

Vinum VAUD

FAVOURITES, PAIRINGS AND WINE TOURISM

Vaud

CONQUERING THE WORLD

The best
Chasselas
for any
occasion

Lausanne:
a wine-loving city

Etivaz, characterful
highlander

Switzerland. Naturally.



SWISS WINE



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A wine-loving city

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EDITOR
Roland Köhler

PUBLISHER
Intervinum AG, Thurgauerstrasse 66,
Postfach 5961, CH-8050 Zürich
Phone +41 (0)44 268 52 40
Fax +41 (0)44 268 52 65
info@vinum.ch, www.vinum.eu
Nicola Montemarano, publishing manager
Laura Schlatter, marketing
Eva Pensel, online marketing
Viktoria Jeggli, event marketing

EDITORIAL STAFF
VINUM editorial board, Thurgauerstrasse 66,
Postfach 5961, CH-8050 Zürich
Phone +41 (0)44 268 52 60
Fax +41 (0)44 268 52 65
redaktion@vinum.ch

Alexandre Truffer, deputy editor-in-chief
VINUM, responsible for the French edition
Martin Mächler, managing editor

VINUM reader service
AVD Goldach AG
Sulzstrasse 10-12, CH-9403 Goldach
Phone +41 (0)71 844 91 53
Fax +41 (0)71 844 93 45
leserservice@vinum.ch

DESIGN AND PRODUCTION
Sen. Art Director: Johanna Pietrek
Graphic design and layout: Rahel Duss
Cover picture: Erol Gemma
Translation:
Hancock Hutton, F-Bordeaux
Photos:
Michael Legentil/Bureau photographique
Production/sales management:
Agentur Graf, CH-9001 St. Gallen
produktion@vinum.info

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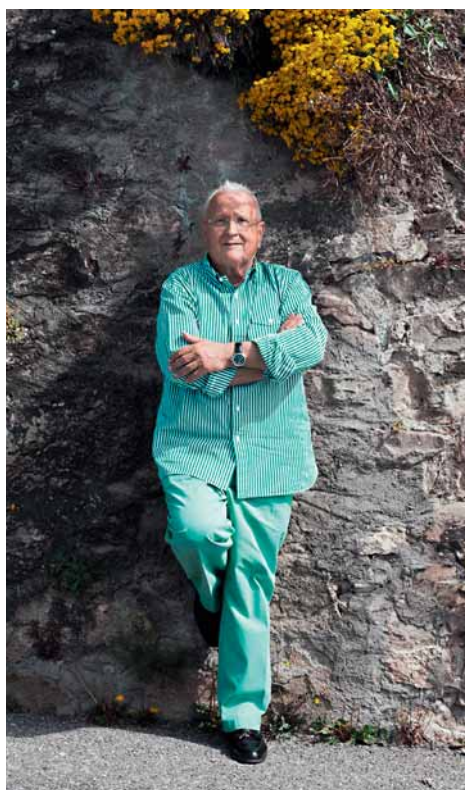
IN PARTNERSHIP WITH:



SWISS WINE

The canton of Vaud – proud of its appellations, thousand-year-old history, centuries-old traditions and incredible panoramas – is divided into six regions and eight appellations. Covering more than 3750 hectares, this region (which has been strongly influenced by the nearby lakes) is brimming with oenological, historic and cultural gems reminding us that traditions are innovations that have never gone out of style.

CONQUERING THE WORLD



Pierre Keller

President of the Office des Vins Vaudois

For several years, the OVV has striven to dust off the image of Vaud wines to ensure that our canton's traditions and long history are not confused with inertia. There is no doubt that many of our winemakers are artists, a description justified by their creativity and passion as well as by their individualism and huge sensitivity. Whilst these character traits help produce exceptional products, they do not help to create a clear, strong, coherence and comprehensible image.

In 2017, for climatic reasons the canton of Vaud was the country's top region for wine production. By taking the title of Winery of the Year at the Grand Prix du Vin Suisse, it has also shown that its expertise can stand up on a quality level. However, doing well means nothing if no-one knows it is happening, which is why the OVV has established numerous campaigns and partnerships over the past few years. This began in the canton itself with events such as the Open Wineries Day, which is becoming more successful every year. Then came German-speaking Switzerland, where Vaud wines take pride of place at events such as the Swiss Economics Forum in Interlaken or Weltklasse in Zurich. Finally came the move abroad, where our office was able to promote our Chasselas in prestige venues in Japan and China thanks to opportunities afforded us by various Commanders of the Order of Vaud Wines, a title awarded to international ambassadors for the only drink that has conquered the world: Vaud wine.



Lausanne A WINE- LOVING CITY

The city of Lausanne, Switzerland's largest public vine owner, has been accepted to the elite club of Great Wine Capitals. This is a source of pride and a symbol of positive development for Natacha Litzistorf, the city councillor responsible for parks and estates in Vaud's capital city.

'I discovered the Great Wine Capitals network after an email from Steeve Pasche, director of Lausanne Tourism. We submitted our application, and as we got further into the process, something that we initially imagined would be a formality proved to be an increasingly complex challenge. First of all, the other members had to accept that Switzerland was really a wine-producing company and worth including in the network. This is an assumption that seems obvious to us, but not to everyone. Let's just say that our pride was knocked slightly and we went into overdrive', explains Natacha

Litzistorf, who runs the city of Lausanne's housing, environment and architecture department, covering the municipality's forests, agricultural holdings and five wine estates. Once Switzerland was accepted as a winemaking country worthy of the name, Lausanne had to compete against other candidate cities, until March 2018 saw the city being invited to join the Great Wine Capitals network that covers nine particularly wine-loving urban areas across two hemispheres: Adelaide, Bilbao, Bordeaux, Lausanne, Mainz, Mendoza, Porto, Valparaiso and Verona. 'Being critically examined by outsiders prompted us

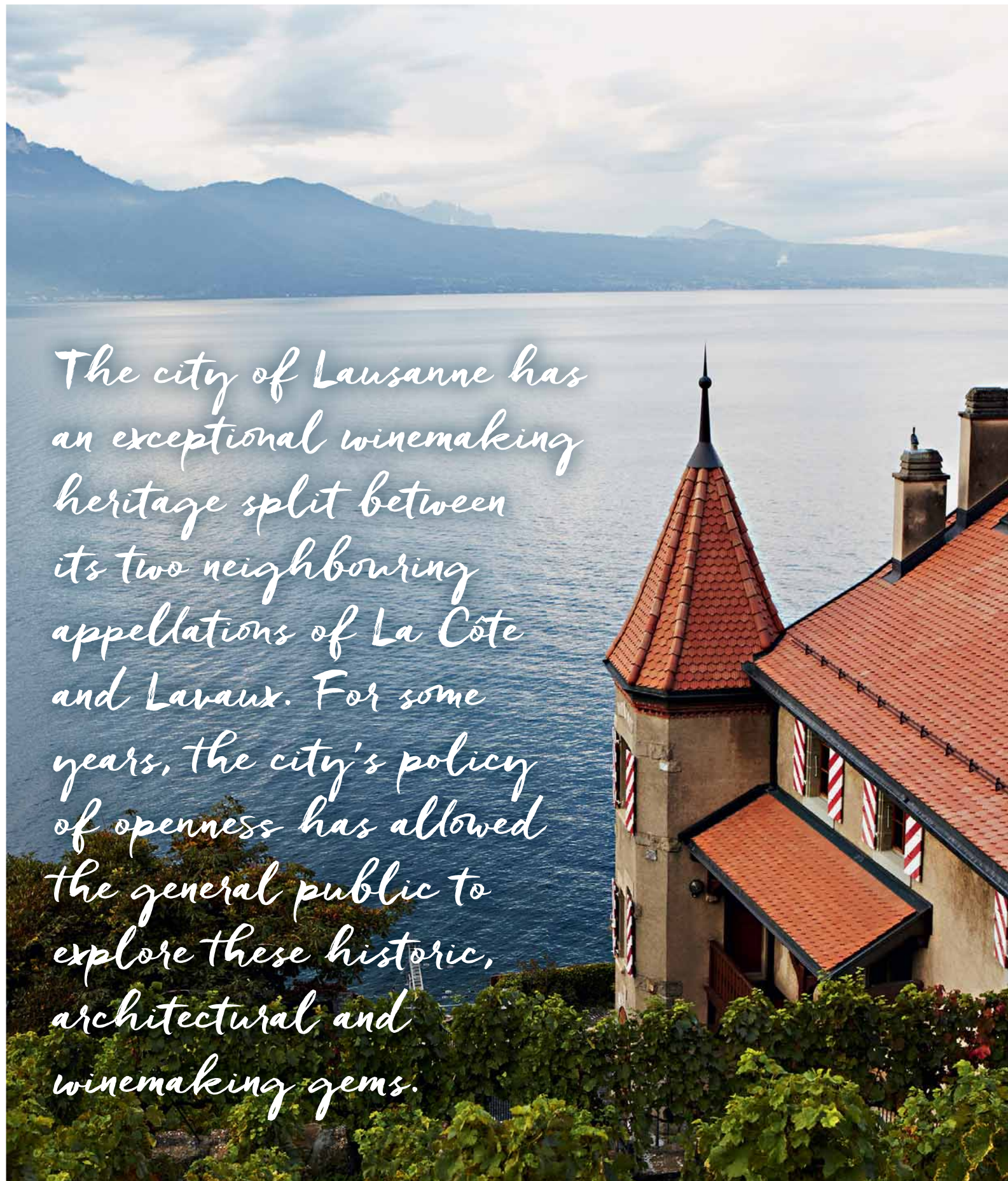


Clos des Abbayes and Natacha Litzistorf basking in Lavaux's three suns: the one shining in the sky, and the ones reflected by the lake and vineyard walls.

to undertake an in-depth analysis of Lausanne's relationship with wine. I don't mean just our five wine estates, but also our collaborations with the different appellations in Vaud and other cantons', this ecologist MP continues, adding that she was spurred on by the network's origins. 'This initiative was launched in Bordeaux, a city which at the time was rather economically depressed. Rather than engaging in one-upmanship to attract companies with no direct link to the city at any price, Bordeaux decided to base its renewal on two historic foundations: taste (covering vines and gastronomy) and culture. This was a

choice that spoke to me, and one that paid off! Of course, Lausanne has not had any major economic difficulties, but this development philosophy was in my view worthy of being described as sustainable, something to which I am particularly sensitive.' Beginning in 2011 with the arrival of oenologist Tania Gfeller in the role of vineyards manager, the modernisation of the city of Lausanne's 33 hectares of vines took the form of more environmentally-friendly winegrowing choices, the appearance of new specialities more in tune with the demands of urban consumers, modernised packaging, an effort to showcase wine tour-

ism heritage, and the rejuvenation of the auction process. 'Tania Gfeller marked a turning point. She was able to establish a profile for the product that gave it a premium market positioning. This aim was clearly achieved. The next task is a long-term one to ensure that this level of quality is noticed and recognised by others. Now that we have excellent products to offer, we must work to spark the interest of a new customer segment without losing those who have supported us for decades, which is no easy task. Since the start of this parliament, we have re-profiled the auction process, which (as we are proud to reiterate) dates back even further than the Hospices de Beaune auctions. Our efforts have enabled us to rejuvenate our market and boost our female audience, but without losing the bidders who take up the highest volumes. This is rather encouraging, as it means that we are adapting nearly five centuries of history to the demands of the 21st century.'

A scenic view of Lake Geneva with mountains in the background and a historic building with a red-tiled roof in the foreground. The building features a prominent tower with a conical roof and striped awnings over the windows. Lush green foliage is visible in the lower foreground.

The city of Lausanne has an exceptional winemaking heritage split between its two neighbouring appellations of La Côte and Lavaux. For some years, the city's policy of openness has allowed the general public to explore these historic, architectural and winemaking gems.



PUBLIC ESTATES

In 1077, the episcopal throne of Lausanne was occupied by Burcard of Ottingen. Known as the 'Antichrist of Lausanne' by his enemies, he was also a Prince of the Holy Roman Empire and a loyal supporter of Emperor Henry IV, who gifted him the region that broadly corresponds to what are now the vineyards of Lavaux. Burcard's successors gave these lands to various (Cistercian and Augustinian) monasteries for them to clear the forests and plant vines. Two centuries later, the wines made by these monastic estates (in particular those of Dézaley) had a well-established reputation and a high commercial value. Everything changed in 1536: the bishop was forced to flee, and Lausanne lost its status as an imperial city and came under the control of the Swiss cantons of Bern and Fribourg. The imposition of the Reformation meant that the monks were expelled and their estates divided up among the victors. Bern bequeathed the Clos des Abbayes, a magnificent 4.7-hectare estate in the renowned vineyards of Dézaley, to the bourgeoisie of the city of Lausanne. Nearly three centuries later, Napoleon passed through and Vaud became a Swiss canton. The capital's authorities then bought three estates: Clos des Moines (a neighbour of Clos des Abbayes), Domaine du Burignon in Saint-Saphorin, and Abbaye du Mont, covering a total of 13.5 hectares in La Côte. Around thirty years later, the city was donated a fifth estate called Château Rochefort. These five estates, which make the city the largest owner of

Dézaley Grand Cru and the largest public vine owner, now form Les Vins de Lausanne (33 hectares): run by the oenologist Tania Gfeller since 2011, and administratively dependent on the city of Lausanne's parks and estates service.

Clos des Moines

Seven years after it was founded in 1134, Haut-Crêt Abbey was given the western part of Dézaley by the bishop of Lausanne. This prosperous Cistercian monastery soon entrusted management of the vines and the inn at their midst to local growers. When the Bernese arrived, the estate fell into the hands of the Bailiwick of Oron. In 1802, when the canton was liberated from Bernese control, the Lausanne authorities bought what was then called Dézaley d'Oron for 62,000 francs. This four-hectare estate took the name Clos des Moines in 1912. The steep terraces that people sometimes imagine being built by the Cistercians in their robes were in fact created between 1834 and 1839. These man-made slopes are primarily planted with Chasselas, which is used to make Dézaley Clos des Moines, but also with some red varieties that feature in the Gamay-Merlot Le Haut-Crêt.

Clos des Abbayes

Guy de Maligny, the bishop who asked the monks to plant vines on his Lavaux estates, gifted the eastern part of Dézaley to Montheron Abbey. Despite generous donations, the monastery



Old vintages Hidden gems

For years, the memories of the city of Lausanne's vineyards slumbered in a bunker up in Lausanne. In 2014, oenologist Tania Gfeller explained that 250 bottles from ten or so vintages had been set aside each year to allow the wines' development to be monitored over the years. If you add the wines deposited by the different managers of the five estates over the past half a century, the storage cellar (which is currently in the process of being moved to Clos des Moines) contains nearly 40,000 bottles. The Vaud capital has no interest in selling these old vintages on a large scale, but it still offers them to enthusiasts at one-off events and through its traditional auction.

fell into decline. In 1536, Lausanne lost its status as an imperial city and became subject to the cantons of Bern and Fribourg, with which it had previously been allied. By way of compensation, Bern gave the bourgeoisie of the old episcopal city Montheron Abbey's wine estate, Clos des Abbayes. Montheron itself would be destroyed over the following decades. An icon of the city of Lausanne's estates, Clos des Abbayes (which the canton inexplicably tends to pronounce 'Clos des Abeilles') displayed its first labels in 1869. Standing next to Clos des Moines, the 4.7-hectare estate is planted nearly 80% with Chasselas, plus a little Chardonnay and various red grape varieties (Gamay, Merlot, Syrah and Diolinoir) that are made into a blend.

Château Rochefort

Château Rochefort, the wine tourism showcase for the city of Lausanne's estates, offers rooms and meals for guests. This 'theatre of local cuisine' puts on a flavoursome, varied programme throughout the year. 'Dating from the

14th century, Château Rochefort was a fortified house that held part of the Château d'Aubonne garrison. It later became a private estate, and in 1838 it was bequeathed by its last owner to the "Bourse des Pauvres de Lausanne", the precursor to the social service. Originally an agricultural holding, its grain fields were replaced with plots of vines in 1960. Today, this impressive manor house with its three high-end guest rooms forms the heart of the city of Lausanne's wine tourism policy', explains Michel Gfeller, who manages the hotel department of this 4.3-hectare estate in Allaman. Having converted to biodynamic growing principles from 2009 onwards, Château Rochefort is the only estate in the city of Lausanne to be planted primarily with red varieties, with Pinot Noir playing a primary role ahead of Gamaret and Merlot. www.chateau-rochefort.ch

Abbaye de Mont

Bought at the end of Bernese rule in the early 19th century, this 13.5-hectare estate is the larg-

est of the city of Lausanne's wine holdings. Gifted to Bonmont Abbey by the bishop of Geneva, this Mont-sur-Rolle estate was first fully mapped in 1684. We also know that winegrowing and animal husbandry were the estate's two primary activities during this period. The animals have since disappeared. Two thirds of the holding is devoted to Chasselas, whilst the red grape varieties Pinot Noir and Gamaret dominate a grape mix that nevertheless gives Gamaret and Garanoir a key position. Belonging to a municipality that has long been interested in protecting the environment and sustainable development, Abbaye de Mont has been a pioneer in winegrowing that is as environmentally friendly as it possibly can be. The estate earned the Vinatura

label in 1998, certification that led to the use of insecticides being abandoned two years later. In 2012, experimental plots were worked without any weed killers or fertilisers, whilst the estate began converting to winegrowing inspired by biodynamic principles three years later.

Domaine du Burignon

With its six hectares of vines facing Lake Geneva, this estate at the heart of Lavaux offers exceptional wine tourism potential which the city of Lausanne has been putting to use since 2006. Today, three apartments enable B&B fans to admire the terraces of Saint-Saphorin as they enjoy their breakfast. Primarily devoted to Chasselas, the estate hosts the city of Lausanne's Premier

Grand Crus (Les Roches Plates and Les Rueyres), made in large oak casks like its Pinot Noir. These large casks ('foudres') stand alongside more conventionally-sized barrels ('barriques') which house specialities made from Viognier, Merlot, Cabernet Franc or Malbec. It is worth noting that like Clos de Moines, the estate was owned by Haut-Crêt Abbey then the Bailiwick of Oron before being purchased by the city of Lausanne in 1802, and the current buildings were rebuilt just over a century ago following a fire that completely devastated the complex. Like Château Rochefort, Domaine de Burignon is available for private hire or festive or professional events. This is not the case on other Lausanne estates.

