



Fine Artisanal Wines from Switzerland

www.theswisswinestore.com

**THE
SWISS
WINE
STORE**

Drink Swiss Wines !

Freshness

Purity

Diversity

Authenticity

#supportlocalbusiness

#supportswisswinemakers

#drinkswisswine #drinkgoodwine #drinkhealthywine

PORTFOLIO 2025

UPDATED 01-JAN-2025

CONTACT

 info@theswisswinestore.com

 theswisswinestore.com

 +852 9685 8108

 fb.com/TheSwissWineStore

 instagram.com/SwissWineStoreHK



THE WINE REGIONS OF SWITZERLAND

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

7% THREE LAKES

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

26% VAUD

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

9%

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

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

32%

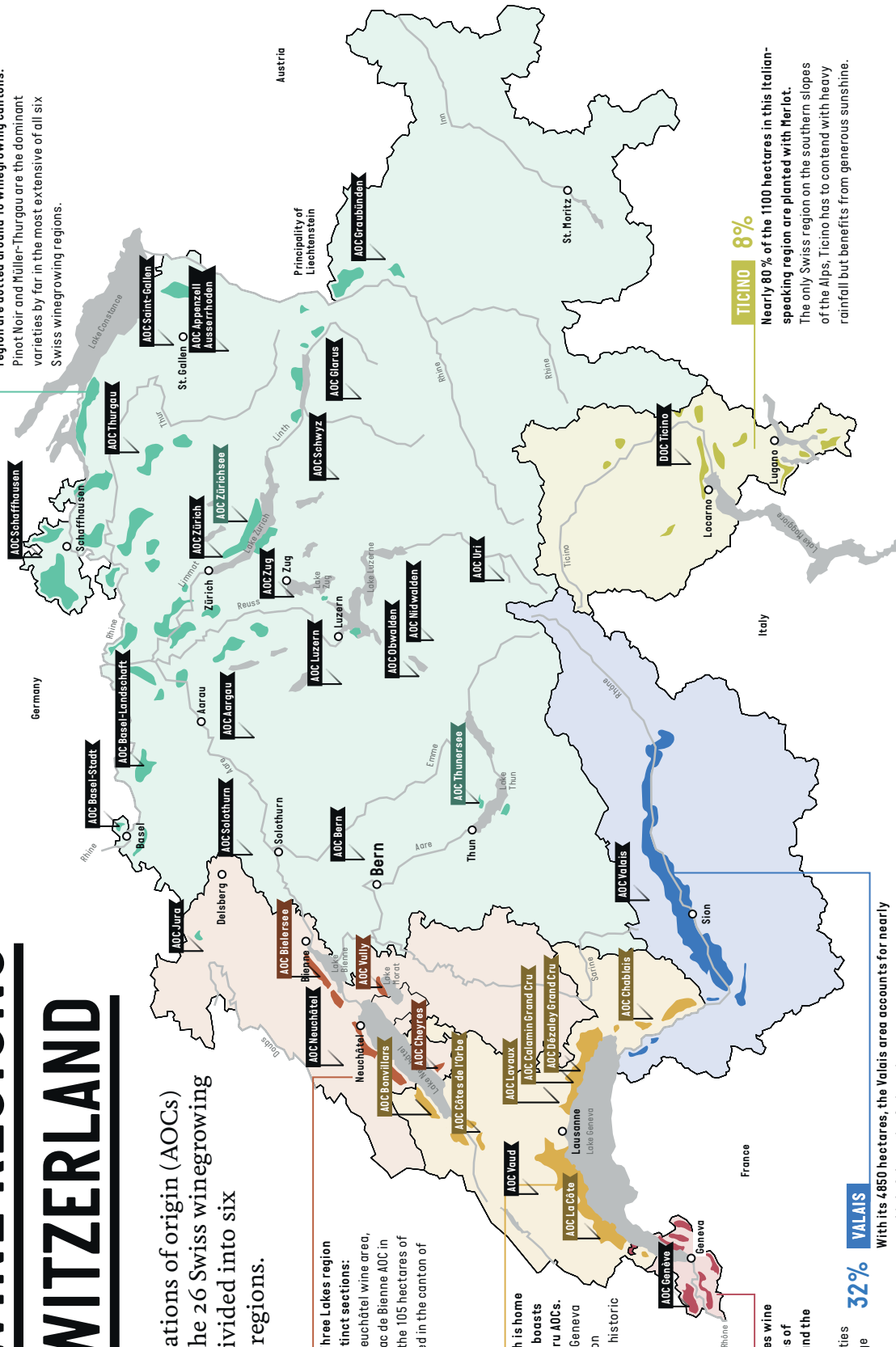
With its 450 hectares, the Valais area accounts for nearly one third of the entire Swiss wine area. Following the course of the Rhône, the spectacular terraces of the Valais region enjoy a hot and sunny climate that is beneficial to late-maturing grape varieties.

