker of the Year” is the most coveted prize of the Grand Prix des Vins Suisses. This national competition, which brings together nearly 3000 competitors, has been won twice by producers from Ticino. In 2010, it was awarded to Meinrad Perler of Agriloro, while two years later it was granted to Claudio Tamborini, who runs the eponymous company.

### AN ENCLAVE IN GRAUBÜNDEN

Swiss legislation makes it possible to extend a registered designation of origin beyond the cantonal borders when “the vineyard constitutes a well-defined geographical entity”. This is no doubt true for Val Mesolcina, an Italian-speaking valley belonging to the canton of Graubünden with a harvest (28 hectares) which can use the Ticino AOC or the Grigioni Mesolcina AOC.

### A WHITE WINE FROM RED GRAPES

Between a fifth and a quarter of the Merlot grapes produced south of the Alps are made into Merlot Blanc. This high proportion of white wine is quite recent, having only developed in the mid-1980s, and can be explained by the abundant sunshine which ripens these red grapes perfectly and offers unrivalled elegance in white wines.

### GRANDIOSE WINERIES

While the Swiss wine region is mainly home to functional or traditional wineries, the Ticino region is distinguished by an abundance of contemporary wineries designed by famous architects. The Fattoria Moncuccetto is a work by the famous local Mario Botta. The Kopp von der Crone Visini winery is designed by Piero Conconi, while the company Agriloro called on South Korean Dong Joon Lee.

### TICINOWINE

For more information:

Ticinowine

Via Ghitello 3, 6834 Morbio Inferiore

Ph. +41 [0]91 690 13 53

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



# WHERE TO GO FOR TICINO WINES?

Here are a few addresses and events promoting the Ticino wine area. For more detailed information about other places and events presenting the region's wines, please go to the Ticinowine website.  
[www.ticinowine.ch](http://www.ticinowine.ch)

## CASA DEL VINO TICINO

Open from Wednesday to Sunday, this former mill near Chiasso has become the embassy of Ticino wines. In a warm and contemporary setting, the team at Casa offers local dishes to accompany the region's great Merlots, and holds regular events promoting Ticino wines.  
[www.casadelvinticino.ch](http://www.casadelvinticino.ch)

## VILLA JELMINI

This manor dates back to the 1900s and is the jewel of the Matasci estate. It can accommodate up to 120 people for conferences and private events. The vaulted cellar is home to a vine and wine museum which recounts the history of the Ticino wine region, presenting centuries-old objects linked to wine-growing and oenology.  
[www.matasci-vini.ch](http://www.matasci-vini.ch)

## FATTORIA MONCUCCHETTO

The splendid view over the lake and village of Lugano is just one of the reasons people visit this contemporary cellar designed by architect Mario Botta. The estate's award-winning wines are another. There is also the refined cuisine of Andrea Muggiano, on show at themed evenings or cooking classes.  
[www.moncucchetto.ch](http://www.moncucchetto.ch)

## RELAIS CASTELLO DI MORCOTE

This intimate, elegant hotel was established in a renovated 17<sup>th</sup> century monastery. It offers panoramic views over the village of Vico Morcote, near Tenuta Castello di Morcote. For a romantic getaway, an exclusive holiday or a memorable experience of the region's wines, this address is not to be missed!  
[www.castellodimorcote.ch](http://www.castellodimorcote.ch)



### CANTINE APERTE

The cellars south of the Alps too open their doors to present their new vintage. Tastings are held at the end of May when the region's Mediterranean climate makes visiting small wine-making villages so pleasant. As the Cantine Aperte events take place over two days, we recommend staying the weekend, it will be an unforgettable one.

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

### PRESENTAZIONE DELL'ANNATA

In early September, Ticino producers present the wines they have taken out of the barrels to be bottled. Around sixty of the Italian-speaking canton's most iconic producers meet in the Lugano Convention Centre. They are joined by masses of wine-lovers keen to make new discoveries.

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

### SAN PELLEGRINO SAPORI TICINO

From April to June, this spectacular event brings together Switzerland's most acclaimed chefs. Didier de Courten, Peter Knogl, Heiko Niederou and Franck Giovannini, to name just a few. These internationally-renowned chefs come to present gourmet Swiss cuisine at Ticino's finest restaurants.