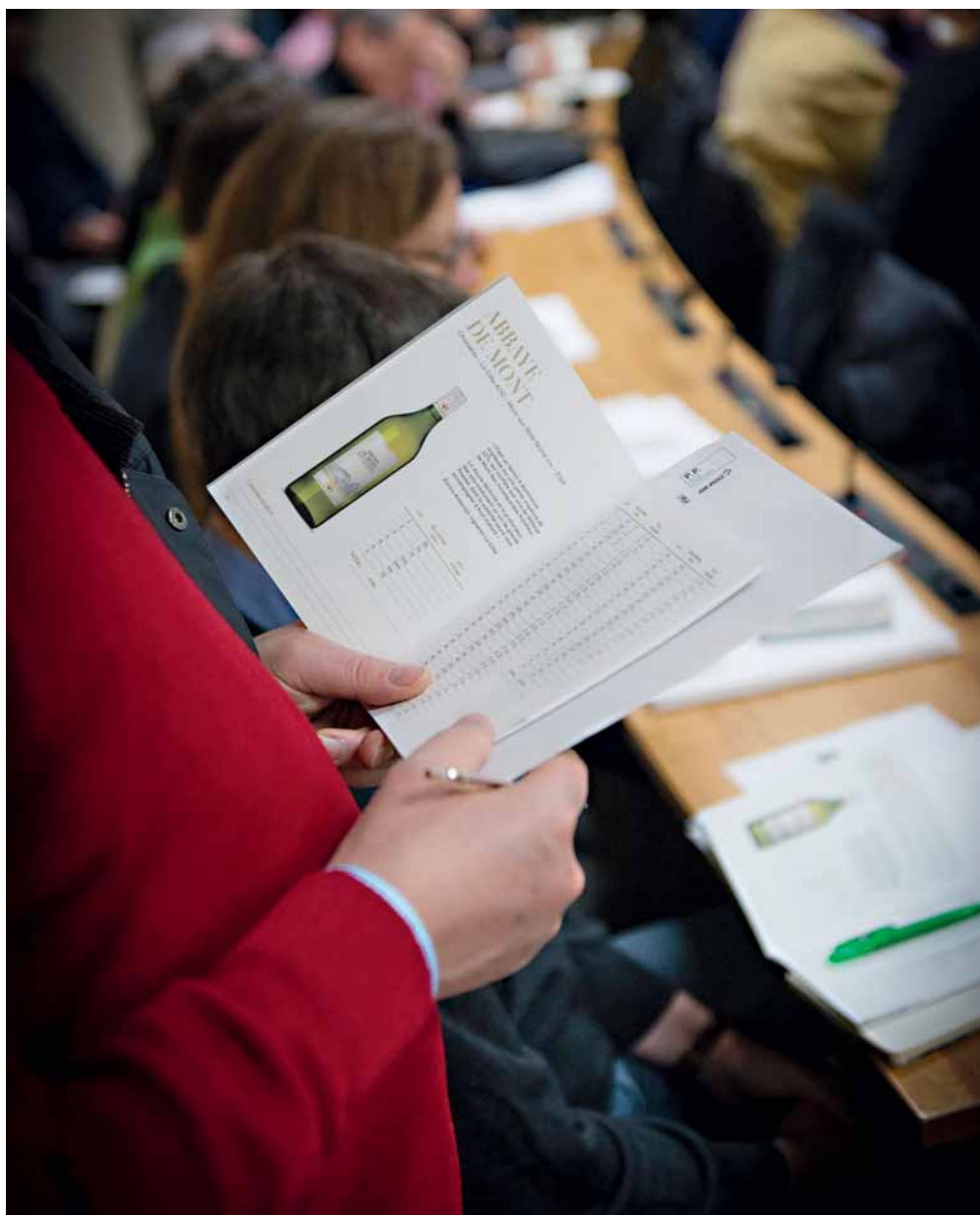
www.burignon.ch

The auction

Tradition re-enchanted

In 1802, Bern withdrew from the canton of Vaud and some of the properties belonging to occupants were sold at auction. Lausanne acquired three of its five estates from this: Clos des Moines, Abbaye de Mont and Domaine du Burignon. In order to sell the production of vineyards that had increased in size from five to twenty five hectares, the municipality of Lausanne decided to set up an auction. At the time, numerous towns fed their production through a single outlet. Two centuries later, Lausanne remains an exception, and its auction was named a piece of intangible Vaud heritage in 2014. Suffering from an image as an obsolete tradition at the turn of the millennium, the auction was gradually modernised. It was opened to the public in 2004. Bidders are offered lots of a few dozen bottles in order to attract enthusiasts who do not want to sell the wines they purchase. Today, this en primeur sale of wines from the city of Lausanne's five estates has become a popular event that attracts wine enthusiasts as well as professionals and the press. In an attempt to democratise the operation, Lausanne also offers a tasting of the lots before they are put up for sale, taking place this year on 8 December (from 9 a.m.). The tasting, held at the municipality's 'carnotzet' bar on 6 and 7 December, also offers an opportunity to explore a historic location that is generally closed to the public.

www.vinsdelausanne.ch



WHERE CAN I DRINK GOOD WINE IN LAUSANNE?

Michelin-starred restaurants, traditional brasseries, terraces with lake views, trendy bars: good food and drink are part of the Lausanne way of life, as demonstrated by the small selection of establishments we have chosen.

Carlton Boutique Hôtel

Halfway between the station and the Ouchy lakefront, Carlton Boutique Hôtel was one of Lausanne's top addresses before falling into decline at the turn of the millennium. It regained its former glory under the leadership of new director Nicolas Lagier. This passionate advocate of Swiss wine offers a wine list bursting with local, national and international bottles at excellent value for money. On the shaded terrace or in the intimate Ardoise restaurant, visitors will enjoy the quality of the cuisine, which seeks to use high-quality local produce.

www.carltonlausanne.com

Brasserie de Montbenon

Tasty cuisine, opulent or (bio)dynamic wines, a changing menu: this iconic building in the centre of Lausanne welcomes an eclectic clientele taking advantage of its 'focus on the many highlights of the Vaud region'. Vol-au-vent, roast sausage, 'malakoff', fera fillet and cordon bleu are all firm fixtures in this establishment, which has organised a large programme of events as original as they are tasty. On the wine side, the focus is on famous estates from nearby vineyards, as well as the main appellations in Switzerland and across Europe.

www.brasserie-demontbenon.ch

Librairie Gastérea

Located in the city district near the cathedral, this bookshop specialising in gourmet literature offers modern and old works (in particular those that are impossible to find) on gastronomy and oenology. If you are looking for an original poster for Babette's Feast or an original 1759 edition of Nicolas Bidet's 'Treatise on the nature and cultivation of vines – on wine, how it is made and the best way to control it', then this is the perfect (and perhaps the only) place for you.

www.gasterea.ch



Ta Cave Lausanne

The first Swiss wine bar to make use of crowd-funding, Ta Cave's website proudly displays the names of its 850 founder members, 42,000 aperitifs served and 25 complaints for night-time disturbances. It is trendy, bohemian and a stone's throw from the station, and has been a real success story since April 2015. On the wine side, Ta Cave offers 280 examples selected by winegrower and cofounder Yannick Passas to be enjoyed in the bar or the 'secret room', a (seven) barrel cellar available for private events.

www.tacave.ch

Hôtel Mirabeau

Hôtel Mirabeau, a member of the Best Western group, was built in the early 20th century. Located at the heart of Lausanne, this four-star establishment is popular for its terrace shaded by monumental chestnut trees and for its restaurant offering traditional French cuisine. Some of the classics that have made its reputation are bouillabaisse, chateaubriand and whole Breton sole. Enjoy them with one of the Lavaux or La Côte classics selected by the only establishment in the capital to hold 'Vaud Œnotourisme' certification.

www.mirabeau.ch

Midi 20

This wine merchant at 20 Rue du Midi offers a wide range of wines to take away, as well as a selection of wines by the glass in a contemporary, elegant setting. Founded ten or so years ago by a group of enthusiasts, this little establishment offers classics born on the slopes of Switzerland as well as original bottles from much less well-known appellations abroad. The reasonable prices and what is without a doubt the city's best wine advice make it a true gem on borrowed time in a city where exorbitant rents are threatening to drive out small businesses.

www.midi20.ch

Vintage Wine Bar

Open 4 p.m. to 10 p.m. every day except Sunday, this wine bar founded by a Vaud duo with roots across the Alps is situated in a lively district of the Olympic capital. The wine bar offers a good selection of Vaud and Swiss classics, a very wide range of wines from various Italian wine regions, and a few original rarities from Russia or Tunisia. As the name suggests, what makes this place special is how it works to present wine vintages at their peak, both Vaud Chasselas and Bordeaux blends.

www.vintagewinebar.ch

Royal Savoy

Renovated in 2015, the Royal Savoy commissioned the talented sommelier Réza Nahaboo to create their wine cellar. His selection of 300 wines destined for the various restaurants and bars of this five-star hotel won the 'traditional cuisine' category at the first Swiss Wine List Award last year. Fans of top labels and people passionate about unheralded artisans will be in heaven, especially if they sip their Gamaret, Premier Grand Cru or Chardonnay in the SkyLounge, the panoramic terrace with the city's most beautiful view of Lausanne, Lake Geneva and the Alps.

www.royalsavoy.ch

A close-up photograph of a wine glass filled with white wine. The glass has a logo consisting of a stylized bunch of grapes above the word 'Vandois' in a cursive font. Below this, the text 'L'EXCELLENCE DES TERROIRS' is printed in a smaller, sans-serif font. The glass is covered in condensation droplets. The background is a soft, out-of-focus sunset or sunrise scene with warm orange and yellow light reflecting on the water surface.

Vandois

L'EXCELLENCE DES TERROIRS

Glass A BRILLIANT IDEA

For more than two centuries glass has been inextricably linked with wine, whether as a container, carafe, decanter or drinking vessel. However, this has not always been the case, as you can see in this section about the natural result of sand and fire's burning embrace.

Well before the development of agriculture and the domestication of vines, *Homo sapiens* was using glass to make jewellery, weapons and tools. Known as obsidian, tektite and fulgurite, these forms of natural glass were respectively created by the heat of volcanoes, the impact of meteorites, or lightning. Nearly 5000 years ago, somewhere between what is now Egypt and Iraq, craftsmen began to understand that when subjected to high temperatures, sand and the silica it contained transformed into a viscous liquid that could be moulded as desired and would then keep its shape once it cooled. Glass blowing was born on the eastern banks of the Mediterranean in the first century BC, consisting of blowing air into molten glass to form a hollow ball. This technique enabled the Romans to produce large pieces and is still used today. At the same time, the Empire's glassmakers developed flat glass which led to the production of the first windows. However, at this time wine and glass were essentially kept entirely separate: wine was transported in terracotta amphoras (mass produced and not re-used) or in oak barrels and then drunk from goblets, made of wood for the masses or of metal (precious or otherwise) for the elite. Numerous developments (such as stained glass and crystal) punctuated the history of glass up until the 18th century, but it was not until the 1750s that an idyllic relationship began to emerge between Bacchus's beverage and

what scientists define as an amorphous material presenting a glass transition phenomenon. Over the course of two centuries, production costs fell to almost zero, transforming glass into one of the most widely-used materials in our industrial society. For wine alone, an estimated thousand bottles are drunk every second, making a total of more than 30 billion a year. And although bottle standards now seem to be relatively stable, research into balancing wine style with glass type is ongoing, prompting an increasing number of specialist, expensive glasses. Burgundy, Merlot, Chardonnay, Chasselas, or tulip glasses for sparkling wines: every grape variety, every region and virtually every wine type now has a container that apparently highlights its particular organoleptic characteristics. This chapter makes no claim to cover anything like all of these elements, nor all of the trades relating to glass, but we are featuring two complementary individuals working in modern glassmaking. Firstly, Philippe Clerc - director of Vetropack in Saint-Prex - presents the challenges of a factory that celebrated its hundredth birthday in 2011, then master glassmaker Yann Oulevay (who trained in the understated workshops of Murano, among others) talks about still using techniques that were devised at the beginning of the modern era.

TOTALLY TRANSPARENT

Glass, a material as common as it is complex, is full of many mysteries and bound up with lots of preconceived ideas. Explore our mini guide to separating fact from fiction.

Crystal, glass that sings

Not to be confused with rock crystal (a stone from the quartz family), crystal is glass with a high lead content. Adding this material lowers the melting point, giving it a characteristic sound, making it shinier, allowing it to be cut with greater precision, and making it impervious to X-rays. The more lead contained in the base material, the higher the quality of the crystal. A minimum of 24% is required to use the description 'crystal'. Smaller proportions than this can only be used to make crystalline glass (10% to 24%) or glass (under 10%). Invented in England in the 17th century and perfected in Bohemia, crystal is considered the highest-quality form of glass. However, lead is a highly toxic element and can permeate liquids that spend long periods of time in crystal containers. This is why the inside of decanters but not drinking glasses are covered with a protective film, since the normal length of a meal is not thought to be long enough for lead to be released into the wine.

Imperial vintage

Although glass was rarely used to make wine bottles before the 17th century, this does not mean that its use was unknown: it was simply reserved for expensive, exclusive wines. Currently, the oldest known container (still containing wine) is a 30cm-high bottle discovered in a Roman tomb dating from the first half of the 4th century, on display in the Museum of the Palatinate in Speyer, Germany. To find the oldest bottle of wine that is (theoretically) drinkable you have to go to Bavaria, where the Bürgerspital cellars in Wurtzbourg contain a survivor of the 1540 vintage. There are no reports of any fossils like these in Switzerland, but some winegrowers still have perfectly preserved bottles dating from the 19th century. The writer of this article had the honour of tasting a Chasselas from the 1895 vintage (bearing a Cave Girod label), taken from Coraline de Wurstenberger's sumptuous wine cellar at Les Dames de Hautecour in Mont-sur-Rolle.

A parade of kings

Apart from various regional exceptions (French Jura's 620ml clavelin or the 700ml Vaud bottle), modern winemaking uses only 750ml bottles and their multiples. The most common of these larger bottles is the magnum (1.5l, or two standard bottles), which in the canton of Vaud is reflected as the Pot Vaudois (1.4 litres, or two 700ml bottles). The Champagne-inspired classification below draws on key figures from the Old Testament.

Jeroboam

3 litres or 4 × 750ml bottles

Rehoboam

4.5 litres or 6 × 750ml bottles

Methuselah

6 litres or 8 × 750ml bottles

Salmanazar

9 litres or 12 × 750ml bottles



Balthazar

12 litres or 16 × 750ml bottles

Nebuchadnezzar

15 litres or 20 × 750ml bottles

**The following formats are only available
from very few merchants**

Salomon or Melchior

18 litres or 24 × 750ml bottles

Sovereign

26.25 litres or 35 × 750ml bottles

Primat

27 litres or 36 × 750ml bottles

Melchizedek

30 litres or 40 × 750ml bottles

A unique goblet to trick the Bernese

Despite being totally unsuitable for serving wine, the small glass decorated with coats of arms retains a certain nostalgic charm. In Lavaux you might be surprised to see that regardless of how many guests descend into the wine cellar, only one of these goblets is ever used. Don't be deceived into thinking that your host is just unprepared: tradition has it that in the era of Bernese rule, Their Excellencies feared separatist tendencies and forbade meetings in cellars. Winegrowers therefore got into the habit of only using one glass that was passed to the next person on the right once emptied, meaning that if the police turned up they could not use the number of glasses to determine that a felony had occurred. As the ultimate subtlety, Riex is the only village where the glass goes to the left, a custom that was introduced by a state councillor wanting to honour a distinguished guest who accidentally put it on his left.

The anatomy of a wine glass

These containers that we are so used to holding are made up of three main parts: the flat tapered base which keeps the whole thing stable, the stem by which the glass is held to avoid warming up the wine, and the cup containing the liquid, also known as the bowl. This latter section, attached to the stem by a knop, is itself made up of four elements. The gob, the lower section where the wine sits, is linked to the funnel (the walls forming the top of the glass) by the shoulder. This imaginary line is at the point where the glass reaches its maximum diameter, and represents the highest level to which wine should be filled. Finally, the edge of the glass is called the rim, and its level of finesse will determine the quality of the glass. Over the past three decades, an understanding of how wine aromas are transmitted to the consumer's nose has led to significant developments in wine glasses, and their shapes have been adapted to ensure maximum concentration of aromatic molecules.

Interview with... PHILIPPE CLERC, DIRECTOR OF VETROPACK

There are always 400 tons of molten glass in the furnace at Vetropack, Switzerland's only bottle manufacturer. Philippe Clerc, the captain of this unsleeping fire, draws us in to the passionate world of industrial glass.

How did you end up in the world of glass?

I was working in packaging for a competitor, then in bottle crates, before branching off into environmental communications. When I tired of this I decided to return to industry, and discovered the world of glass. It is a world that either draws you in straight away or makes you hate it after just a day of work. There are no half-measures. I definitely fell into the former category. It is hard work because of the constant heat, but there is incredible solidarity between colleagues. There are high levels of responsibility: there can be no question of bulk-launching wine bottles that are defective and could endanger consumers' health. In addition, the complexity of this work is an ongoing professional challenge. Finally, although wine bottles are a mass-produced industrial product, each bottle has a beauty, a sort of fascinating natural purity born of improvements made to a process refined by hundreds of generations of winemakers.

What makes you passionate about this profession?