GERMAN-SPEAKING SWITZERLAND 18%

The 2650 hectares of this German-speaking region are dotted around 18 winegrowing cantons. Pinot Noir and Müller-Thurgau are the dominant varieties by far in the most extensive of all six Swiss winegrowing regions.

TICINO 8%

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

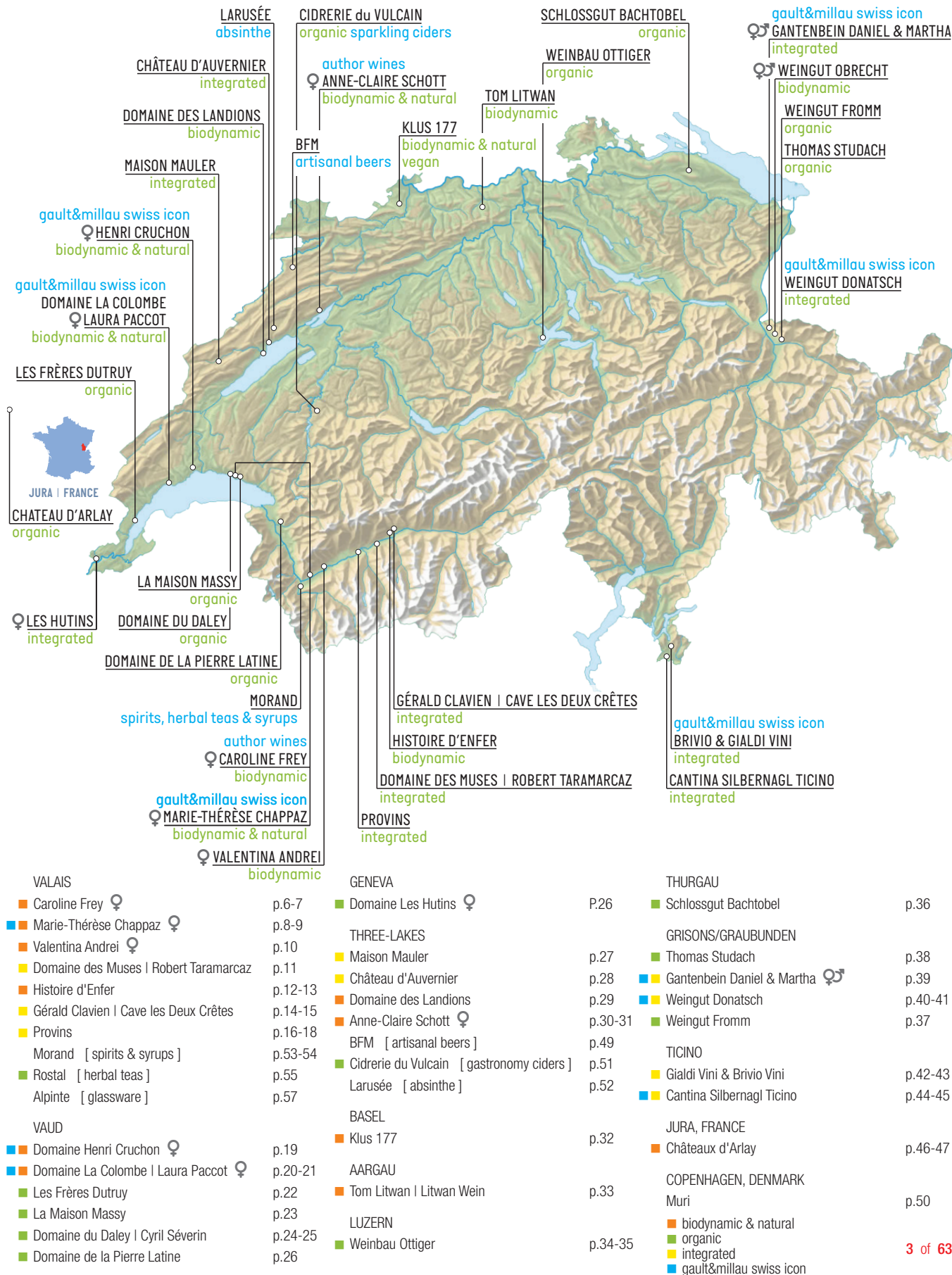




PRODUCER SELECTION

TSWS offers a selection of some of the most **renown** and **finest Swiss wine producers** highly popular in the local scene and listed at the best tables of Switzerland, with a focus and emphasis on **small family** and **boutique wineries** and **biodynamic production**.

TSWS also offers **Absinthe Larusée** and **Morand Eaux-de-Vies** spirits, **Cidrerie du Vulcain** gastronomy sparkling ciders, and its only non-Swiss selections with **Jura** wines from **Château d'Arlay**, the oldest wine-growing château from France, and **Muri** non-alcoholic fermented drinks from Copenhagen.





SWISS WINE FAST FACTS

[LEARNING RESOURCES AOC Maps, Booklets, Videos resources.theswisswinestore.com]

Overview

A stunningly beautiful country, Switzerland offers a surprising and diverse selection of red, rosé, white, sweet (including Noble Rot) and sparkling wines that reflect the multicultural nature of the country. Geographically nestled amongst four renowned wine producing nations, France, Germany, Italy and Austria, Switzerland has 26 cantons that boast a diverse terroir ideal for growing a variety of grapes.

Home to 50+ grape varieties, Swiss winemaking focuses on terroir driven artisanal wines made from rare or indigenous grape varieties, as well as international types that have found a terroir in which to express themselves at best. Swiss wines exude structure, elegance and complexity.

History - Switzerland has a wine-making history that dates back to pre-Roman times.