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

### SAGRA DEL BORGO

In the south of Ticino, the pretty village of Mendrisio really puts on a show for Sagra, the grape harvest festival. Sun-drenched cuisine and generous wines are the focus of the event, which showcases the interior courtyards, or corti, of some of the most beautiful buildings in the historic centre. A warm, friendly and fun event, every year at the end of September.

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

### TICINOWINE FESTIVAL

Geneva, Zurich and Lausanne have hosted the recent editions of this itinerant Ticino tasting festival. It is held in the luxurious rooms of a palace in French or German-speaking Switzerland. This festival is organised in collaboration with the magazine VINUM and is open to everyone, attracting a large audience of professionals and amateurs. To find out where the next festival will be held, see:

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



# GERMAN-SPEAKING SWITZERLAND

## WINE REGION IN GERMAN-SPEAKING SWITZERLAND

This includes the sixteen winegrowing cantons of German-speaking Switzerland. As an administrative and linguistic entity, the third largest Swiss wine region can be divided into three main entities. The western part includes the vineyards of the cantons of Basel (105 ha) and Aargau (400 ha), the central part includes Zurich (607 ha), Schaffhausen (490 ha) and Thurgau (270 ha), and the eastern part includes Graubünden (410 ha) and St. Gallen (220 ha). Common features of the German-speaking cantons include the Pinot Noir and Müller-Thurgau grape varieties (often called Riesling-Sylvaner), attesting to a renewed interest in traditional grape varieties that have been forgotten and a remarkable capacity for innovation.

## GREAT HISTORY AND SMALL ESTATES

In 765, Bishop Tello of the Diocese of Chur bequeathed the Graubünden vineyards to Disentis Abbey. This historical document is considered to be the birth certificate of winemaking in German-speaking Switzerland, though vines and wine were part of the daily life of the inhabitants of Roman Helvetia. Here as elsewhere, the monasteries played a major role in the spread of the wine area. Over the centuries, the ecclesiastical and seigneurial vineyards have given way to small family estates. Today, nearly 3000 winegrowers work on small plots of vines, planted on the shores of lakes or rivers. For many, winemaking is a secondary activity since only a tenth of them make their harvest into wine and sell it.



### DID YOU KNOW?

SOME PINOT NOIR FROM GERMAN-SPEAKING SWITZERLAND MAY BE CALLED "CLEVNER" OR "KLEVNER" WINES.