The Saint-Prex glassworks represents unique expertise, virtually heritage. If the Saint-Prex glassworks closed, the investment required to restart the workshops is such that it could never be re-opened. This is a message that must increasingly be repeated to producers, who sometimes tend to only see the price side of our activities and prefer to buy bottles made on

'Although wine bottles are a mass-produced industrial product, each bottle has a beauty, a sort of fascinating natural purity born of improvements made to a process refined by hundreds of generations of winemakers.'

the other side of the continent. Thankfully, the majority of our customers are very loyal. Many have understood that despite the site's massive feel, we are much closer to precision mechanics than heavy industry.

Why was this glassworks founded in Saint-Prex?

In 1911, Henri Cornaz made his fortune in France and decided to build a large property in Saint-Prex. He discovered that the white sand on the land he bought was of high quality. His entrepreneurial mindset quickly prompted him to establish a glassworks, where all of the bottles were still blown by hand. A century later, Vetropack



is a publicly traded company but the majority of the shares remain in the hands of the Cornaz family. However, process-wise everything has changed. For example, today recycled glass makes up 80% of the raw materials that we use to make our bottles.

Does this percentage mean that you have conquered the recycling sector?

In 1974 we created Vetro-Recycling, which negotiates glass collection and sorting methods with Swiss municipalities. It is important to understand that there are numerous advantages to recycled glass - we do not use it solely for sustainability reasons. First of all, glass can be recycled



indefinitely, unlike plastic or paper. Secondly, the higher the proportion of recycled glass, the less energy is required to reach melting point. In fact, for every 10% increase in the percentage of recycled glass, the energy required falls by 3%. Given that our furnace always holds 400 tons of melted glass at 1600 degrees, you can understand that our energy needs are huge.

What are the challenges and opportunities of the glass industry?

The furnace that we use ran constantly for twelve years, after which all of the walls had to be rebuilt in refractory stone as a result of the wear and tear caused by this particularly abrasive material. You can understand that the investments needed for this sort of machinery are colossal and require a very clear vision of trends for the next decade. Today, increasingly few investors are prepared to take this sort of risk. In terms of opportunities, glass has the huge benefit of being an inert material. Unlike a plastic container, liquid can be left in one of our bottles for years without any residue or particles being released into your wine or beer.

How is the Swiss market developing?

Demand for bottles in Europe is still increasing. In Switzerland, the situation is a little more com-

plex. First of all, local wine consumption has been falling year on year. In terms of imports (which traditionally took place in the form of bulk cargo brought in by tanker), there is a trend towards wines that are already in bottles. This

situation means that Switzerland recycles more bottles than it produces, allowing us to select only glass correctly sorted by colour as our raw material. This particular feature enables us to use record levels of recycled glass.



Interview with... YANN OULEVAY, MASTER GLASSMAKER

Yann Oulevay, the creator of the Chasselas and Magnificents carafes, is one of the few in French-speaking Switzerland to have mastered the millennia-old technique of glassblowing. He welcomed us to his workshop in Pomy, near Yverdon.

How did you first come into contact with glass?

When I was 18 and looking for a job, I spent a day observing a prominent glassmaker called Baldwin Guggisberg who was then working in La Côte. I went home and told my mother that I had found my vocation. I then began a career that took me to Lorraine and Cerfav, the European Centre for Research and Training in Glasswork. Next, I had the opportunity to perfect my art on the famous Venetian island of Murano, in various workshops closed to the public. After this I spent time in Luxembourg, Denmark, Switzerland, Australia, the USA and Japan before a long period of time as a stand-in teacher at Cerfav, where my apprenticeship first began.

What was your most decisive encounter?

My wife was part of the class that I taught as far as CFC. We decided to work together and had an opportunity to take over a 1200m² workshop in the Yverdon area. However, it was not ideal, among other things because we did not have a furnace to melt glass. Then we found this workshop in Pomy, where we opened our own glassworks.

What type of pieces does a master glassmaker make?

I focus on small series or unique pieces. Some of these go for several thousand Swiss francs, but our workshop also offers some artisanal rather than artistic pieces suitable for everyday use such as wineglasses, paperweights or salad bowls. And of course, Swiss wine carafes...

What are the steps involved in making one of your pieces?

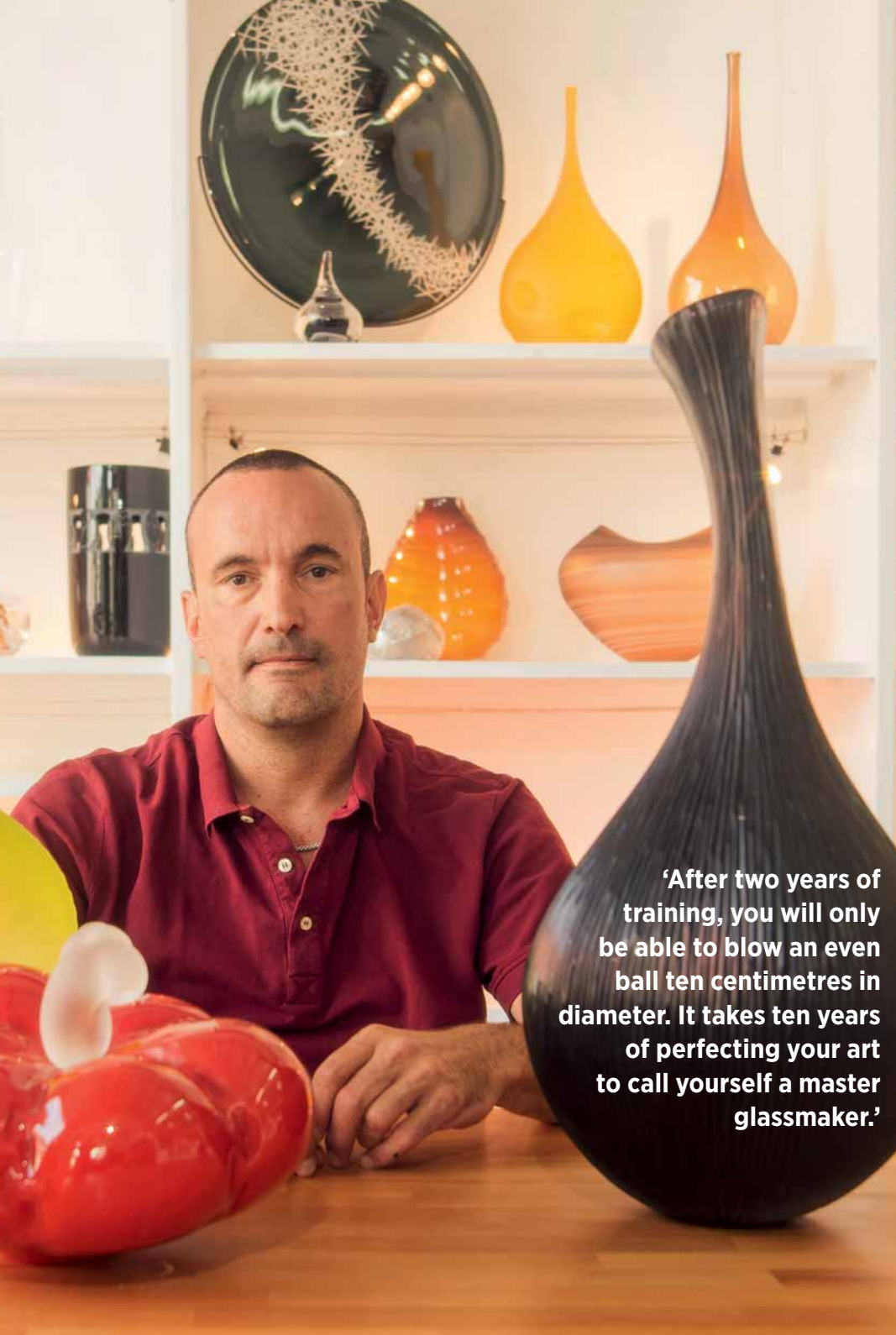
We receive transparent glass that has already been melted (a mixture of silica, soda, lime and potash that has been heated to 1300 degrees) and we re-melt it to 1180 degrees. Its expansion coefficient is compatible with the four hundred or so dyes that we use. This is vital, as a difference in coefficient of 10⁻⁷ can make the piece fragile enough that it breaks when it comes out of the furnace, or even worse, a few years later.

Glassmaking trades have the image of a corporation jealously guarding its secrets and only passing them on to certain initiates by word of mouth. How are things today?

It is true that in order to protect their expertise,

the glassmakers of Murano used to be born and die on an island that they never left, and that any infringement of this was punishable by death. Today, our profession has realised that it possesses expertise that could be lost fairly quickly, and production processes need to be preserved rather than hidden. In any case, you cannot learn how to blow glass from a book. After two years of training, a student leaving school will only be able to blow an even ball ten centimetres in diameter. To call yourself a master glassmaker and create original pieces takes another ten years of perfecting your art under the watchful eye of





'After two years of training, you will only be able to blow an even ball ten centimetres in diameter. It takes ten years of perfecting your art to call yourself a master glassmaker.'



The Chasselas carafe

Since 2010, the Chasselas carafe has been allowing fans of old vintages to serve their exclusive wines under the best possible conditions. In 1998, wine broker Walter Linherr and Aran-sur-Villette winemaker Henri Chollet decided to launch a carafe designed for mature Chasselas. As Henri Chollet put it: 'Often, when you uncork an old vintage, the Chasselas only proves most open and interesting at the end of the bottle. With this carafe, we are aiming to enjoy the full potential of these great vintages from the very first glass.' What makes this creation special is the Vaud decanter: a pierced aerating funnel to be placed in the top of the carafe. This system oxygenates the wine, which runs down the sides of the carafe without losing its carbon dioxide. The concept enjoyed a certain amount of success in 1998, but manufacturing was halted four years later for lack of a glassmaker able to ensure production. It was not until 2010 that Henri Chollet, Walter's son André Linherr, oenologist Claude Jaccard and master glassmaker Yann Oulevay relaunched the project. Shaped, graduated and screen printed by Yann Oulevay, these Chasselas carafes have found an ideal partner in the Clos, Domaines & Châteaux organisation, whose members are all key producers of this wonderful white grape variety with aging potential as excellent as it is unrecognised.

experienced professionals. To get it right, every gesture has to be repeated thousands and thousands of times.

What projects do you have relating to wine?

I began working on the Chasselas carafe ten or so years ago. Today we have produced getting on for 700 examples, a wonderful success. The figures for the more recent Magnificients carafe, one litre in size, are still rather lower. I do not currently have any other projects relating to wine, but I admit that I am thinking about making a glass. www.yannoulevay.com

The Magnificients carafe

The Magnificients concept, led by Nicolas Wüest, offers exceptional Swiss wines in one-litre bottles. Elegance, refinement, passion and expertise are the cornerstones of the annual creations by these doyens of good taste. As unusual as the wines themselves, the one-litre Magnificients carafe was created by Yann Oulevay and engraved by his wife and associate Valérie de Roquemaurel.



*Pinot, Gamay,
Merlot and Gamaret*

WHAT YOU NEED TO KNOW

Taking four producers known beyond just the local region for the quality of their red wines, we present this less obvious side of a winegrowing region primarily known for the diversity and finesse of its whites.

The canton of Vaud - the proud birthplace of Chasselas - sometimes has problems presenting and promoting these red wines, despite the fact that they make up over a third of the grapes planted. If you look at the table opposite, you will see that over the course of two decades, the area occupied by most red varieties has significantly increased (with the exception of the two main varieties: Pinot Noir has remained fairly stable and Gamay is severely declining). Overall, no fewer than 250 hectares of red varieties have appeared in the vineyards, which have reduced in size from 3840 hectares to 3774 over the same period. The main winners of this development are Gamaret and Garanoir (which now cover multiple times the area they did in the past) and Merlot.

In this section we have chosen to present bottles that are recognised as Swiss red wine elite, and deservedly so. There are other wines that could also boast this distinction, in particular Hammel's remarkable blends, but as with every selection we cannot include everything. Our four chosen wines, one for each of the canton's major grape varieties, have all been aged in oak barrels. There is no doubt that mastering the barrel's role as a carrier of flavour affects the quality and complexity of these wines. It also provides them with a depth that becomes even more evident as the years pass (highlighted as we were able to taste the current vintage in parallel with an older example), and all of these wines have respectable aging potential.

For last year's special issue devoted to the canton of Vaud, we organised a large-scale tasting of Gamay, Gamaret and Garanoir. Around eighty producers took part, allowing us to present a relatively exhaustive panorama of the possibilities that these grape varieties

could offer in Vaud soil. So if our selection of fine red wines from Lake Geneva has whetted your appetite, dive into this large-scale tasting that can be found or rediscovered on the Swiss Wine App, available free of charge from the App Store or Google Play.

The development of red grape varieties in the canton of Vaud

Grape variety	Area in 1997	Area in 2007	Area in 2017
Pinot Noir	479	515	487
Gamay (including Plant Robert)	554	457	371
Gamaret	10	118	150
Garanoir	12	97	121
Merlot	2	25	56
Galotta	0	1	23
Cabernet Franc	0,38	7,5	14
Diolinoir	0,67	7	11
Syrah	0,79	6	10
Mara	0	0	9
Other	4,16	42,5	51
Total	1063	1276	1303

Pinot Noir Raissennaz
DOMAINE
HENRI CRUCHON

A member of Mémoire des Vins Suisses and rated highly by Wine Advocate, Raissennaz Grand Cru is one of Switzerland's best-known Pinot Noirs. Meet an unusual wine made by a dynamic estate.





'To understand wine you have to understand the vine, because that is where everything is', Raoul Cruchon explains as he wanders among vines as thick as a forearm. 'These plants are nearly forty-five years old and only produce limited quantities, rarely more than thirty hectolitres per hectare. It is also one of the first two plots we converted to biodynamics, some nineteen years ago. It has always produced very beautiful wines, elegant and gracious, delicate and subtle. It is not the most powerful of our reds, but it is definitely the one with the greatest gleam.' This west-facing strip of land (known as a 'raisse' in Vaud) produces one of Switzerland's best Pinot Noirs - or in any case, that is the view of Stephan Reinhardt who tastes Swiss Wines for Wine Advocate maga-

However, Raissennaz's unique personality is not forged solely in the vine. Raoul Cruchon, who makes the family estate's wines in collaboration with his daughter Catherine, tells us that he was 'struck by the quality of Lalou Bize-Leroy wines in 1994. I discovered that all of these wines were made with the stems. This was a surprise, because I had always learned that even the slightest amount of stalk could result in herbaceous tannins. We started making wines with whole bunches at Domaine Henri Cruchon from 1994 onwards. After harvesting, the grapes are placed in crates filled with carbon dioxide. In this sealed atmosphere without any oxygen, the grapes ferment from the inside out. This specific winemaking process provides an easy-drinking style and a

'To understand wine you have to understand the vine, because that is where everything is.'

Raoul Cruchon, oenologist

zine, founded by Robert Parker. In 2015, this German critic awarded a score of 93 points out of 100 to the 2012 vintage during a tasting of Swiss Pinot Noirs. Finishing third in the tasting and top among the wines that were properly commercially available, the Cruchon family was thrown into the spotlight. 'Commercially, the Parker effect is far from negligible', confirms this producer who is one of the few in the canton to sell a single-vineyard Pinot Noir.

level of freshness in warm years, but above all adds a much higher level of complexity compared with traditional alcoholic fermentation.' Add an initial twelve-month period of maturation in 225-litre barrels, then a second lasting six months (in 500-litre casks for exceptional vintages and in vats for lesser years) followed by bottling without any filtration or fining, and you have the quintessence of Pinot Noir in Vaud soil.

www.henricruchon.com

Raissennaz Grand Cru 2015

Clad in gleaming ruby red, this Pinot Noir stands out with its powerful attack, silkiness on the palate, elegant tannins, depth, delicate aromas (lots of small fruit, floral notes and a touch of eucalyptus), and hugely straight-lined finish.


Raissennaz Grand Cru 2011

Still a beautifully ruby colour. On the nose, ripe red fruit and wild flowers need to be swirled slightly to allow their full potential to be expressed. On the palate, a powerful body, impressive tannic structure, aromatic complexity and silky texture form the four cornerstones of this Pinot Noir that is still on the ascent.

Servagnin from Morges: from plague to Pinot

In 1420, Mary of Burgundy (daughter of Duke Philip the Bold) fled the plague and took refuge in Saint-Prex. To thank the locals for their hospitality, she gave a few Pinot Noir plants to nearby winegrowers. From then onwards, this red variety (under the name of Salvagnin) became widespread in the canton and across the whole of Switzerland. Salvagnin began to disappear in the 1960s, replaced by higher-yielding varieties. To top it all, the name was used as a generic designation for entry-level red blends. When some Morges winegrowers decided to revive this speciality from some surviving vines, they dug up the old name of Servagnin from the archives to differentiate it from the everyday bottles that were being called Salvagnin. Its very strict specifications (which now cover seventeen estates around Morges) require the planted vines to be Pinot Noir Salvagnin de Saint-Prex, yields limited to 50 hectolitres per hectare, a minimum sample of 82° Oechsle during the harvest, at least sixteen months of maturation (nine of which must be in oak barrels), blending limited to 5%, tasting by a tasting committee, similar packaging for all producers, commercialisation in 1 April (so the 2016 has been on sale for several months), and adherence to a minimum retail price of CHF 18.50.

www.vinsdemorges.ch

A man with short grey hair and a slight smile stands in a vineyard. He is wearing a white polo shirt with blue and red trim on the sleeves and collar. The shirt has 'METZELER Reifen' printed on the left chest and a circular logo on the right chest. He is also wearing blue jeans. The background shows rows of grapevines with green leaves and some fruit, under a clear blue sky.

'I realised that if we respect it, Gamay here has more potential than many other red varieties in terms of colour, tannins and concentration.'

Philippe Bovet, oenologist

Gamay Atlantique PHILIPPE BOVET

In Givrins in the hills of La Côte, Philippe Bovet has given exceptional brilliance to Vaud's most unloved red variety. His Atlantique (like his Pacifique) will whisk you away on an ocean of aromas and flavours.