Vineyard - Swiss vineyards total 15,000 hectares, which in comparison is half the size of Burgundy (29,500 hectares), 1/5th of Vallée Du Rhône (79,500), and 1/8th of Bordeaux (117,500).

Small Production - Wine production is small covering only **35%** of the local market. With an average of 1.1 million hectolitres produced annually, Swiss wines represent a mere 0.4% of world wine production. Less than **2%** of its wines are exported.

International Recognition - Although production is small, many Swiss wines receive international recognition and are highly awarded; they regularly equal or surpass fine wines produced by renowned wine-making countries during competitions or blind tastings. Despite low production levels, Switzerland has one of the highest production-to-award ratios in the world.

In 2007, Swiss Syrah was ranked as the top 4, as well as 8th and 9th at a blind tasting of the 2001 vintage by the Grand Jury Européen in a competition of 35 highly rated, world-class Syrah from France, Italy, Switzerland, Australia and USA.

Wine Regions - Wine regions are subdivided into six areas: The cantons of Valais, Vaud and Geneva. Trois Lacs which comprises Neuchâtel, Bienne, Vully and Jura (Western Switzerland). The German-speaking area encompassing Zurich, Schaffhausen, Grisons and Aargau (Eastern Switzerland), and Ticino, the Italian-speaking region.

The majority of wine production is from the French part of the country (80% of the production for 16% of the land). This comprises Valais, which sits in the heart of the Alps and stretches the length of the Rhône River up to the Glacier du Rhône (40% of production); Vaud, mostly along Lake Geneva (25%), and the Geneva and Neuchâtel areas (15%). The German part accounts for 15% of the total production and the Italian part the remaining 5%.