#### THE WATER FACTOR

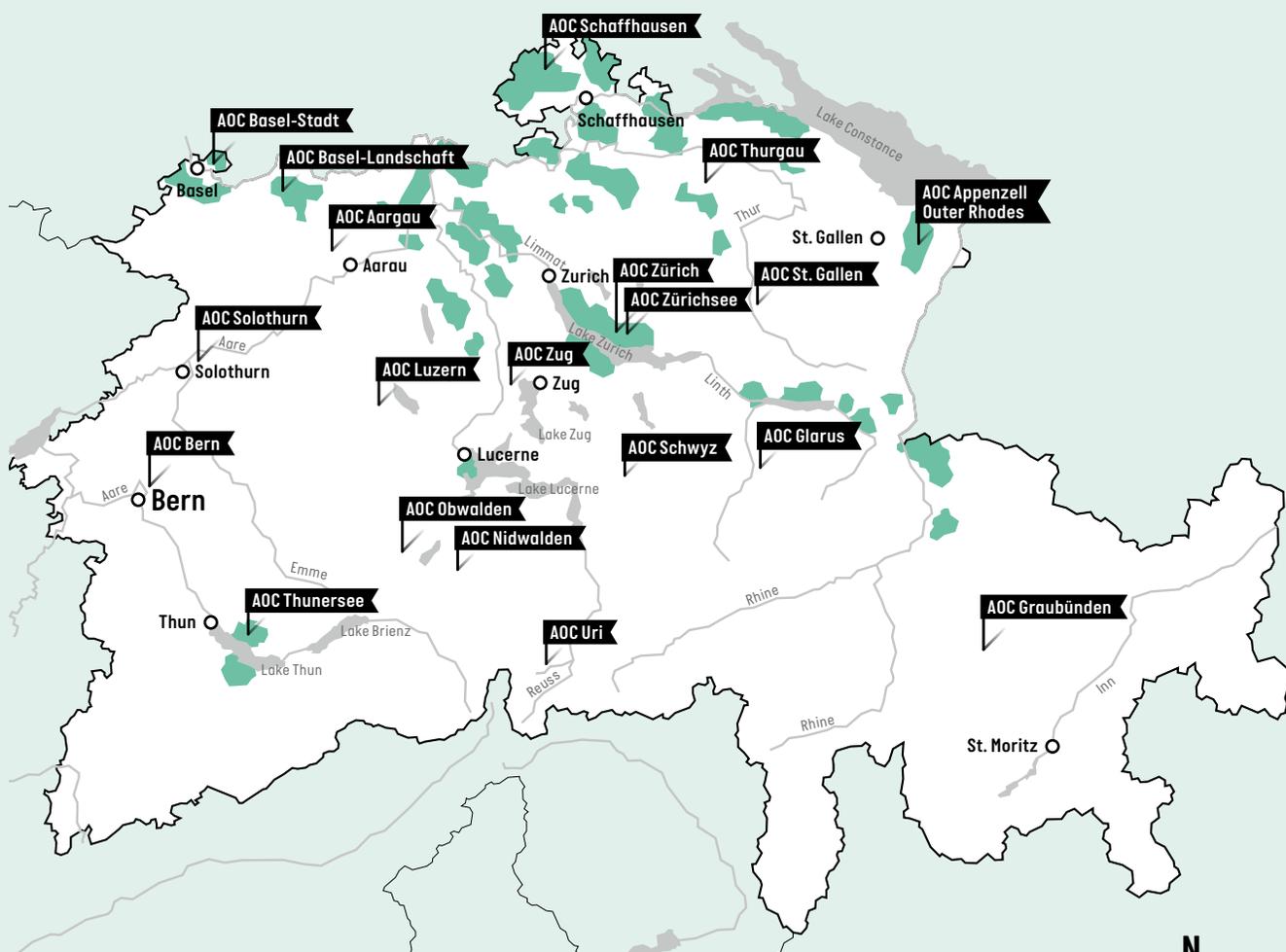
This confederation of sixteen winegrowing cantons grouped in a single region forms a complex mosaic extending mainly along the banks of the rivers and lakes that dot the Swiss plateau. The Limmat, Aare and especially the Rhine have shaped hillsides that are perfect for growing Pinot Noir or Chardonnay. To these "river" vineyards, we must add the "lakes" plots reflected in the waters of lakes Constance, Zurich, Thun and Lucerne. It should also be recalled that the phylloxera crisis led to the disappearance of many vineyards in German-speaking Switzerland. Only the best-exposed and most suitable vineyards have been replanted, offering ideal conditions for today's winegrowers.

#### THE PINOT AND ITS SEQUEL

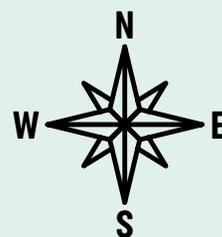
It is said that in 1631 the Duke of Rohan brought Pinot Noir plants to the Graubünden farmers whom he sought to recruit as mercenaries. From the Rhaetian valleys, this Burgundian grape variety would then have been used throughout German-speaking Switzerland. Today, nearly 60% of the German-speaking Swiss wine region is devoted to the major Swiss grape variety. In terms of white wines, it is not the Chasselas, relatively rare on this side of the Röstigraben, but the widely prevailing Riesling-Sylvaner. As for the rest, a fifth of the wine region is home to mostly international varieties, limited-production native varieties, and an increasing number of "PIWI", interspecific varieties that require fewer phytosanitary treatments.

AT A GLANCE

# THE WINE REGIONS OF GERMAN-SPEAKING SWITZERLAND

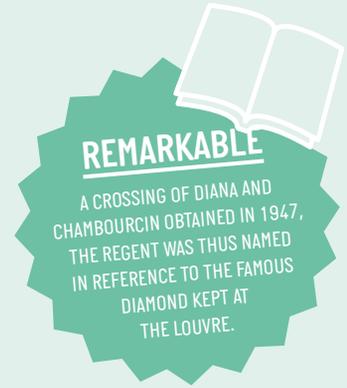


All the German-speaking cantons now grow vines. The largest of the German-speaking wine areas is Zurich (607 hectares), while Glarus is Lilliputian with its two hectares.