'In our opinion, Atlantique 2015 ranks among the very finest Swiss reds, and if it is not recognised as such, it is only because of people's preconceived ideas about this grape variety', is what we wrote in our 2017 special devoted to the canton of Vaud, where this barrel-aged Gamay came top of the major tasting. Its score of 18.5 points made it one of the top 100 wines tasted by VINUM journalists that year, a rare honour for a wine from French-speaking Switzerland and unheard of for a Gamay. 'To begin with, aging this variety was a way of setting ourselves apart from the competition. Then I realised that if we respect it, Gamay here has more potential than many other red varieties in terms of colour, tannins and concentration', explains this producer who cultivates 2.4 hectares of Gamay. As well as a rosé and a blend, Gamay is also made as two single varietals: Pacifique (matured in a traditional vat) and Atlantique (matured in oak barrels). 'To make a good Gamay, you need high-quality clones (my father was lucky enough to receive top-class plant material from his nurseryman Jean-Jacques Dutruy), yields of no more than 500 grams per square metre, precise balance between greenery, fruit, roots and grass, good grape aeration, and harvesting as late as pos-

sible', this La Côte producer explains, nevertheless pointing out that all regions making high-quality red wines drastically limit yields. He uses this recipe for his two Gamays, as Pacifique and Atlantique are both made from the same grape. 'Same plot, same grapes, same harvest dates: their futures part ways once the grapes have been pressed. I try to split the quantities in half, as these are two popular wines. Last year, the Gamay made from the fruit set aside for Pacifique won the Sélection des Vins Vaudois.' With stocks running out six months after bottling, these wines should continue to move upmarket, Philippe Bovet explains: 'with the 2015 vintage, the maturation period for Atlantique was extended from twelve to eighteen months in barrels. In 2016 I bottled one barrel after a year of aging and the others six months later so that I would not be running dry for too long. The 2017 on the other hand, a year with a small harvest, will all spend eighteen months in barrels.'

Plant Robert: Gamay resurrected

Having come very close to extinction in 1966, this Gamay originally from Lavaux won the Confrérie de Bourgeois Vaudois's heritage prize in 2011. This distinction recognises the exceptional, epic work undertaken by a few passionate individuals to protect an unusual Gamay. Once upon a time there was Plant Robert (also known as Plant Robez or Plant Robaz), an enigmatic red grape mentioned in a 19th century work by a French ampelographer. One brief appearance in literature and suddenly, this variety (whose name is doubtless derived from the old French word 'rober', meaning to steal) disappeared from the radar. It was not until 1965 that the last plot of Plant Robert, awaiting demolition in order to build a motorway, was visited by the nurseryman Robert Monnier. Replanted in Cully and then in other Lavaux appellations, this red variety – originally thought to be indigenous but shown by DNA analysis to be a Gamay – has the support of numerous passionate local winemakers. Potterat, Chollet, Duboux and others adopted it, expanded its growing area, and created an association devoted to championing it, which now has around twenty members. The strict specifications established by the grape's rescuers of course do not permit rapid development of the area it covers, but at the same time this level of rigour (unusual for Swiss vineyards) ensures that the product is appreciated by winemakers and means a high-end positioning for the Plant Robert / Plant Robaz / Plant Robez brand.

www.plant-robert.ch

Atlantique 2016

A beautiful deep purple appearance and an expressive nose where oaked and spicy notes still dominate the forest fruit. This fruit takes flight in the palate, where the wine is remarkably well balanced and very silky in texture. Add beautifully refined tannins and a hugely fresh finish and you have a wonderful wine that will reach its peak in two to three years.

Atlantique 2012

Harvested at 103° Oechsle, this concentrated, sunny Gamay has reached its peak. The complex nose pairs black cherry and blackberry notes with soft spice. It also offers up rosemary and sage notes that reappear on the palate, where the wine is full and framed by elegant, perfectly integrated tannins. The wonderfully lingering finish combines white pepper, aromatic herbs and black fruit

Merlot Gourmand CAVE DES VITICULTEURS DE BONVILLARS

Made by the canton's most dynamic cooperative, this Merlot won the Lauriers de Platine Rouge 2018 ahead of a trio of Côtes-de-l'Orbe specialities, offering a reminder that northern Vaud is a region able to produce high-quality red wine.

'The Cave des Viticulteurs de Bonvillars covers nearly 60% of red grapes, a third of which are turned into rosé and two thirds into traditional wines such as Pinot Noir Les Croisés, our flagship brand, or into specialities such as the Merlot Gourmand', says Olivier Robert, the oenologist of this cooperative which produces nearly half of the wine under the Bonvillars AOC. 'The Cave began adjusting its mix of grape varieties in favour of reds in the 1990s. Ten or so years later, terroir analyses have allowed us to further refine the choice of grape varieties for new plantations', director Sylvie Mayland explains. She and Olivier Robert have been a dynamic duo for thirteen years. Brought on in 2007 and 2009 respectively by a cooperative going through a difficult period, as well as getting things back on track on a commercial level they have also been able to drive a quality revolution which has transformed all of northern Vaud's appellations. 'Planted by our predecessors across 8000 square metres spread between four plots of lands grown with limited yields, Merlot was immediately destined for our Gourmand range which contains our top wines. It should be noted that the first vintage was harvested in 2009, an exceptional year. We immediately decided that if quality levels did

not remain consistent, the wine would not be produced. Ultimately, even in difficult years our Merlot did not demonstrate the unpleasant herbaceous characteristics so typical of the grape variety when it is not handled correctly. It would appear that we have planted the vines in soils that suit them', continues the oenologist, who confesses to having had some concerns about whether the grape variety would work in the Bonvillars climate. These doubts have now been swept aside by the reception given to the 2016 vintage of this Merlot, matured in barrels for twelve months. A few weeks apart, this wine - one from a vintage considered much less favourable than 2015 or 2017 - won a gold medal at the Mon-

dial du Merlot in Sierre and took the lead at the Lauriers de Platine Rouge organised in Soleure by the Terravin quality label. Beating three Côtes-de-l'Orbe specialities (De Galléra from Benjamin Morel and the Gamaret Barrique and Merlot-Gamaret from Bernard Gauthy), this wine came out top of a comparative tasting by a panel of around forty sommeliers and specialist journalists. 'Our victory at the Lauriers de Platine gave us a lot of media coverage', confirms Sylvie Meyland, who hopes that this fantastic coup will help to open doors to German-speaking Switzerland, a market that has not yet succumbed to the charms of this small northern Vaud appellation.


www.cavedebonvillars.ch

Merlot Gourmand 2016

Bright garnet appearance, decently expressive nose pairing red fruit, floral notes and delicately smoky aromas, fresh in the attack and ample on the palate borne up by supple tannins, and a rich fruity finish, all making up a Merlot that is truly worthy of its gourmet name. A wine that is generous yet still fresh.

Merlot Gourmand 2014

Garnet appearance teeming with dark touches. The nose tends towards spicy aromas, but also contains sandalwood and ripe prune notes. The wine is well structured, concentrated and powerful on the palate with good balance, ending with a tonic finish. This wine is still improving and should reach its full potential in two or three years.


A man and a woman are standing next to a large, weathered stone pillar in a vineyard. The woman is on the left, wearing a blue and white striped shirt and white pants. The man is on the right, wearing a red polo shirt with 'CHATEAU DE VITICULTEURS BONVILLARS' printed on it and blue jeans. They are both smiling at the camera. The background shows green grapevines and a clear sky.

‘Planted across 8000 square metres spread between four plots of lands grown with limited yields, Merlot was immediately destined for our Gourmand range which contains our top wines.’

Olivier Robert, oenologist

Merlot: rare but prestigious

A Bordeaux grape variety that has enjoyed international popularity in recent decades (between 2000 and 2010 it was the most widely grown grape on the planet, with 250,000 hectares across five continents), Merlot arrived in Switzerland in the late 19th century. It initially appeared in Ticino when the vineyards were being rebuilt after the phylloxera epidemic. In 2006, the Italian-speaking canton celebrated a hundred years of this iconic grape variety that covers 85% of its vineyards. Created from Cabernet Franc and Magdeleine Noire des Charentes, a forgotten variety discovered in Brittany, Merlot is one of the most popular red grape varieties with Swiss winemakers. Two decades ago it began moving beyond the borders of Italian-speaking Switzerland to its French-speaking counterpart. Although there are just 56 hectares of Merlot in Vaud, this grape variety produces the only red wines (all made by Hammel) that meet the stringent requirements of the Premier Grand Cru appellation, even though Pinot Noir, Gamay, Gamaret and Garanoir are all authorised red varieties under the specifications of this prestigious AOC. Often made as a single varietal, it is also used in numerous blends, either alongside other Bordeaux varieties or with native red grapes. These wines, often matured in barrels for a long period, frequently sit at the top of the quality period for Vaud red wines.



The winner of Syrah du Monde 2016 with a Vaud-Valais Syrah, Serge Diserens produces a remarkable Gamaret (grown in particularly thankless soil) pairing the variety's typical style with complexity.

Gamaret Réserve
DOMAINE DISERENS
LES MOINES



Gamaret Réserve 2016

Drawn from the barrel, this crimson wine has a nose as expressive as it is characteristic. Black fruit such as blueberries and blackberries stand alongside spicy and oaked notes, reappearing on the palate where the wine is silky and concentrated, ending with a lingering finish.

Gamaret Réserve 2005

This wine, made in open barrels, is garnet in colour tinged with hints of brick red. The aromatic nose offers up ripe black fruit and spicy notes enhanced by touches of mint. The wine's medium volume on the palate builds on a lively structure that provides a lingering, once again minty finish.

about the colour of the plot. The wine produces very small berries that produce very little juice', continues the oenologist who vinifies this vine's small yields in conical 700-litre vats. 'These wooden containers allow us to keep as much of the grape skins as possible immersed in the wine, enabling good extraction of a harvest that we gather in a week after the grapes have reached a ripeness level of 95° Oechsle. Once the fermentation is complete, maturation in barrels (50% new oak) lasts for two years.' Positioned as one of the estate's top-end wines since 1997, this Gamaret has a

'From the motorway, Gamaret forms a yellow square amid a sea of lush green vines. We were the subject of a fair amount of mockery, but when I saw the quality of the wine I did not care about the colour of the plot.'

Serge Diserens, oenologist

Gamaret and Garanoir: pure products of Swiss research

Crossing grape varieties dates back to the early 19th century. This complex operation involves manually mixing the pollen of one plant (the father) with the pistil of another grape variety that has first been emasculated (the mother). The resulting grape seeds are planted to see the characteristics of the new-generation vine, and the first grapes appear after three years of monitoring. Thus far, only 5% of these young plants have demonstrated interesting characteristics. These lucky few are then propagated to obtain enough of each grape to perform micro-vinifications. The most promising undergo in-depth testing with the aim of eventually going to market.

In 1965, the federal agronomic research station Agroscope launched a programme to create new grape varieties. The main aim was to strengthen the colour of past Gamays and Pinots. Like Mara and Garanoir, Gamaret was created as a cross of Gamay and Reichensteiner Blanc, itself a variety produced in a laboratory and one with a very complex family tree. These three twins have been enthusiastically received by Swiss winemakers. Although Mara remains small-scale at just ten hectares, Garanoir (225 hectares) and in particular Gamaret (425 hectares) are now firmly established as iconic specialities of Switzerland's vineyards. Particularly popular in the canton of Vaud (150 hectares), Gamaret makes spicy and tannic wines, whilst Garanoir (120 hectares in Vaud) produces fruity, structured examples. Whether alone or in a blend, since 2017 these wines have been granted their own dedicated category at the Grand Prix du Vin Suisse. Gamaret has now moved beyond the borders of Switzerland and is permitted in Beaujolais vineyards, demonstrating its success.

'We have 40% red grape varieties on our estate, as well as a certain amount of experience. My father made one of the canton's first barrel-aged Pinot Noirs in 1985. Since no-one in Switzerland was selling barrels, we had to import them from France', explains Serge Diserens, remembering that his grandfather found it hard to sell the 600 litres of red wine he produced. 'At Christmas, when Chasselas was running out, he would only sell his customers a case of white wine if they also took six bottles of red. Today, that seems completely mad.' The Diserens planted Gamaret as soon as the grape variety appeared on the market in the mid-1980s. 'My father planted it in very light soils made up of scree and alluvium. From the motorway, Gamaret forms a yellow square amid a sea of lush green vines. We were the subject of a fair amount of mockery, but when I saw the quality of the wine I did not care

relatively unusual profile. 'Every time I have entered this wine in an international competition or the Grand Prix du Vin Suisse, it has won a medal. However, it has never won the Sélection des Vins Vaudois, most likely because its profile is rather different from that of a traditional Gamaret', muses Serge Diserens, whose unusual reds sometimes play tricks. In 2016, his Syrah Terra Solis 2012 beat 373 other contenders from 23 countries to win first prize in the 'Syrah du Monde' competition in Ampuis in the Côtes-du-Rhône. Sadly, this very low-yield Syrah grows in Saillon in a plot purchased in 2004, four years after Serge joined the company. This interbreeding has not been met with enthusiasm by either canton, and Serge Diserens's exceptional reds are still wonders that are not widely known by the general public.

www.lesmoines.ch

*937 wines, 250 producers,
78 judges, 10 categories: the
figures for this cantonal competition
organised by the Office des
Vins Vaudois demonstrate the desire
to showcase the diversity that Lake
Geneva's vineyards have to offer.*



Sélection des Vins Vaudois **WINES NOT TO MISS 2018**

Every year, the Sélection des Vins Vaudois competition crowns the best wines in the canton following a tasting that pits nearly a thousand wines against each other. The winners opposite show that as well as being closely fought, this competition also attracts the most prestigious appellations such as Calamin Grand Cru and Dézaley Grand Cru or Premier Grand Cru. These renowned appellations also went away with the Sélection's two Chasselas categories (the first for wines of the current vintage and the second for 2015 and 2016 wines), highlighting the importance of this white grape variety in the canton. In total, the 2018 Sélection awarded 122 gold medals (for scores of 90 or more) and 178 silver medals (scores between 87.6 and 89.8). The

highest score among the 937 wines presented – awarded the Master Swiss Wine trophy – was given to Eric Schopfer's Solaris Le Champagnoux. This winemaker from the village of Champagne in the Bonvillars appellation dried the grapes from this resilient grape variety (meaning it did not need any crop protection treatments) to achieve a well-balanced, complex sweet wine. The competition's other special award, the Bio Vaud trophy, went to the 2016 Pinot Noir from Domaine de la Croix (which also finished third in its category). The format of this publication only allows us to list the main award winners, but readers can see all of the results of the 2018 Sélection des Vins Vaudois competition on the Office des Vins Vaudois website.

www.ovv.ch

The winners of the 2018 Sélection gathered around Jérôme Aké Bédà, inducted as Commander of the Order of Vaud Wines at the awards ceremony.



2018 winners

Chasselas 2017

1. La Béguine AOC Calamin Grand Cru, J & M Dizerens, Lutry
2. Bérillon Le Consul Grand Cru, Cave du Consul, Perroy
3. La Braise d'Enfer, Les Frères Dubois, Cully

Chasselas 2015–2016

1. Château La Bâtie 1er Grand Cru 2016, Cave de la Côte, Tolochenaz
- 2.* Luins 2016, Claude Berthet, Vinzel
- 2.* Yvorne Grand Cru 2016, Domaine de la Baudelière, Aigle
- 3.* Martheray 2016, Richard Aguet, Féchy
- 3.* Dézaley-Marsens De la Tour 2016 AOC Dézaley Grand Cru, Les Frères Dubois, Cully

Other dry white wines

1. L'As de Cœur Assemblage de Cépages Blancs 2017, Cave de Jolimont, Rolle
2. Sauvignon Blanc Grand Cru 2017, Domaine de Marcy, Saint-Prex
3. Pinot Gris Clos de Saint-Bonnet Grand Cru 2017, Parfum de Vigne, Dully

Rosés and Blanc de Noirs

1. Gamaret Garanoir Rosé Grand Cru 2017, Château de Vullierens, Rolle
2. Œil-de-Perdrix Les Chaumes 2017, Cave de la Côte, Tolochenaz
3. Badoux 1908 Rosé 2017, Badoux Vins, Aigle

Gamay

1. Le Clos Grand Cru 2017, Pierre-Yves Poget, Agiez
 2. Crescendo Gamay 2015, Domaine de Chantegrive, Gilly
 3. Le Gamay Barrique 2016, Bolle & Cie, Morges
- Cuvée Origine Gamay 2017, Château de Valeyres, Valeyres-sous-Rances

Pinot Noir

1. Soprano 2016, Domaine de Chantegrive, Gilly
2. Pinot Noir Grand Cru 2017, Domaine Antoine Bovard, Cully
3. Pinot Noir 2016, Domaine de la Croix, Bursins

Other red single varietals

- 1.* Galotta Grand Cru 2015, Les Gam'notes, Mont-sur-Rolle
- 1.* Amazone Gamaret 2017, Parfum de Vigne, Dully
- 2.* Gamaret Expression 2016, Cave de la Côte, Tolochenaz
- 2.* Merlot 2016, Celliers du Chablais, Aigle
3. Syrah 2016 AOC Dézaley Grand Cru, Marc & Jean Duboux, Rieux

Red blends

1. 1807 Rouge Grand Cru 2016, Martial Neyroud, Blonay
2. Diolinoir Galotta Grand Cru 2015, Domaine La Capitaine, Begnins
- 3.* Jomini Passions 2013, Constant Jomini, Chexbres
- 3.* Cuvée Charles Auguste Grand Cru 2015, Domaine de Crochet, Rolle

Sweet wines

1. Solaris 2015, Le Champagnoux, Champagne
2. Colino 2011, Cave Philippe Bovet, Givrins
3. Larmes de Licorne 2015, Bolle & Cie, Morges

Sparkling wines

1. Cuvée Antoine Saladin Brut Grand Cru, Château de Crans, Crans-près-Céligny
2. Plaisir Brut, Cave des 13 Coteaux, Arnex-sur-Orbe
3. Melchior, Kursner Vins, Féchy

Master 'Swiss Wine' trophy (highest score in the competition)

Solaris 2015, Le Champagnoux, Champagne

Bio Vaud trophy

Pinot Noir 2016, Domaine de la Croix, Bursins

*these wines have been evaluated equally





Photos: OVV/Anoush Abrar, OVV/Walter Pfeiffer

Commanders of Vaud Wines ON A CHASSELAS MISSION

For the past two years, the Office des Vaudois has awarded the title of Commander to individuals from Switzerland and abroad who are working to showcase wines from Lake Geneva in general and Chasselas in particular.