Landscape / Heritage - Swiss dedication to cultivation. The Valais canton boasts terraces created by growers in the third century. Architectural masterpieces built into the rock, the terraces are supported by dry stone walls, some of which are more than 20 meters high, and all built by hand.

The Lavaux region in Vaud, which is a UNESCO World Heritage protected area, also has man-made terraces. These run across steep slopes that rise up from Lake Geneva, known locally as Lac Léman, and are the most beautiful looking vineyard landscapes.

Indigenous Grape Varieties - Chasselas (**Fendant** in Valais; Gutedel in German) is the most widely planted white grape with 26% of the total wine production, seconding Pinot Noir. Recent years have shown an increased focus on rare and indigenous varieties; some very old and almost distinct, such as white varieties of Amigne, Heida, Humagne Blanche, Completer, and reds, Cornalin, and Humagne Rouge.

New popular varieties developed in the 1970's include red Gamaret, Garanoir and Diolinoir, and more recently resistant grapes red Divico and white Divina.

International Grape Varieties - A series of international grape varieties thrive in Switzerland.

Pinot Noir is nowadays the most planted grape variety in the country with 28%. It is found in 5 out of the 6 wine regions and renders some of the finest and most elegant Pinot's in the World. Pinot Noir is also the most important part of **Dôle**, a Valais specialty blended with Gamay, which is also vinified as a rosé to form Dôle Blanche. Neuchâtel is home to the famous Oeil-de-Perdrix (Eye of the Partridge), a rosé from 100% Pinot Noir. Lesser renown Perdrix Blanche (White Partridge) is a blanc de noir from 100% Pinot Noir.

Gamay is the 2nd largest planted red grape variety. Well made Gamay's render beautiful light, fresh and fruity wines.

Syrah has travelled up along the Rhône River from France to put down roots in Valais. The wines compete well against those from France and other countries, as does Swiss Merlot which rivals Northern Italian Merlot and wines from Bordeaux.

Chardonnay and Sauvignon Blanc also render beautifully under Swiss climate but the area of productions remain small with 2.5 and 1% respectively.

Müller-Thurgau (also called Riesling-Silvaner, Riesling x Silvaner or Rivaner in Switzerland) is the most planted white grape variety in the German speaking part where it holds strong connection with his creator, Dr. Hermann Müller, being originally from Canton Thurgau at the border of Germany. He created Müller-Thurgau as a crossing of Riesling and Madeleine Royale at the Geisenheim Grape Breeding Institute in Geisenheim, Rheingau, Germany in 1882.

Noble Rot - Valais is one of the rare regions in the world with natural botrytis, making it ideal for producing sweet wines (Noble Rot) that are comparable to the best French Sauternes, Hungarian Tokaji or Austrian and German Beerenauslese.

Grape-growing that respects nature - Swiss winemakers work with nature-friendly and sustainable approaches under strict regulations; the use of chemical treatments on plants is strictly controlled, integrated production (IP) methods are used to reduce any negative impact on the environment, and biodynamic methods that use no synthetic products such as herbicides, insecticides or fungicides, are widely used. Switzerland is one of the top eco-friendly wine producing nations in the world.