## SURFACE

In 20 years, the growth of the wine region has been driven by the small cantons while the large wine areas have tended to shrink.



## PROPORTION OF WHITE GRAPE VARIETIES

85 varieties are authorised in Zurich AOC and 62 in Basel-Country AOC.



## PRODUCTION

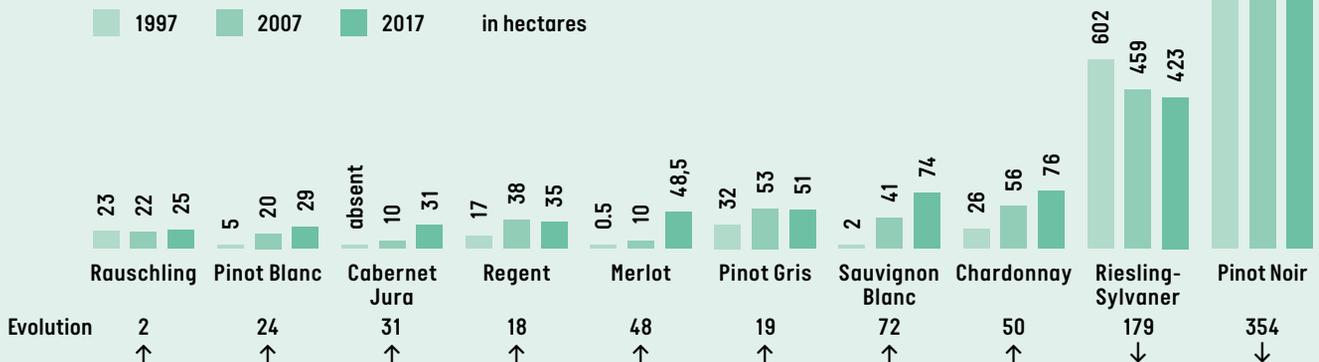
Many customers (80% of the population) and little wine (15% of production) = wines consumed only on site.



*“Nearly 3000 winegrowers cultivate the 2660 hectares in the region.”*

## EVOLUTION OF GRAPE VARIETIES

Chardonnay and Sauvignon Blanc have partly offset the decline in Riesling-Sylvaner, the region's traditional white wine.



# THE GERMAN-SPEAKING SWISS WINE REGION IS...



## A MR MÜLLER FROM THURGAU

In 1882, Hermann Müller came up with a promising species cross. As it is the most common surname in the German-speaking world, it is known by the name of its canton of origin, Thurgau in German. Its offshoot, also known as Rivaner, became the main white in German-speaking Switzerland; it is now grown in the sixteen German-speaking wine-growing cantons.

## A YEAST FROM 1895

In 2008, Mr and Mrs Schwarzenbach organised a tasting of very old Räuschling. The guests were so struck by an 1895 methuseloh that one of them wondered if the deposit contained any yeasts that were still active. Dr Gafner of Agroscope succeeded in awakening these dormant microorganisms. One of them, named 1895 C, is now marketed and is involved in the production of several great Swiss vintages.

## THE SMALLEST VINEYARD IN SWITZERLAND

With two hectares, the Glarus vineyard is considered the smallest wine-growing canton in Switzerland. This is a record to be taken with a grain of salt, since federal statistics consider that the canton of Uri, as well as the two half-cantons of Nidwalden and Obwalden, form a single entity with six hectares of vines. Not to mention that the two half-cantons of Appenzell are the cradle of a four-hectare vineyard.

## THE FEDERAL COUNCIL WINE CELLAR

During a state visit, the wines served to foreign presidents or sovereigns are drawn from the Federal Council's cellar. Some 1500 bottles are stored in this Staatskeller. The choice of wines – around 15 references in white and about 20 in red – depends on the medals won in competitions, but also on the wishes of the seven Federal Councillors.