Before becoming an upper rank of various honorary orders, the title 'commander' was given to the head of a 'commandery' (a land estate) belonging to an order of soldier monks such as the Knights Templar or Hospitaller. Although the term 'crusade' might seem a little excessive to describe the activities undertaken by the Commanders of the Order of Vaud Wines, there is no doubt that these influencers are all striving to promote Chasselas and other specialities from the great Lake Geneva canton. These sommeliers, directors of prestigious restaurants, Michelin-starred chefs, politicians and entrepreneurs have been rewarded by Pierre Keller and his associates for their passion and their ability to share it with others. Created in 2016, the insignia of the Commanders of the Order of Vaud Wines (a green and yellow ribbon decorated with a Chasselas grape, designed by Micael Filipe and created in Christofle workshops) has been awarded to around fifteen recipients. In this section, we met four Commanders and asked them about the image and potential of Vaud wines beyond its local region.

Commanders of the Order of Vaud Wines

Chandra Kurt, author and journalist, Zurich
Naoyuki Miyayama,
president of Club Concierge, Tokyo
Michel Logoz, label designer, Lausanne
Ingvar Kamprad, founder of Ikea, Epalinges
Jean-Jacques Gauer, hotelier, Cully
Guy Parmelin, federal councillor, Bursins
Pierre Perusset, director of the Ritz Carlton,
Hong Kong
Andy Zaugg, Michelin-starred chef, Solothurn
Toni Mittermair, hotelier, Glion
Masashi Zusuki, sushi master, Tokyo
Jean-Claude Biver, watchmaker, Montreux
Alessandro Cresta, director of Hôtel Martinez,
Cannes
Olivier Schlegel, restaurateur, Montreal
Kurt Fluri, president of the municipal council,
Solothurn
Jérôme Aké Bédá, sommelier, Saint-Saphorin



'We supply Chasselas to 76 establishments in Japan and Singapore. Some (like the very well-known Okei Sushi) have replaced Chardonnay with Chasselas, which is now the only wine that they serve.'

Biography

Born in Fukuoka in Japan in 1957, Naoyuki Miyayama gained a degree in economics from the university in his home city. After spending fifteen years working for a media company, in 1995 he created a business services company that was a pioneer in voice recognition and the internet. Eight years later he founded Club Concierge, offering exclusive services (including a magazine and concierge service) to a very wealthy clientele. Named a Commander of the Order of Vaud Wines in 2016, Naoyuki Miyayama now imports around 8000 bottles of Chasselas a year.



Naoyuki Miyayama President of Club Concierge, Tokyo

Where did your interest in Vaud wine come from?

I discovered the canton of Vaud and its wines in 2012, when I accompanied my daughter who was coming to Lausanne to study. I decided to import Chasselas after meeting Christian Dubois and the Les Frères Dubois winery. I immediately fell in love with their Dézaley Grand Cru Marsens de La Tour. This thunderbolt was followed by other oenological discoveries in Lavaux, a UNESCO World Heritage Site. I became a massive fan of Chasselas, Dézaley and Calamin in particular, and

made friends with many winemakers. I now import Chasselas from eight different estates and have excellent relationships with their producers, who come to Japan every year and whom I regularly visit in Switzerland.

Is there a market for Vaud wine in Japan?

Japanese cuisine and Chasselas make a very successful pairing. The Japanese understand the meaning of elegance and so appreciate the finesse of Chasselas, perhaps sometimes even more than the Swiss. Club Concierge is Japan's largest concierge service, and for the

past fifteen years has been offering highly refined and rare products to the most exacting consumers. This policy has enabled us to establish strong relationships with Michelin-starred restaurants and the most prestigious sushi bars. We now supply Chasselas to 76 establishments in Japan and Singapore. Some (like the very well-known Okei Sushi) have replaced Chardonnay with Chasselas, which is now the only wine that they serve.

What advice would you give to producers wanting to export Vaud wines to Japan?

They must cherish Chasselas, which is part of their culture. I urge them not to lose sight of the forest for the trees and turn their attentions to red wine. Only Chasselas has potential in Japan. The reds are not well-suited to Japanese cuisine, and other grape varieties are outperformed by competition from other countries.

Pierre Perusset

Director of the Ritz Carlton, Hong Kong

Where did your interest in Vaud wine come from?

I was born in Orbe and spent my entire childhood in Ballaigues. After falling into it as a young boy, I developed my professional knowledge of Vaud wine during my apprenticeship as a sommelier at La Voile d'Or in Lausanne, then during my studies at Lausanne Hotel School. And not forgetting the school for rifleman recruits in Bière, where white wines from all over the canton flowed freely into our small traditional goblets. I am a fan of Chasselas, a relatively unknown grape variety outside of Switzerland, but I also like the canton's fruity Gamay and Pinot Noir. This does not mean that I am not interested in the original wines now on offer from various Vaud winemakers.

Is there a market for Vaud wine in Hong Kong?

At the Ritz Carlton in Hong Kong (the tallest hotel in the world at 118 floors and 490 metres high - Ed) which I run, we offer excellent Swiss and Vaud wines. Since they are still relatively unknown among our clientele, it is up to the sommeliers of our two Michelin-starred

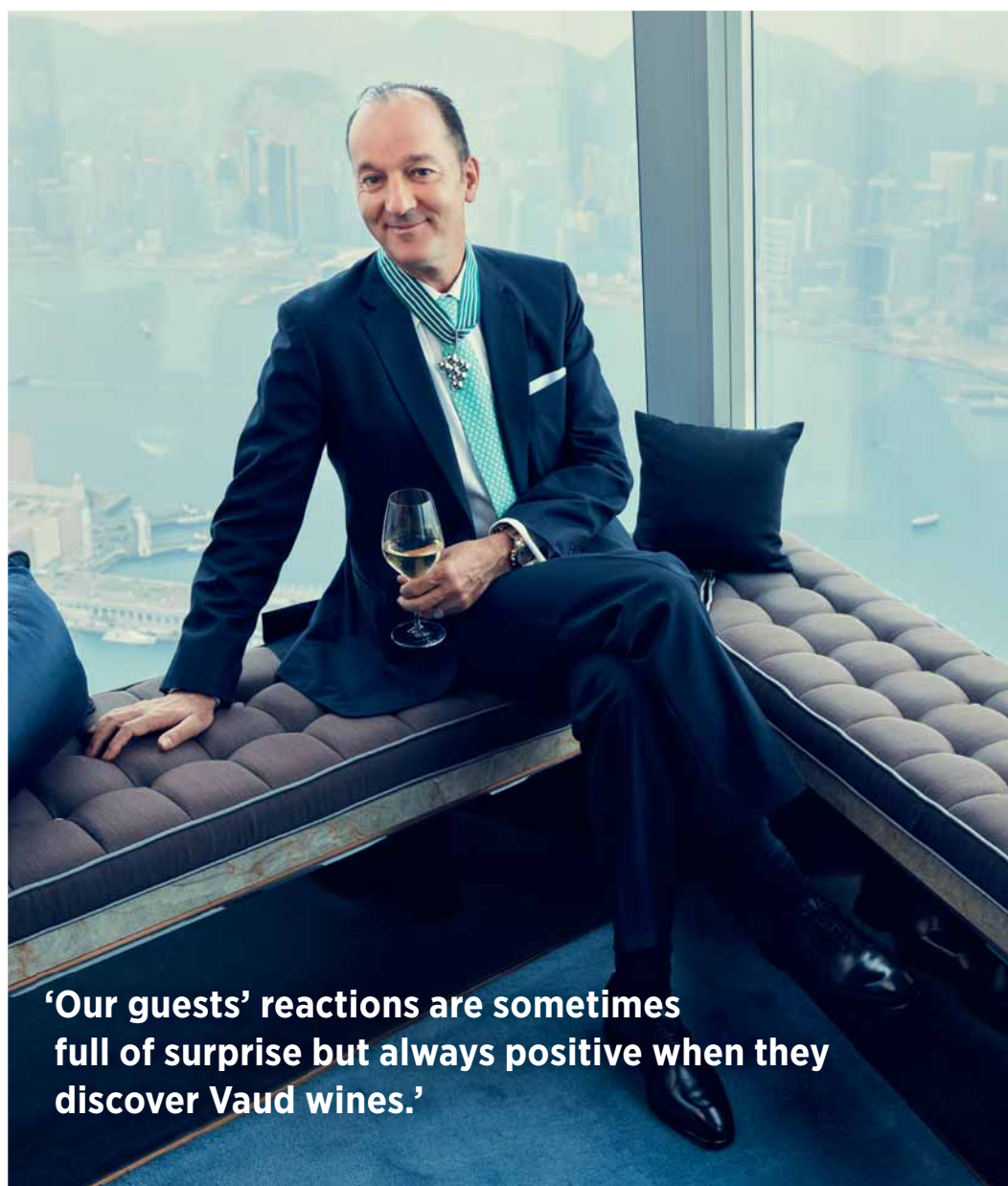
restaurants (the first taking Italian influences, the second offering Cantonese cuisine) to persuade people to try them. This is something they have taken very much to heart, as our guests' reactions are sometimes full of surprise but always positive when they discover these specialities. Of course, although there is demand it remains limited given the limited fame of Swiss wines, whether from Vaud or elsewhere.

What advice would you give to producers wanting to export Vaud wines to Hong Kong?

The geography of the canton of Vaud is not well known in Asia. La Côte, Dézaley and Chablais are not appellations that are known to wine consumers, who focus primarily on grape varieties. In my view, therefore, bottles destined for Hong Kong should highlight the name of the grape variety.

Biography

Pierre Perusset was born, raised and trained in the canton of Vaud. After completing his studies at Lausanne Hotel School he began a career that took him across Europe and to the USA, Middle East and in particular Asia, where he put his skills to use for the benefit of guests in Japan and Indonesia before becoming director of the Ritz Carlton in Hong Kong in 2011. Named a Commander of the Order of Vaud Wines in 2017, Pierre Perusset was also named 'Best General Manager of the Year' by the Middle East Hotelier Magazine in 2004.



'Our guests' reactions are sometimes full of surprise but always positive when they discover Vaud wines.'

Biography

Originally from Italy but holding Swiss and French nationality, Alessandro Cresta trained in the Lake Geneva region, in particular at Geneva Hotel School. From 1989 to 2000, this father of two worked in Switzerland for the Hôtel Crown Plaza and the Intercontinental group. He then embarked on an international career that took him to Dubai (and the first five-star hotel opened in this emirate), the Czech Republic and France. Employed by the Hyatt group, he became director of the Park Hyatt Paris Vendôme in 2013 then of the Grand Hyatt Cannes Hôtel Martinez three years later.



'If you want to establish yourself in a market, you have to offer two things: medium to high quality bottles that are excellent value for money, and very high-level wines.'

Alessandro Cresta

Managing director of the Hôtel Martinez, Cannes

Where did your interest in Vaud wine come from?

I was born and raised in Lausanne before moving abroad for work. Vaud wines are therefore part of my culture and education, as my father worked in the restaurant industry. I also have wonderful memories of Comptoir Suisse and its cellars. Of course, my professional training meant that I got to know the particular features of our vineyards in more detail. One thing is clear: Vaud whites always stand out with their quality and precision. When I was young, Chemin de Fer, Ovaile, Aigle Les Murailles and Dézaleys made by the city of Lausanne were already Chasselas wines known for their quality.

Is there a market for Vaud wine in Cannes?

There is a market, as I have put seven whites and three reds on the menus of Martinez's various restaurants. However, I think we are the only establishment anywhere on the Côte d'Azur to be offering Vaud wines. Since export levels are very low, Swiss people coming to Cannes are very surprised to find Lake Geneva wines on our wine lists. It should be pointed out that Swiss wines are much more expensive than those from other countries due to the difference in production costs. This means that we had to reduce our margins in order to be able to offer them at reasonable prices.

What advice would you give to producers wanting to export Vaud wines to France?

If you want to establish yourself in a market, you have to offer two things: medium to high quality bottles that are excellent value for money, and very high-level wines. That is what we are doing at Martinez. A second issue is the fact that there are virtually no importers of Swiss wine in France, making any attempts to establish a market more complicated, particularly in a country with a local wine tradition. French people enjoy drinking Vaud wine when they are in Lausanne or Montreux, but when they get home they prefer to go back to their local appellations.

Chandra Kurt

Author and journalist, Zurich

Where did your interest in Vaud wine come from?

Since I am Swiss and live in the country, it seemed logical to me that I should be interested in Vaud wine, and in particular Chasselas about which I am particularly passionate. In my view, this grape variety truly has a unique character, and is made here in a way that is also extremely unusual. And once you catch the Chasselas bug, there is no going back. To be honest, this grape variety was not my first love, but after writing about varieties from all over the world, I returned to my roots to a certain extent by rediscovering this wine that is low in alcohol, flavoursome and elegant on an aromatic level. Finally, from a more personal perspective, I particularly like two types of Chasselas: lively, dry and light wines, and old vintages which have undergone an impressive metamorphosis.

What is the Vaud wine market in Zurich like?

It is a difficult market. The cultural divide between French and German speaking Switzerland is still in place. Italian red wines or other white varieties are much easier to sell than Chasselas from Vaud. There is still plenty of work to be done, as Chasselas is still stuck

'I particularly like two types of Chasselas: lively, dry and light wines, and old vintages which have undergone an impressive metamorphosis.'

with a slightly old fashioned image in German-speaking Switzerland. However, in my view quality levels are there, along with its various characteristics: light, festive and fresh,

Chasselas has everything it needs to delight urban clientele in a city like Zurich. In addition, Vaud producers seem to me to be very competitive in terms of price. There is sometimes even a lack of more expensive wine for enthusiasts wanting a very good bottle to celebrate a special occasion.

What advice would you give to producers wanting to establish a profile in Zurich?

In my view, image is the area where real work is required. It needs to be rejuvenated and simplified. Zurich locals have no interest in a complicated region like Burgundy that takes twenty years of study to understand. Chasselas must become a friendly, easily accessible, festive grape variety. Some regions have overcome this challenge, like the Douro Boys who have blown all the dust off this iconic Portuguese region.



Biography

A journalist, consultant and author of numerous books on wine including the iconic *Weinseller*, Chandra Kurt is one of the most powerful Swiss influencers in the wine world. Her articles are regularly featured in mainstream media in German-speaking Switzerland. In 2014 she published 'Chasselas – from Féchy to Dézaley: A voyage of discovery through the treasures of canton Vaud's vineyards', a true ode to Switzerland's most traditional wines. Chandra Kurt was the first person to be named a Commander of the Order of Vaud Wines, and has also created a Chasselas range for Bolle.



CHASSELAS



Used as a benchmark in agronomy all over the world (whenever people talk of an early or late ripening variety, it is always in relation to Chasselas Roux), this grape variety has fared well on the banks of Lake Geneva for centuries. All theories about its distant origins have been refuted by the DNA analysis of Dr. Vouillamoz. The grape, previously known as Lausannois, Fendant, Gutedel or Edeltrauben over the course of its wanderings, does not originate from the Egyptian oasis of Fayoum, Constantinople, Cahors or the Burgundian village bearing its name. For the Valais scientist, who has studied its genetic heritage, there is no doubt: "Chasselas originally comes from the Genevan basin and most likely from the lake's north bank, which now represents the canton of Vaud." Mentioned in scientific works from the 16th

and 17th centuries, Chasselas subsequently spread reasonably far: three centuries later it can be found in various regions of France, Germany and Hungary, as well as further afield in Mexico, Chile, the USA and Oceania (most likely taken there by Swiss or German emigrants). As it stands, the majority of the 38,000 hectares of Chasselas grown across the world are sold as table grapes. Only 6000 to 7000 hectares are used for winemaking. The canton of Vaud is the primary producer of Chasselas (with 2268 hectares recorded in 2017), far ahead of Markgräflerland in Germany (around 1050 hectares) and Valais (880 hectares). Occupying 60% of Vaud's vineyards, Chasselas is found in every region of Vaud: La Côte (1224 hectares), Lavaux (571 ha), Chablais (366 ha), Bonvillars (59 ha), Côtes de l'Orbe (29 ha) and Vully (18 ha).

For this tasting, with scores and notes from a jury consisting of Alexandre Centeleghe (OVV Events Manager), Samuel Boissy and Davide Dargenio (Education Manager and Head Sommelier at EHL), and Alexandre Truffer (VINUM's Deputy Editor-in-Chief), we divided the Chasselas supplied by producers into price categories. Our selection therefore presents the best wines costing under ten Swiss francs, bottles between ten and twenty francs, and top examples priced at over twenty francs. Finally, we also have a special category for old vintages, including Chasselas from 2014 and earlier.

Chasselas, part of Switzerland's DNA, has experienced some difficult decades but is now enjoying a resurgence of interest from both young generations and foreign specialists. Our guide offers an exceptional overview (classified by price) of the best examples of this Lake Geneva grape variety from the eight appellations making up the canton of Vaud. And as the icing on the cake, you will also find a selection of old vintages, whites at their peak that are becoming increasingly popular beyond the small circles of devoted enthusiasts.