### DID YOU KNOW?

THE WORLD'S LARGEST BOTTLE (480 LITRES) IS IN THE RESTAURANT ZUM GUPF IN REHETOBEL (AI).

### THE MECCA OF ORGANIC WINE

Founded in 1973, the Research Institute of Organic Agriculture (FiBL), which is based in Frick, Aargau Canton, employs nearly 200 specialists. While not all the work of these researchers is specifically related to vines, this centre of expertise has its own vineyard, which has played a major role in the testing of environmentally-friendly farming techniques.

### AN INTERPLANTED ROSÉ

Schiller, the traditional Graubünden rosé, was made from a mixture of white and red grapes grown on the same plot. Comprising a majority of red, this wine was generally a blend of Pinot Noir and Pinot Blanc. Relatively rare nowadays, this curiosity from eastern Switzerland can now mix grapes from neighbouring plots and no longer only those from the same plot of land.

### URBAN WINES

While cities like Geneva or Lausanne have completely lost their vineyards within the city walls, Zurich still has just under 15 hectares of vineyards on its territory. These Pinot Noir, Räuschling, Müller-Thurgau and Chardonnay plots are the remnants of a major wine region before it was ravaged by phylloxera and urbanisation.

### AN ISLAND VINEYARD

On the shores of Lake Zurich, Ufenau Island has belonged to the Einsiedeln convent since 965. The surroundings of the Church of St. Peter and Paul, built in the first half of the 12<sup>th</sup> century, saw the return of wine-growing in the mid-1980s. Those curious to taste this island Pinot Noir should book a table in the restaurant located in the centre of this small island.

### PIWIS GALLORE

This abbreviation of “pilzwiderstandsfähige” refers to the interspecific grape varieties – Solaris, Johanniter, Regent or Cabernet Jura – also called hybrids, which are naturally resistant to fungal diseases, such as powdery mildew, downy mildew or botrytis. Very popular among German-speaking producers practising organic farming, these varieties are gaining in significance every year.

### WOOD MANAGEMENT

In German-speaking Switzerland, no prestigious vintage is produced without ageing in oak barrels. The trend also spread to Ticino thanks to a handful of German-speaking producers who revolutionised the other Merlot region at the end of the 20<sup>th</sup> century. While most of the barrels come from French forests, some coopers in eastern Switzerland still build barrels and foudres (large casks) with oaks from Swiss forests.



### DEUTSCHSCHWEIZER WEIN

For more information:

Brancheverband Deutschschweizer Wein

Schloss 1, CH-8820 Wädenswil

Ph. +41 [0] 58 460 61 01

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

# WHERE CAN YOU FIND OUT ABOUT WINES FROM GERMAN-SPEAKING SWITZERLAND?

Here are a few addresses and events promoting the German-speaking wine region. For dozens of other places and activities, refer to the website of the Office de Promotion du Vignoble Suisse Alémanique.

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

## WEINBAUMUSEUM

Set at the foot of a magnificent vineyard on Lake Zurich, this museum combines monumental historical exhibits with a very contemporary layout. It delves into the history of vineyards under the guidance of passionate and fascinating guides.

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

## HAUS DES WEINS

Berneck, the main winegrowing community in St. Gallen, has a wine house that serves as a showcase for all producers in the canton. In a resolutely futuristic setting, you can taste and buy the best from Eastern Switzerland.

[www.hausdesweins-sg.ch](http://www.hausdesweins-sg.ch)

## WEINGUT DONATSCH

This, one of the most famous estates in Graubünden, has its own tavern, the Winzerstube Zum Ochsen. The Donatsch family also manages a wine library where you can find mythical Graubünden wines and wines from elsewhere.

[www.donatsch.info/english](http://www.donatsch.info/english)

## WEINFELDEN VINEYARD PATH

This walk in the vineyard is done with a backpack containing bread, water, a raincoat, a glass and a code. The code allows you to open a safe filled with bottles from Thurgau producers.

[www.weinweg-weinfeld.ch](http://www.weinweg-weinfeld.ch)



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch



Siffert / weinweltfoto.ch

### OPEN WINE CELLARS

More than 200 producers from German-speaking Switzerland take part in the “Offene Weinkeller”, which usually takes place in early May.

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

### WYSCHIFF

A conjunction of the words “wine” and “boat”, these fairs, which are reserved for winegrowers from all over Switzerland, take place in river or lake towns such as Basel, Zurich, Thun or Pfäffikon. The yearly programme is on:

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

### FOOD FESTIVAL

Around 20 gourmet restaurants in Schaffhausen, which defines itself as the “Pinot Noir country”, offer special menus throughout May that highlight the fine vintages of the only Swiss vineyard north of the Rhine.

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

### SWISS WINE TASTING

At the end of August, the best producers from the six wine-growing regions come to Zurich to offer their symbolic vintages to influencers in Switzerland and abroad. Open to all, this event brings together the entire Swiss wine elite in a contemporary setting.

[www.swiss-wine-tasting.ch](http://www.swiss-wine-tasting.ch)

### VINUM RARUM

The winegrowers of the six Swiss regions meet in the Swiss capital to learn about more than 600 wines crafted with love and expertise. Organised at the beginning of December, this show allows you to stock up for the end-of-year celebrations.

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

## LEGAL NOTICES

### PUBLISHER

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## AT A GLANCE

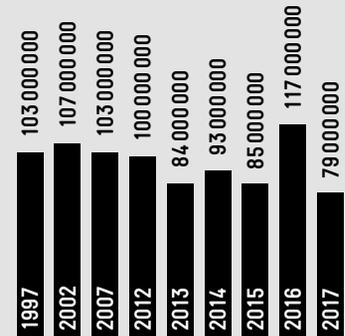
# WINE IN SWITZERLAND IS:

## SURFACE

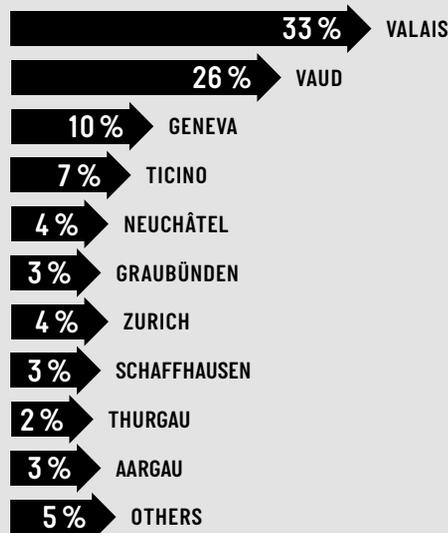


## PRODUCTION

in hectoliters



## DISTRIBUTION OF WINEMAKING SURFACES ACCORDING TO CANTONS



## DISTRIBUTION BY LINGUISTIC REGION

GERMAN-SPEAKING SWITZERLAND:  
2634 ha / 31 % white [2017]

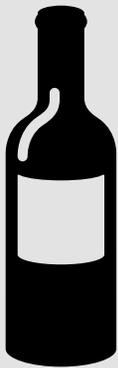
ITALIAN-SPEAKING SWITZERLAND:  
1121 ha / 9 % white [2017]

FRENCH-SPEAKING SWITZERLAND:  
10992 ha / 49 % white [2017]

## PROPORTION OF WHITE GRAPE VARIETIES



## DISTRIBUTION OF GRAPE VARIETIES



### RED

Pinot Noir	49%
Gamay	15%
Merlot	14%
Gamaret	5%
Garanoir	3%
Syrah	2%
Cornalin	2%
Humagne Rouge	2%
Others	8%

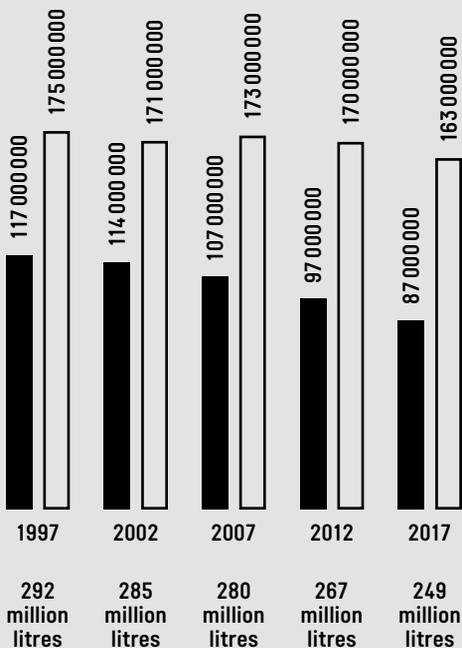


### WHITE

Chasselas	61%
Muller-Thurgau	8%
Chardonnay	6%
Silvaner	4%
Pinot Gris	4%
Petite Arvine	3%
Sauvignon Blanc	3%
Savagnin Blanc	3%
Pinot Blanc	2%
Others	6%