The canton of Vaud and its appellations



Under 10 CHF

16.5

«Cuvée 48» 2017
Cave De Jolimont
Perroy Grand Cru AOC La Côte

Coherent and very flavoursome, this elegantly packaged wine has a bright appearance and a delicate white fruit nose. It is a touch sparkling in the attack and full on the palate with expressive fruitiness and a lingering characterful finish.

www.schenk-wine.ch
Réserve du Domaine 2017
Cave Dupuis
AOC La Côte

Well structured and rich on the palate yet still well balanced, straight-lined and lingering. The subtle nose offers up beautiful citrus notes. Put together, this is a beautiful discovery with definite aging potential, whose value for money defies all the competition.

www.cavedupuis.ch
Mon Pichet 2017
Jacques Pélichet
AOC La Côte

White fruit enhances the straightforward, harmonious style on the palate. This fruit also swirls around on the nose, together with white flower notes and mineral touches. Beginning relatively sparkling in the attack, this very pleasant classic ends with a beautifully lingering finish.

www.vins-pelichet.ch
Délices de Pierrot 2017
Pierre-Louis & Thierry Molliex
AOC La Côte

Winning the Lauriers de Platine for the 2012 vintage and coming second in the same competition for the 2016, this wine represents the acme of what can be found in this price category. Offering an impressive structure and elegant mineral touches in the nose and finish, spirited on the palate and wonderfully lingering, this wine could be enjoyed young with a fish tartare or after a little aging with a cheese platter.

www.molliex.ch


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L'Arquebuse 2017
Cave des Viticulteurs de Bonvillars
Bonvillars Grand Cru AOC Bonvillars

White fruit and fresh almond notes with a touch of lime blossom form a pure, elegant aroma that is found in the delicate nose, in taut form on the palate, and in the flavoursome finish of this northern Vaud classic.

www.cavedebonvillars.ch
Bérolon Le Consul 2017
Cave du Consul
Perroy Grand Cru AOC La Côte

A very ripe nose offering up slightly surprising banana and exotic fruits aromas. On the palate, the wine's body, length, elegance, richness, complexity and saline finish make it a classic on the top step of the podium.

www.caveduconsul.ch



15.5

Clos des Abbesses 2017
Domaine des Abbesses
Morges Grand Cru AOC La Côte

Bright appearance, medium intensity fruity nose with white fruit aromas that reappear in supple form on the palate, where a gourmet attack and a flavoursome finish characterise this beautiful Chasselas.

www.vins-lesabbesses.ch

Château de Favières 2017
Château de Favières
Mont-sur-Rolle Grand Cru AOC La Côte

Pale in colour, this fresh, airy, rather elegant and delicate wine stands out with crystalline fern and lime blossom aromas on the nose as well as its pleasant finish, gourmet yet still subtle in terms of aromas.

www.chateau-de-favieres.ch

Château de Luins 2017
Château de Luins
Luins Grand Cru AOC La Côte

A spirited, yet still aromatically subtle white that offers up elderflower and pear notes on the nose and is ample, even rather generous on the palate, ending with a well-balanced finish. A little patience and its harmony will further increase with aging.

www.chateau-de-luins.ch

Clos des Truits 2017
Domaine Rosset
Mont-sur-Rolle Grand Cru AOC La Côte

Seamless and tonic, this dry, flavoursome wine has a rather spirited and mineral profile but remains fairly austere for the moment. Nevertheless, we like its lingering finish with hints of lemon.

www.domainerosset.ch

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Chasselas 2017
Cave de la Combe Marendaz
AOC Côtes de l'Orbe

Finesse, flavour and freshness are the qualities of this simple, fresh and fruity Chasselas pairing white fruit notes with a hint of lychee.

www.cave-combe.ch

Domaine de Valmont 2017
Cave des Lilas
Morges Grand Cru AOC La Côte

Clear appearance, light nose and well-balanced on the palate: a simple, flavoursome, precisely-made Chasselas.

www.schenk-wine.ch

Le Tilleul Blanc 2017
Les Tilleuls
AOC La Côte

This traditional wine offers typical yet subtle mineral and floral notes on the nose, then is sparkling in the attack, supple on the palate and well-balanced in the finish, where the lime blossom and white tea notes of the bouquet reappear.

www.vins-duruz.ch

Martherey 2017
Richard Aguet
AOC La Côte

Fresh pineapple, apple and white peach notes for this aperitif Chasselas which begins with a fresh attack and ends with a flavoursome finish featuring a delicate touch of bitterness.

www.vins-agueet.ch

10 to 20 CHF

17.5

Domaine de Autecour 1^{er} Grand Cru 2016
Domaine de Autecour
Premier Grand Cru AOC La Côte

Selected by the Vaud state council to be served at official ceremonies during 2018, this powerful Chasselas won us over with its expressive and ripe nose combining peach, pear, fresh quince and wild strawberry, as well as with its vinous, structured style on the palate and its ample and opulent finish. A tasty monument now, or a wine to rediscover in ten years' time.

www.obrist.ch

Clos du Boux 2017

Luc Massy

Epeses Grand Cru AOC Lavaux

Offering a remarkable texture, this mineral and harmonious wine has a brilliant colour and an expressive nose mingling grapefruit, mint and fresh pear, then is structured on the palate with a fresh attack and a finish that is as straight-lined as it is fresh.

www.massy-vins.ch

Calamin 2017

Patrick Fonjallaz

AOC Calamin Grand Cru

This ample and lingering Calamin of remarkable depth offers a deep colour, a charming pineapple and pepper nose with mineral touches, an ample yet well-balanced style on the palate, and a hugely deep finish. This wine is already very pleasing but has good potential for laying down.

www.closdelarepublique.ch

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Chant des Resses 2017

Artisans Vignerons d'Yvorne

Yvorne Grand Cru AOC Chablais

This spirited, straight-lined and taut Chasselas stands on a ripe structure revealing elegant and complex aromas on the nose. On the palate the wine is well-balanced and offers a mixture of mineral, fruity and floral notes, ending with an elegant finish.

www.avy.ch



Aigle 2017

Cave Alain Emery

Aigle Grand Cru AOC Chablais

Fine, coherent and chiselled, this Aigle's very precise winemaking process enables it to pair the appellation's typical depth with a remarkable elegance. It also won us over with its light colour, its white fruit and flint aromas, and its lively, taut finish.

www.cave-emery.ch

Yvorne 2016

Domaine de La Baudelière

Yvorne Grand Cru AOC Chablais

Chiselled yet dense, structured yet fruity, taut yet generous, this gastronomic Chasselas stands out

with its bright appearance, its fruity nose pairing fresh apple with citrus, its tautness in the attack, its straight-lined yet vinous style on the palate, and its lingering finish with mineral notes.

www.labaudeliere.ch

Clos des Mennettes 2016

Domaine des Moines

Villeneuve Grand Cru AOC Chablais

Made on the lees in concrete eggs, this old-vine wine delights with its expressive nose combining citrus, pear and chalk notes. It also charms with its vinous, structured nature on the palate, ending with a very beautiful finish as fresh as it is lingering and as long as it is complex.

www.lesmoines.ch



Au Clos 2017
Domaine Henri Cruchon
Morges Grand Cru AOC La Côte

We were impressed by the long lingering finish, fullness on the palate and aromatic maturity of this gastronomic Chasselas, borne up by perfectly controlled vivacity. In terms of aromas it moves between pear, yellow plum, fresh pineapple and a delicate touch of anise.

www.henricruchon.com

Petit Clos 2017
Domaine La Colombe
Mont-sur-Rolle Grand Cru AOC La Côte

Purity, finesse and balance make up a harmonious

trinity which can be enjoyed now or re-explored in a decade or so. We love its delicate floral nose, chiselled yet juicy style on the palate, and crystal-line finish gleaming with mineral notes and white fruit aromas.

www.lacolombe.ch

Dame Claire 2017
Domaine Mermetus Henri & Vincent Chollet
Lavaux AOC

As well as beautiful structure and lovely depth, this 'conversation' Chasselas (as the Chollet family calls it) is light in colour, fine and floral on the nose and supple on the palate with soaring precise white fruit aromas and a gourmet finish.

www.mermetus.ch

Petit Vignoble 2017
Henri Badoux SA
AOC Chablais

Well-balanced despite its power, this Yvorne has an intense colour, a powerful nose pairing ripe fruit with charred aromas, a full attack, generosity on the palate and a well-balanced finish. Time serves it well, as demonstrated by the gold medal won by the 2015 vintage in the Concours Mondial de Bruxelles this year.

www.badoux.com



Côte de Courseboux 2017

**Jean-François, Jacques & Guillaume Potterat
Cully Grand Cru AOC Lavaux**

Offering a remarkable balance between concentration and elegance, this wine has been described as being both spherical and airy. We were also won over by its delicate white fruit and flower notes and mineral touches forming its subtle aromatic palate. This gastronomic white is already enjoyable now but would be worth laying down for a while to allow it to reach its full potential.
www.vins-potterat.ch

Le Magistrat 2017

**Jean-François Neyroud-Fonjallaz
Saint-Saphorin Grand Cru AOC Lavaux**

An award winner at the 2018 Sélection des Vins

Vaudois, this Saint-Saphorin stands out with its complex nose combining mineral, floral, fruity and fatty notes. It impresses with its balance, tension, vinosity and above all its magnificent finish, as elegant as it is lingering.

www.neyroud.ch

Calamin 2017

**Marc & Jean Duboux
AOC Calamin Grand Cru**

A classic wine from an up-and-coming estate, this Calamin charms with its bright colour, its delicate nose combining citrus, hot stone and pear aromas, and its structured, powerful and lingering style on the palate. The remarkably long finish sparkles with mineral notes. A very beautiful gastronomic wine that is excellent value for money.

www.domaine-duboux.ch

Château de Vinzel 2017

**Château de Vinzel
Vinzel Grand Cru AOC La Côte**

This magnificent Chasselas, still very young, will only improve as the years pass but already offers a bright colour, a delicate flint and grapefruit nose, a generous attack, a depth and tautness on the palate, and a lingering elegant finish.

www.obrist.ch

Clos du Paradis 2017

**Propriété Veillon au Cloître
Aigle Grand Cru AOC Chablais**

There is plenty of sunshine and generosity on the magnificent palate of this full, vinous wine. Borne up by well-controlled vivacity, it offers complex and fruity aromas which are reflected on the nose



with its pear, yellow plum and peach notes. A full, lingering finish.

www.veillon-au-cloitre.ch

La Plantaz 2017

Vins de Lausanne

Mont-sur-Rolle Grand Cru AOC La Côte

This Chasselas from Abbaye de Mont delighted our tasters with the freshness of its complex floral nose. Structured and taut on the palate, this wine is vinous and chewy with good structure and tension, combining mineral and floral notes. The whole stands out with its remarkable level of balance.

www.vinsdelausanne.ch

16.5

Aigle 2017

Badan Frères Vins

Aigle Grand Cru AOC Chablais

This bright white offers a charred, mineral, somewhat reserved nose and then is gourmet, juicy and fruity on the palate with sunny touches. The flavoursome finish of this structured wine gleams with white fruit notes.

www.badanvins.ch

Les Perruets 2017

Cave Philippe Bovet

AOC Vaud

Open, expressive and a little unusual, this Chasselas combines yellow fruit aromas such as mirabelle plum and apricot with lychee and even rose-water notes. On the palate it is richly fruity with a

clean attack, ripe body and tonic finish thanks to a touch of bitterness with a mineral hint.

www.philippebovet.ch

Planète de Saint-Saphorin 2017

Cave du Château de Glérolles SA

AOC Lavaux

Characterised by mineral notes that mingle in the nose, richly on the palate, and in the juicy finish, this utterly refined and very well-balanced Chasselas is still rather austere but will become more personable after a few seasons pass.

www.glerolles.ch

Ollon 2017

Domaine la Combaz

Ollon Grand Cru AOC Chablais

This lively, taut and flavoursome wine is dynamic and pleasing in style. We were charmed by its straw colour, its expressive elderflower nose, its gourmet style on the palate with notes of mirabelle plum, and its flavoursome finish with mineral touches.

Tel. + 41 79 213 57 29

Les Echelettes 2017

Jean-Daniel Porta

AOC Lavaux

Chiselled, spirited and delicate – the distinctive features of this elegant Villette with a light colour, relatively subtle jasmine and white flower nose, well-balanced style on the palate with well-controlled liveliness, and taut finish.

www.vins-porta.ch

Les Curzilles 2017

Joëlle Rossier & family

AOC La Côte

Finesse, elegance, tension and delicate lemon notes form the foundations of this Féchy, as well balanced as it is sophisticated. Add a beautiful translucent appearance, an expressive nose, tautness on the palate and a delicately fruity finish, and you have a beautiful wine offering excellent value for money.

www.vins-rossier.ch

Saint Saphorin «Les Fosses» 2017**Les Fils Rogivue****AOC Lavaux**

Bursting with sunshine, this wine charms with its mineral notes that appear in the pleasingly fruity nose, in dashing straight-lined form on the palate, and in the taut finish. This wine is already very enjoyable but will doubtless become more complex over the years.

www.rogivue.ch**Château de Montagny Chasselas****«Vieilles Vignes» 2017****Les Propriétés de la Ville de Payerne****AOC Lavaux**

Sunflower, apricot and peach feature in the unusual, ripe nose of this well-structured Chasselas, full on the palate and framed by a powerful attack and fresh finish with delicate, shimmering gunflint notes.

www.lesproprietesdepayerne.ch**Cure d'Attalens 2017****Obrist****Chardonne Grand Cru AOC Lavaux**

This classic among classics combining power, depth, density and complexity, needs a little time to become properly balanced. Ripe yellow fruit notes on the nose and the palate, distinct yet well-controlled liveliness, and a lemon finish all reveal promising beginnings for this wine with magnificent aging potential.

www.obrist.ch**Chasselas Réserve****Au Clos de Saint-Bonnet 2017****Parfum De Vigne****Bursinel Grand Cru AOC La Côte**

Balance and finesse are the watchwords of this elegant Chasselas, boasting a pale appearance, fresh nose combining white fruit aromas with mineral notes, and a chiselled style on the palate with a flavoursome finish.

www.parfumdevigne.ch**La Trinquette 2017****Pascal Fonjallaz-Spicher****AOC Lavaux**

This is a distinctive, sophisticated and taut Epesses characterised by a sparkling appearance and floral nose where white flower notes mingle with the charred aromas generally found in nearby Dézaley. Dynamic on the palate with a fresh, straight-lined finish to complete the picture.

www.fonjallaz-vins.ch**Cuvée du 80° 2017****Union Vinicole de Cully****AOC Lavaux**

A clear bright colour, intense nose of various wild

flowers, cleanness in the attack and fruit flavours on the palate dominated by preserved lemon and mirabelle plum notes, and a supple finish all make this a gourmet wine that is already very enjoyable.

www.uvc.ch**Chemin des Fosses 2017****Pierre-Alain Chevalley****Saint-Saphorin Grand Cru AOC Lavaux**

Very pale appearance and a full-bodied, mineral nose. On the palate, this well-balanced and fresh wine begins with a lively, slightly lemony attack and ends with a vibrant lingering finish. This distinctive and vigorous Saint-Saphorin wins you over with the joy of a beautiful sunny day.

pachevalley@hotmail.com

**En Rosset 2017****Alexandre Chappuis & Fils****Rivaz Grand Cru AOC Lavaux**

Apricot, blackcurrant leaf and elderflower notes make up an expressive but slightly unusual nose. On the palate we like the wine's balance, volume, ripe structure, and the freshness and tautness of its finish.

www.vins-chappuis.ch**Coteau de Verschiez 2017****Bernard Cavé Vins****AOC Chablais**

Light colour, delicate nose pairing white fruit notes with fern and warm stone notes, sparkling in the attack, full on the palate and lingering in the finish:

the key elements of this ripe and powerful wine.

www.bernardcavevins.ch**Le Clos de Roussillon 2017****Berthaudin SA****Tartegnin Grand Cru AOC La Côte**

Winning a gold medal at the Sélection de Vins Vaudois, this sophisticated Chasselas charms with its fruity yet fresh nose, its lively and tonic attack, its mineral aromas and lemon notes on the palate, and its lingering yet still supple finish. A flavoursome and beautifully distinctive white.

www.berthaudin.ch**Domaine du Plessis 2017****Bolle SA****Vufflens-le-Château Grand Cru AOC La Côte**

Offering excellent value for money, this La Côte classic with its retro label is a beautiful straw colour and has an expressive peach and mirabelle plum nose. It is full in the attack and supple on the palate borne up by well-controlled liveliness and a fresh finish.

www.bolle.ch**Combaz-Vy 2016****Domaine des Afforêts****Ollon Grand Cru AOC Chablais**

This well-balanced wine pairs saline notes in the finish with mineral touches on the nose and fruity aromas on the palate. Beautifully supple and fresh, it offers character as well as a certain typicality.

Tel. +41 24 466 17 22

**Filet d'or 2017****Bolle SA
AOC La Côte**

Made with precision and control, this Féchy – whose 2015 vintage won the Lauriers de Platine – offers fruit, freshness, elegance, finesse and balance. All of these elements combine to form a harmonious wine that will please on any occasion.
www.bolle.ch

Villette 2017**Cave Blondel-Saugy
AOC Lavaux**

The ripe nose pairs apricot and mirabelle plum notes with caramel aromas. On the palate the wine is well balanced, beginning fresh in the attack and ending with a mineral finish. A beautifully distinctive wine that will be wonderful as an aperitif.

www.vinsblondel.ch**Château de Luins Réserve
du Propriétaire 2017****Château de Luins
AOC La Côte**

An expressive nose with fresh pineapple, banana, yellow plum and caramel notes, then dense and well-structured on the palate with a finish that is given tone by a touch of bitterness; this wine has excellent aging potential.

www.chateau-de-luins.ch**Château de Mont 2017****Chateau de Mont-sur-Rolle
Mont-sur-Rolle Grand Cru La Côte AOC**

This pure, taut Chasselas, as flavoursome as it is fresh, charms with its white flower and white fruit aromas. Refined and elegant, it also scores points for its straight-lined finish with a saline touch.

www.chateaudemont.ch**Le Clos Blanc 1^{er} Grand Cru 2017
Clos du Châtelard****Premier Grand Cru AOC Chablais**

Very lovely but very young! The nose is still subtle but offers up chamomile, green apple and citronella aromas. On the palate the wine is framed by a lively attack and a finish as complex as it is flavoursome, ensuring a wonderful combination of controlled liveliness and a full, generous body.

www.hammel.ch**Mur Blanc 2017****Constant Jomini
Saint-Saphorin Grand Cru AOC Lavaux**

Floral notes, mineral touches, pure white fruit aromas, a vinous texture and good balance all form a delicate nose, a rather full style on the palate and a pleasing finish. A typical wine that has truly incorporated Lavaux's three suns.

www.jomini-vins.ch



Riex 2017
Denis Fauquex
AOC Lavaux

Relatively classic in style, this flavoursome Chasselas is a bright colour with a fresh citrus nose, fresh attack featuring the lemon and gunflint notes of the bouquet, and a taut finish.

www.fauquex-vins.ch

Côtes des Abbayes 2017
Domaine Blondel
AOC Dézaley Grand Cru

This generous Dézaley, still very young, abounds with mineral notes that should be tamed by a few seasons in the cellar. Fullness, power, length and precision all already feature on the palate.

www.domaine-blondel.ch

Clos Bellevue 2017
Domaine de la Balle
Vufflens-le-Château Grand Cru AOC La Côte

Bright appearance. Nose of beautiful fruity and fresh aromas. On the palate the wine is full of finesse and adorned with mineral notes, ending with a lingering finish featuring pleasing touches of Williams pear and fresh lemon.

www.vins-perey.ch

Chasselas 2017
Domaine de Gourmandaz
AOC Bonvillars

Recently awarded a gold medal at the Mondial du Chasselas, this white from the north of the canton stands out with its pale bright appearance, floral nose, sparkling attack, and lively, taut and remarkably sophisticated style on the palate ending with a flavoursome finish.

www.gourmandaz.ch

La Grand'Rue 2016
Domaine de La Ville de Morges
Morges Grand Cru AOC La Côte

Winner of the Mondial du Chasselas for the 2013 vintage, this powerful and dense wine is straw-coloured with a smoky nose that reveals green apple and white flower notes after swirling. Clean in the attack and full on the palate ending with a characterful finish given tone by a delicate touch of bitterness.

www.domainedelaville.ch

Réserve du Château de Gruyères 2017
Domaine des Faverges – canton of Fribourg
Saint-Saphorin Grand Cru AOC Lavaux

Fine, precise, controlled, well-balanced and taut: this Saint-Saphorin with a Vaud-Fribourg pedigree was named one of the best wines in the world at the Mondial du Chasselas 2018. It has a delicate floral nose, sparkling attack and is elegant on the palate with harmonious aromas and a delicately mineral finish.

www.domainedesfaverges.ch

Yvorne 2017
Domaine Dillet
Yvorne Grand Cru AOC Chablais

This deep, juicy wine offers wonderful mineral notes. On the nose, it pairs expressive cinnamon and lemon aromas, joined by white peach and pear notes on the palate. This is a typical Yvorne which could be enjoyed now or in a few years' time.

www.yvornedillet.ch

Domaine Le Petit Cottens 2017

Domaine Le Petit Cottens

AOC La Côte

Bergamot, mint, gunflint and wisteria notes form a delicate set of aromas found both on the expressive nose and the well-structured palate, which begins with a sparkling attack and ends with a taut finish featuring touches of saline.

www.schenk-wine.ch

Vase M 2016

Domaines Perey

Morges Grand Cru AOC La Côte

Suppleness, a ripe and relatively dense body, fruity aromas and a generous finish are some of the distinctive features of this gastronomic Chasselas which would go perfectly with a fish curry or sushi platter.

www.vins-perey.ch

Les Cornilles 2017

Cave Jacques & Aurélia Joly

AOC Lavaux

This rather ripe and concentrated Villette is dense in colour with an expressive fruity nose, supple in the attack and generous on the palate but remaining well balanced with an utterly charming finish. A pleasing wine with a distinct character!

www.cave-joly.ch

Châtelard 2017

Laurent Berthet

AOC Lavaux

Freshness and finesse are the key features of this elegant white with its bright colour, expressive floral nose, lively attack, tautness on the palate and straight-lined finish with a bitter touch that gives it tone.

www.vins-berthet.ch

Chasselas 2017

Domaine Le Satyre

AOC La Côte

Bright appearance, expressive white peach, fresh pineapple and hot stone nose, supple in the attack and full on the palate with a lively finish, this dashing Chasselas offers excellent value for money.

www.lesatyre.ch

Passage du Romain 2017

Obrist

Villeneuve Grand Cru AOC Chablais

Ample and generous, this classic has a bright appearance and an expressive nose pairing white

and yellow fruit with caramel. It is sparkling in the attack and vinous but well-balanced on the palate with a lingering finish.

www.obrist.ch

La Barmaz 2017

Olivier Christinat

Aigle Grand Cru AOC Chablais

White fruit and fresh apple notes appear on the nose and the palate, where the wine is supple supported by a slight sparkle. Despite its ripeness, this light-coloured white is well-balanced with a taut, complex finish.

www.christinat-vin.ch



**Vieille Vigne 2017**

**Société Coopérative Viticole de Villeneuve
Villeneuve Grand Cru AOC Chablais**

A straw-yellow colour and an expressive nose of mirabelle and yellow plum herald a generous, gourmet wine. This is confirmed on the palate where the wine is juicy and rich, revealing fruity notes that match the nose, and a finish as supple as it is sunny.

www.laviticole.ch

La Golliesse 2017

**André Chevalley & Fils
Lutry Grand Cru AOC Lavaux**

This wine's very mineral nose, offering up cold ash, smoke and matchstick aromas, divided the jury. Structured and straight-lined style on the palate, it offers a pleasant fruitiness and tension, ending with a flavoursome finish.

www.andrechevalley.ch

Vinzel 2017

**Cave Des Rossillonnes
Grand Cru Vinzel AOC La Côte**

A beautiful bright colour, a fresh white fruit nose with mineral touches, full and supple on the

palate, and a finish without a trace of tannin are the distinctive features of this coherent wine that should continue to improve over the next few years.

www.cavedesrossillonnes.ch

Treize Coteaux 2017

**Cave des Treize-Coteaux
AOC Côtes de l'Orbe**

Bright colour, expressive mineral nose, sparkling in the attack and taut on the palate with a sprinkling of mineral notes, this is a taut wine that still seems a little austere.

www.13coteaux.ch

**Es Gaillottes Chasselas 2017****Cave Es Gaillottes****Mont-sur-Rolle Grand Cru AOC La Côte**

Light in colour with an expressive fruity nose, supple on the palate with yellow plum, pear and fresh apple notes, airy in the finish and sparkling in the attack, forming a well-made distinctive classic.

www.es-gaillottes.com**Epesses 2017****Cave à La Cornalle****AOC Lavaux**

This vigorous and mineral Epesses from Philippe Rouge displays its origins proudly. We like its floral aromas and finesse on the palate. Beautiful vivacity provides tension on the palate, ending with an airy finish.

www.rouge-vins.ch**Château de Duillier 2017****Château de Duillier****AOC La Côte**

Ripe white fruit notes are paired with caramel and acacia honey aromas in an expressive nose and in supple form on the palate, framed by a full attack and generous finish.

www.chateau-de-duillier.ch**Château de Vuillierens 2017****Château de Vuillierens****AOC La Côte**

This unusual Chasselas with its intense floral notes split the tasting panel. Those who liked it enjoyed its expressive aromas tinged with mineral touches, its well-balanced style on the palate and its fresh, slightly salty finish.

www.jardindesiris.ch**La Muraz 2017****Christophe Bertholet****Villeneuve Grand Cru AOC Chablais**

Clad in straw yellow, this dense and mineral wine offers plenty of freshness, flavour and elegance. On an aromatic level it shimmers with mineral notes that currently leave it rather austere but should soften over the course of a few years.

www.cavebertholet.ch**Domaine de Fischer 1er Grand Cru 2017****Domaine de Fischer****Premier Grand Cru AOC La Côte**

Generous, vinous and very rich, this Premier Grand Cru has lots of potential, but when tasted it was still too young and closed to be fully appreciated.

www.domainedefischer.ch

**Chasselas 2017****Les Trois Terres
AOC La Côte**

Bright in colour with a nose combining floral and citrus aromas, fruity in the attack and voluminous on the palate with a supple, slightly opulent finish: this is a gourmet aperitif wine with distinctive characteristics.

www.lestroisterres.ch

Aigle 2017**Domaine Des Hospices Cantonaux
Aigle Grand Cru AOC Chablais**

This rich and generous Chasselas needs a little swirling to allow it to offer up ripe yellow and exotic fruit notes. The wine is rich on the palate, framed by a clean attack and a fruity finish with mineral touches. Still a little closed, it will improve over the years.

pascal.wuilliamoz@vd.ch

Coteau de Verschiez 2016**Famille Cochard-Gaillard
Onlon Grand Cru AOC Chablais**

Very mineral but a little austere, this wine is pale in colour with an expressive nose combining smoky, gunflint and elderflower notes, then well-balanced and taut on the palate ending with a flavoursome finish.

www.cochard.ch

La Béguine 2017**J&M Dizerens
AOC Calamin Grand Cru**

A Sélection des Vins Vaudois award winner, this Calamin is light in colour with an expressive nose combining hot stone aromas and peppery notes. On the palate it has a very powerful and rich texture, giving body to this hugely opulent and sunny Chassela.

www.dizerensvins.ch

Coup de l'Etrier 2017**Jean & Pierre Testuz
AOC Lavaux**

A bright colour and delicate nose with mineral touches. This wine is sparkling in the attack and well-structured on the palate punctuated with lemon and grapefruit notes, and flavoursome in the finish, giving this well-known Lavaux its distinctive style.

www.testuz.ch

**Chasselas sur lie 2015
Les Dames de Hautecour**

Straw yellow with a ripe nose offering up smoky touches, juicy on the palate framed by a sparkling attack and a fruity finish reminiscent of fresh pear. This sunny vintage aged on the lees is better served with poultry or mature cheese than as an aperitif.

www.damesdehautecour.ch



Les Portes Rouges 2017
Domaine Les Portes Rouges
Yvorne Grand Cru AOC Chablais

It takes a little swirling for this well-structured but slightly austere wine to reveal its white fruit and citrus aromas as well as the charred notes that reappear in well-balanced form on the palate.

www.portes-rouges.vin

La Plantaz 2017
Les Souches de Bamajo
Féchy Grand Cru AOC La Côte

The mineral, rather delicate nose of this light-coloured Féchy contrasts with its richness on the palate offering up expressive fresh apple notes, beginning with a sparkling attack and ending with a beautifully lively finish.

www.bamajo.ch

Lutry Tradition 2017
Terres de Lavaux
AOC Lavaux

After swirling, this classic wine offers up a fresh apple, fern and wild flower nose. A dashing wine that stands out on the palate with its sparkling attack and mineral finish.

www.terresdelavaux.ch

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Les Fosses 2017
Bernard & Fabienne Chevalley
Saint-Saphorin Grand Cru AOC Lavaux

After a little swirling, the nose reveals its citrus and white flower aromas. The wine is fresh and distinctive on the palate, ending with a finish given tone by a touch of bitterness.

www.lesfosses.ch

La Pépîte 2017
Domaine de Joli Clos
Etoy Grand Cru AOC La Côte

This «small estate with a big heart» offers a fresh, flavoursome Chasselas that boasts all of the traditional features: light colour, delicate and lively nose, freshness on the palate enhanced with white fruit notes.

www.joliclos.ch

Clos des Chapponnières 2017
Domaine de la Tuilière
Vinzel Grand Cru AOC La Côte

Currently tightly-knit and rather austere, this very mineral and taut plot selection has a very robust structure. Nevertheless, it needs a little time for its aromas to gain intensity and delicacy.

www.domainedelatuiiere.ch



Domaine de la Viborne 2017

Domaine de la Viborne

Mont-sur-Rolle Grand Cru AOC La Côte

White fruit (apple and pear) and fresh cream aromas dance among a medium-intensity nose and in supple form on the palate, framed by a sparkling attack and fresh finish.

www.schenk-wine.ch

Vieilles Vignes 2017

Domaine de Marcelin

AOC La Côte

Green apples and citrus appear on the delicate nose and in full form on the palate, offering a fresh finish. With aromas lacking intensity, this old-vine wine needs a little time to reveal its full potential.

Tel. +41 21 557 92 78

La Boulaz 2017

Domaine La Boulaz

AOC Bonvillars

This wine needs a little swirling to reveal all its floral and mineral notes. On the palate it is borne up by beautiful acidity that provides roundness and freshness to this flavoursome Chasselas, which can be enjoyed as an aperitif all year round.

www.boulaz.ch

Over 20 CHF

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Château Maison Blanche 2017 Château Maison Blanche Yvorne Grand Cru AOC Chablais

A long-term member of Mémoire des Vins Suisses and of Clos, Domaines and Châteaux, this monument to balance offers everything you would expect from a fine Chasselas. Its pale colour hides a complex wine with subtle aromas. White fruit and flowers appear on the delicate nose and in elegant form on the palate. This all concludes with a fresh, straight-lined and flavoursome finish sparkling with delicate mineral notes.

www.maison-blanche.ch

Haut de Pierre 2017 Blaise Duboux AOC Dézaley Grand Cru

The nose offers the expressive fruit and charred (flame-style) aromas traditionally associated with Dézaley. On the palate the wine is full and well-balanced, picking up the same notes as the nose. We particularly like the very precise, complex and lingering finish. Impressive in its youth, this wine still has definite potential to develop.

www.blaiseduboux.ch

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Les Côtes-Dessus 2017 Basile & Pierre Monachon AOC Dézaley Grand Cru

Bright appearance, an expressive chamomile, fresh apple and greengage nose, slightly sparkling attack, well-structured and powerful but still well-balanced on the palate, and a taut finish of hawthorn flower notes, all making up a typical Dézaley that is still at the beginning of its development.

www.domainemonachon.ch

L'Ovaille 1584 1^{er} Grand Cru 2017 Hammel SA

Premier Grand Cru AOC Chablais

Dense colour, expressive nose pairing charred aromas with mineral notes, powerful in the attack and rich on the palate revealing green apple and citrus, a lingering finish: a characteristic Premier Grand Cru that is already enjoyable but will only improve with time.

www.hammel.ch

Dézaley 2017 Pinget Vins AOC Dézaley Grand Cru

This opulent and charming Dézaley with its elegant packaging is a bright colour with hints of gold, offering an expressive nose of acacia honey,

apricot and a smoky note, fresh and slightly sparkling in the attack then dense and full on the palate, with a long fresh finish gleaming with mineral notes.

www.pingetvins.ch

Cuvée des Immortels 2017 Terroir du Crosex Grillé Aigle Grand Cru AOC Chablais

We loved the bright colour, the expressive nose combining mineral, fresh fruit and smoky, even fatty aromas, and the richness, generosity and depth on the palate, ending with a finish balanced out well by controlled liveliness. Still distinctly sparkling, this wine (a member of Mémoire des Vins Suisses) will continue to improve as the years pass.

www.bernardcavevins.ch





16.5

Chasselas 2017
Anne Muller
Yvorne Grand Cru AOC Chablais

Golden appearance, expressive nose with quince, camphor and ripe apple notes, rich in the attack and voluminous on the palate borne up by controlled vivacity, and a lingering finish, forming an unusual Chasselas made in line with the principles of biodynamics.

www.annemuller.ch

Clos de la George 1^{er} Grand Cru 2017
Clos de la George SA
Premier Grand Cru AOC Chablais

Full and vinous on the palate with a ripe texture, well-defined structure and complex finish punctuated with mineral and saline notes, well balanced:

this vintage has all the features you would expect of a Premier Grand Cru. Still very young, it needs a little time to reveal its full potential, including on an aromatic level.

www.hammel.ch

Hommage à Hans Freitag 2015
Domaine A Villars – Pura Me Movent
AOC La Côte

This surprising and unusual Chasselas needs to be swirled a little to enable it to reveal its expressive tropical fruit and citrus aromas, interspersed with smoky and mineral touches. On the palate, fatty and passionfruit aromas build on a powerful, well-balanced structure. Add a lingering finish and you have a wine that heads off the beaten track.

www.puramemovent.com

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Domaine de l'Ovaille 2017
Domaine de l'Ovaille
Yvorne Grand Cru AOC Chablais

Bright colour, expressive nose where eucalyptus notes rub shoulders with gunflint aromas, full on the palate supported by wonderful liveliness and relatively present sparkle, and a fruity finish, all making a generous wine with wonderful aging potential.

www.ovaille.com

15.5

Cuvée Blanche EHL 2017
Domaine la Capitaine
AOC La Côte

Lots of richness and power in this very ripe Chasselas, revealing elderflower, rose, starfruit and exotic fruit aromas on the nose and the palate. A beautifully rich and very fruity finish.

www.lacapitaine.ch

Old vintages



18.5

Château de Châagnéréaz 1^{er} Grand Cru 2011
Château de Châagnéréaz
Premier Grand Cru AOC La Côte

This magnificent vintage, now sold by the estate in a special case, has a bright straw-coloured appearance, an expressive and complex nose, and remarkable balance on the palate. Fresh pineapple, almond, fresh cream, mirabelle plum and marzipan form a ripe and complex set of aromas that impress both on the nose and in the beautifully lingering finish.

www.chatagnereaz.ch

17.5

Dézaley-Marsens de la Tour «Vase 4» 2014
Les Frères Dubois
AOC Dézaley Grand Cru


This archetypal Dézaley-Marsens offers power, depth and the toasted notes typical of this prestigious appellation. This wine is still improving but already impresses with its concentration, maturity, character and charred aromas adorning the full, lingering finish. A magnificent wine whose aging potential can be counted in decades.

www.lfd.ch

Domaine du Martheray 1^{er} Grand Cru 2014
Domaine du Martheray
Premier Grand Cru AOC La Côte

Still on the ascent, this vintage from an estate forming part of the Clos, Domaines & Châteaux association is characterised by its bright colour, its deep acacia honey, greengage and plum nose, and its balance and depth on the palate framed by a fresh attack and endlessly lingering finish interspersed with saline notes.

www.martheray.ch

A man with short brown hair, wearing a white dress shirt and a dark red tie, is seated at a wooden table. He is holding a tulip-shaped wine glass filled with white wine and is leaning forward, smelling the wine. In the foreground, there are some papers and a pen on the table. The background is slightly blurred, showing what appears to be a chalkboard with some faint writing.