## CONSUMPTION OF WINE

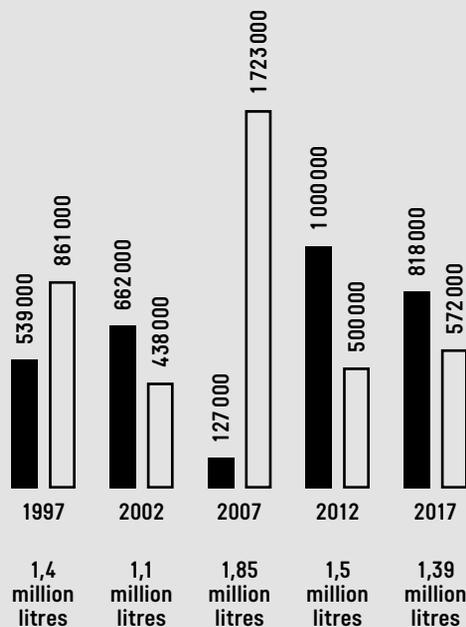
■ Swiss wine    □ Foreign wine    in litres



## EXPORTS

These data include Swiss wine and re-exported foreign wine.

■ Red wine    □ White wine    in litres



# IMPORTANT ADDRESSES

## SIX REGIONS, SIX IDENTITIES

### VALAIS

Interprofession de la vigne et du vin – Les Vins du Valais

Avenue de la Gare 2, CH-1964 Conthey

Ph. + 41 [0] 27 345 40 80

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

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### GERMAN-SPEAKING SWITZERLAND

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### SWISS WINE PROMOTION

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Ph. +41 [0] 31 398 52 20

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

 [swisswinepromotion](#)

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Application: SwissWine

### GENEVA

Office de promotion des Produits Agricoles de Genève (OPAGE)

Maison du Terroir, route de Sorral 93, CH-1233 Bernex

Ph. +41 [0] 22 388 71 55

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

Application: Genève Terroir |  [GeneveTerroir](#)

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### TICINO

Ticinowine

Via Ghitello 3, CH-6834 Morbio Inferiore

Ph. +41 [0]91 690 13 53

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

Application: Ticinowine

### THREE LAKES

Neuchâtel – Vins et Terroir

Route de l'Aurore 4, CH-2053 Cernier

Ph. + 41[0]32 889 42 16

[www.neuchatel-vins-terroir.ch](http://www.neuchatel-vins-terroir.ch) | [nvt@ne.ch](mailto:nvt@ne.ch)

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## **PARTNER ASSOCIATIONS**

### **IVVS**

#### **Interprofession de la vigne et des vins suisses**

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### **FSV**

#### **Fédération Suisse des Vignerons**

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info@fsv.ch | www.swisswine.ch

### **SWEA**

#### **Société des Exportateurs de Vins Suisses**

c/o NS-Office Sàrl, Impasse du Crieur 7, CH-1426 Concise  
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### **VITISWISS**

#### **Fédération suisse pour le développement d'une vitiviniculture durable**

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info@vinatura.ch | www.vinatura.ch

### **USOE**

#### **Union Suisse des Œnologues**

La Vy-Neuve 3C, CH-1287 Laconnex  
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### **ASVEI**

#### **Association Suisse des Vignerons-Encaveurs Indépendants**

Rue du Château, c/o Jacques Humbert, CH-1226 Duillier  
info@asvei.ch | www.asvei.ch

### **ANCV**

#### **Association Nationale des Coopératives Viti-vinicoles suisses**

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ancv@ascv-vsw.ch | www.ascv-vsw.ch/fr/partenaire/ancv

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