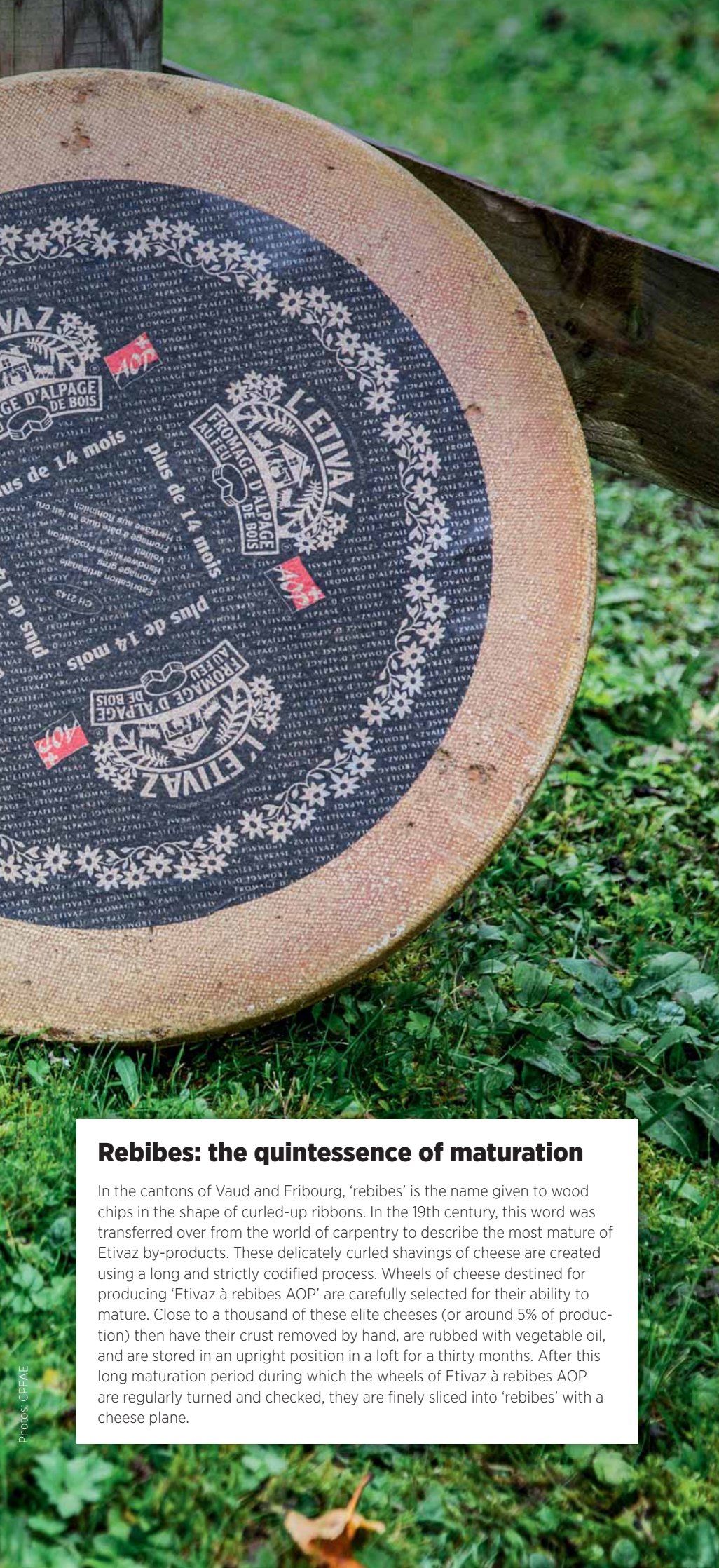
EHL, considered the world's top hotel school, has a Vaud 'carnotzet' bar where we tasted the around 110 Chasselas from eight Vaud appellations presented in this guide.

Born in the mountain pastures of the Vaud Alps, Etivaz was the first Swiss culinary heritage speciality to obtain a controlled appellation of origin. Its strictly artisan production process makes it a rare product that deserves to be more widely known.

Etivaz

ALPINE CHEESE MADE OVER A WOOD FIRE





Rebibes: the quintessence of maturation

In the cantons of Vaud and Fribourg, 'rebibes' is the name given to wood chips in the shape of curled-up ribbons. In the 19th century, this word was transferred over from the world of carpentry to describe the most mature of Etivaz by-products. These delicately curled shavings of cheese are created using a long and strictly codified process. Wheels of cheese destined for producing 'Etivaz à rebibes AOP' are carefully selected for their ability to mature. Close to a thousand of these elite cheeses (or around 5% of production) then have their crust removed by hand, are rubbed with vegetable oil, and are stored in an upright position in a loft for a thirty months. After this long maturation period during which the wheels of Etivaz à rebibes AOP are regularly turned and checked, they are finely sliced into 'rebibes' with a cheese plane.

The Etivaz AOP production region is restricted to summer pasture chalets 1000 to 2000 metres above sea level in the villages of Châteauneuve, Rougemont, Rossinière, Ollon, Villeneuve, Ormont-Dessus, Ormont-Dessous, Corbeyrier, Leysin and Bex. This region was part of the Gruyère district until 1554. Like many of Switzerland's Alpine regions, hard cheeses were made here that became sought-after export products during the 17th century. The Thirty Years' War caused considerable devastation and wrought havoc on the continent's agriculture. Wheels of cheese, a nutritious product that was not very perishable, became highly sought-after items. This economic upturn encouraged Alpine valleys to abandon crop growing and devote themselves to cheesemaking. The finest example of this economic boom is the Grand Chalet in Rossinière. Built between 1752 and 1756 by a local dignitary who wanted to establish a cheese business, this building has a maturation cellar able to house 600 wheels. With 500 square metres of space and 113 windows, this wooden Versailles announced to all that it was possible to make a fortune from cheese. In the 19th century, the industrialisation of the production techniques of what was then still a Gruyère crippled this Alpine economy. In 1932, the producers of Pays-d'Enhaut created an association which would become a cooperative forty years later.

Etivaz and Gruyère gradually became increasingly different: the former focused on artisan production centred on a restricted area, whilst the latter became an international success story made in cheese dairies across ten different cantons, from St.Gallen to Vaud and Schwytz to Jura. After focusing on its essential nature, in 2000 Etivaz became the first food product in Switzerland to obtain an AOC appellation. Today, the Etivaz cooperative brings together around seventy members producing around 450 tons of cheese (or nearly 20,000 wheels) every summer.

www.etivaz-aop.ch

TO MAKE A GOOD ETIVAZ, YOU NEED:





A variety of Alpine flora

Only grass from Alpine pastures 1000 to 2000 metres above sea level produces milk that is tasty and aromatic enough to make Etivaz cheese worthy of the name. That is why the 72 families living in the 130 Alpine pastures of the Vaud Alps only produce this speciality five months a year during the fine season, from 10 May to 10 October.

A copper pot

The approximately 2800 cows out to summer pasture in the Etivaz AOP production area are milked twice a day. The evening milk is skimmed and then mixed with the morning milk in a copper pot. The appellation specifications state that the milk cannot be transported away from the Alpine pasture, and it must be heated over a wooden fire.

Expertise

Etivaz artisans must be able to control the fire temperature. The rennet that curdles the milk is added when it reaches exactly 32 degrees. The cheesemaker then uses a curd slicer to cut the mass into cubes the size of a grain of wheat (according to the precise wording of the specifications). Once the ideal consistency has been achieved, it is all heated to 57 degrees (again specified to the exact degree) before being taken off the fire.


Pressure

The future Etivaz is taken out of the pot wrapped in fabric (only linen and nylon are permitted), and placed in a mould. The fresh cheese is pressed, graded (8 to 11 centimetres in height and 30 to 65 in diameter), labelled (each wheel bears a unique number and the producer's initials) and rubbed with salt. It is removed from the press the following day and taken away from the Alpine pasture within a week.

Patience

Etivaz maturation is subject to equally strict rules as its production: maturation cellars must be able to hold at least 3000 wheels, storage is solely on un-planed spruce planks, and maturation lasts until the cheese is at least 135 days old. This is a minimum, and can be up to 900 days for wheels destined to become 'rebibes'.





JÉRÔME AKÉ BÉDA'S SELECTION

Jérôme Aké Béda, who was inducted as a Commander of the Order of Vaud Wines this summer, has become one of French-speaking Switzerland's most famous ambassadors. Originally from Côte d'Ivoire, this fan of Lake Geneva whites has selected ten bottles from Vaud and Switzerland to accompany the most Alpine of Swiss cheeses.

In a centuries-old building at the heart of the village of Saint-Saphorin haunted by generations of gastronomes, Jérôme Aké keeps the great wines of Lavaux, the canton of Vaud, Switzerland and the world. This bon vivant who co-authored '99 Chasselas to drink before you die' sometimes welcomes his customers by suggesting they try a TGV - or rather, a 'Très Grand Vin' (very good wine), as this ambassador of Lake Geneva's very own grape variety explains. In a time when the world expresses itself in 140 characters, Jérôme Aké has a thousand words for each of the rarities selected to beguile epicureans who have come to feast at the Rôtisserie or recharge their batteries in the Brasserie. His vibrant nature has made him the darling of both local and international media, so we have given him free rein in picking these Etivaz pairings.

Vaud wines

Château Maison Blanche 2015 by Château du Maison Blanche

'I would pair this flavoursome cheese with an Yvorne. Château Maison Blanche know how to enhance the potential of the scree soils where this Chasselas is born. It therefore proves to be profound, very mineral and complex, with perfectly controlled liveliness that gives it exceptional freshness.'

Le Chapitre 2015 by Domaine Henri Cruchon

'The full splendour of a biodynamic Chasselas which truly bowled me over in the 2015 vintage. It would go perfectly with an organic Etivaz. Radiantly fruity with resplendent mineral notes, remarkably pure and characterful, to go with a cheese that offers no less.'

Pinot Noir Le Ténor 2015 by Olivier Ducret

'With a flavoursome cheese such as Etivaz, you need to go for fruity reds that have good acidity. A clean nose of strawberry, cherry and mild tobacco, chiselled in the attack and unmistakably Pinot on the palate, with delicate tannins and a fresh, long and well-balanced finish, making this one of the most beautiful Pinot Noirs in the canton.'

Pinot Noir 2016 by Anne Müller

'Once again a Pinot Noir created with the aim of offering fruit, crispness and pleasure. Made according to biodynamic principles, this soft and personable red with its rather elegant tannic structure offers an unusual but happy marriage with an Etivaz at its peak.'

Dézaley Haut de Pierre 2016 by Blaise Duboux

'Blaise Duboux, who cultivates his vines organically, has successfully produced a wine that is airy yet still profoundly complex. Offering unparalleled levels of flavour, this Dézaley has all the markers of this historic Lavaux terroir: mineral, rich, delicately saline, well balanced. Perfect to go with rebibes, which also have a salty touch.'

Swiss wines

Clos des Perrières 2015 by Domaine Saint-Sébastien

'Organically grown by Jean-Pierre Kuntzer, this Pinot is intensely fruity supported by a present yet unaggressive framework of tannins that provide a wonderful backbone to this fantastically well-balanced wine. In my view, this perfectly showcases the quality the Neuchâtel terroir has to offer.'

Merlot Cyrano 2008 by Domaine des Muses

'I would generally recommend a single varietal wine to showcase Etivaz. This one is a Merlot from Valais made by Robert Taramarcz. This producer's exceptional finesse gives this powerful wine huge freshness and elegance. In a vintage such as 2008 that was not overly sunny, it offers a finesse that makes it a monument among Swiss Merlots.'

Traces Magnificents 2015 by Sacha Pelossi

'The delicacy of Sacha Pelossi's maturation has given the tannins incredible finesse without a hint of roughness. Even young, this fruity and intense wine has superb balance and offers incalculable pleasure. Paired with an Etivaz, it might even make you swoon.'

Graf 2016 by Möhr-Niggli Weingut

'In German-speaking Switzerland, I invite you to explore a Dantesque Pinot from two up-and-coming winemakers, Mathias and Sina Gubler. Although the winery is in Maiefeld, the grapes for this wine are grown in Maisprach in the half-canton of Bâle-Campagne. Elegant, not showy, crisp, chiselled, and structured: the main features of this perfectly balanced wine.'

Gamay Sauvage 2015 by Jean-Pierre Pellegrin

'To go with rebibes, I suggest this top Genevan Gamay, pairing the grape variety's pleasant nature with small red and black fruit notes. It also has a spicy side from a delicate maturation process in barrels selected by Neuchâtel producer Jacques Tatasciore.'



Interview with... MAGALI DUTRUY

What are the differences between a family estate in Vaud and one in Alsace?

From a professional point of view, the wine-growing worlds of Vaud and Alsace have much in common. Other than two fairly different appellation systems between the two regions, a family estate in Switzerland is managed in a very similar way to what you would find in Alsace. I always watched my parents work very long hours, and as a parent, I realise that I am subject to the same constraints. Although there is a difference in scale, that is because consumers in the Lake Geneva region have a strong interest in local wine. In Alsace, most wines are drunk by customers from the other side of France or even abroad.

How has the estate changed since you arrived?

Between 2007 and today, the estate has grown from 15 hectares to 26. We also built a new winery facility, a project that took four years of work from first sketches to final inauguration. The winery being handed to Christian and Julien Dutruy by their parents was also a vital step this decade. And don't forget the title of Swiss Winery of the Year, which we won in October 2017.

How has this title changed things for Les Frères Dutruy?

The impact from a commercial perspective has been major. As well as prospects in German-speaking Switzerland, it has also had a major impact for local customers who did not know us and who have since decided to come and see us after hearing about us in the media. This title also resulted in us being selected by the newspaper *La Côte* as a potential 'celebrity of the year'. Nobel laureate in Chemistry Jacques Dubochet and athlete Lea Sprunger were ultimately chosen, but this really shone a spotlight on our estate.

On many family estates, it is the women who handle the administration.

Is this hidden work sufficiently valued?

Even if it is not that easy working with your husband, and in my case with your brother-in-law, I have never felt that my work was undervalued.



Biography

Fourteen generations of winemakers preceded Magali at Domaine Diringer in Westhalten in Alsace. Born in 1981, she studied viticulture and oenology in Beaune, where she crossed paths with Julien Dutruy. Their shared journey took them to Bordeaux (where Magali completed specialist studies in the commerce of wine) and then to New Zealand. The couple arrived in Switzerland in 2005. 'And I never left', explains this woman who spent two years working for a Geneva wine merchant before joining Les Frères Dutruy, where she gradually took over the administrative duties of this Founex estate, which was awarded the very prestigious title of Winery of the Year 2017 at the Grand Prix du Vin Suisse gala.

www.lesfreresdutruiy.ch

Both of them know how complex and also indispensable administration work is. They trust me completely, just as we trust Julien when it comes to winemaking choices and Christian for

anything to do with the vines. Of course, the office is not the most newsworthy of vine or wine professions, but given that I have no interest in external recognition, it suits me perfectly.

Calendar VAUD

Whether with friends or family, winemakers from the eight appellations in the canton of Vaud invite you to come and enjoy their specialities and friendly events.

21 October

Le Ressay d'Yverne

A gourmet stroll among the vines.
www.yverne-provy.ch

26–27 October

Côtes de l'Orbe wine fair

New for this year!
www.lesalondescotesdelorbe.ch

27 October

10th Bonvillars truffle market

Wine and truffles: the perfect pairing.
www.marche-truffes-bonvillars.ch

3–4 November

Discovering Bourru

Open wineries in Luins, Vinzel, Bursins and Begnins.
www.caveau-luins-vinzel.ch

22–24 November

Vevey Wine Fair

Tasting, exploration and direct sales.
www.foireauxvins.ch

14 February

Great Loves

Pairing food with aged Dézaley.
www.baronnie.ch

3–8 April

ARVINIS 2019

The world wine trade fair in Montreux.
www.arvinis.ch

24–29 April

DIVINUM 2019

Wine fair in Morges.
www.salon-divinum.ch

2–5 May

Mondial de Bruxelles

Aigle hosts the world's top wine competition.
www.concoursmondial.com

8–9 June

Open Wineries Day

300 wineries all over the canton present their new vintage.
www.vins-vaudois.com

29–30 June

Chasselas Festival

200 Chasselas, Fendant and Gutedel wines at Château d'Aigle.
www.mondialduchasselas.com

18 July – 11 August

The Winegrowers' Festival

Once a generation, Vevey celebrates wine and its artisans with a series of shows.
www.fetedesvignerons.ch

9–10 September

Lavaux Passion

Flavours and emotions among UNESCO World Heritage vines.

23 September

Grape Festival

Celebrating vine and wine in Féchy.
www.feteduraisin.ch

Information

Office des Vins Vaudois

Avenue des Jordils 1 | CH-1006 Lausanne
Tel. +41 (0)21 614 25 80
www.ovv.ch | info@vins-vaudois.com

Canton of Vaud Tourist Office

Avenue d'Ouchy 60 | CH-1001 Lausanne
Tel. +41 (0)21 613 26 26
www.region-du-leman.ch



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