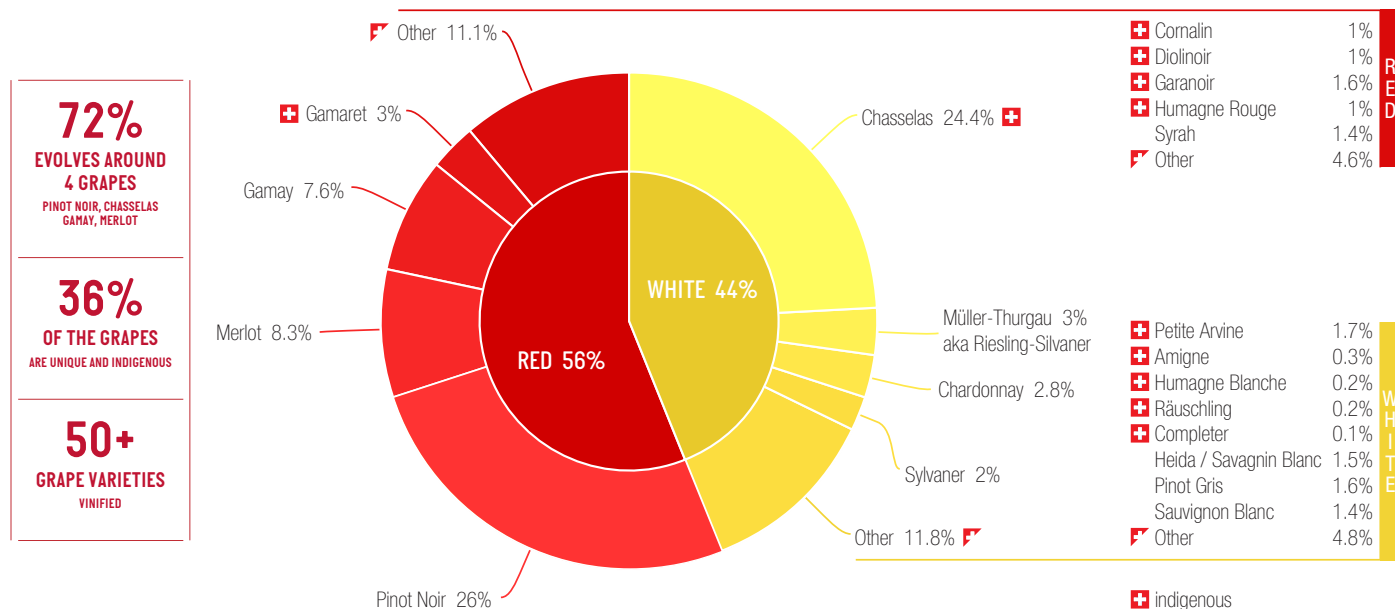
Over 75% of the vineyards are Integrated Production, 20% Organic, and 5% Biodynamic.

AOC - In 1988, Geneva formed an AOC (Appellation d'Origine Contrôlée) system similar to those used in the EU, and which other cantons soon followed. The system subjects wines to strict rules that cover every aspect of production, from growing areas and planting, to grape yields and minimum sugar levels.



GRAPE VARIETIES GROWN IN SWITZERLAND

Over 240 varieties are grown however only 75 appear in the statistics and 72% of the production evolves around 4 varieties: Pinot Noir, Chasselas (indigenous), Merlot and Gamay.



Old, Rare and Indigenous grape varieties



Chasselas (called Fendant in Valais) - Is a uniquely Swiss grape variety producing fresh and delicate wines with mineral characteristics and subtle notes of white flowers and white fruits. The wines are typically low in alcohol with a touch of fizziness that age surprisingly well.



Cornalin - Ancient indigenous grape from the Alps that is only found in Valais. It produces fruity wines with an elegant bouquet that are deep crimson-red in color. Their rustic character makes them ideal with game dishes.



Müller-Thurgau aka Riesling-Silvaner - White grape variety created by Hermann Müller from the Canton of Thurgau in 1882 at the Geisenheim Grape Breeding Institute in Germany. Crossing off Riesling and Madeleine Royale. Most planted white in the German part.



Diolinoir - Developed in 1970 by crossing Rouge de Diol, an old Valais grape also known as Robin Noir, and Pinot Noir. Its wines are rich in color, lively, and in mouth they have tight tannins that make them good wines for aging, with cherry and black fruit notes.



Completer - Old varietal from Grisons/Graubünden dating back to 1321. Takes its name from completorium, the evening service of the Benedictine monks who were then authorised to drink a glass of it in silence. Produces rich, strong wines with great supporting acidity.



Gamaret - Developed in 1970 by crossing Gamay and Reichensteiner and intended for the German part of Switzerland. Its wines are rich in color, dense yet lively, in mouth it has black fruit aromas over slightly spicy, grainy tannins.



Amigne - Rare grape grown only in Valais. An ancient variety, traces of it date back to pre-Roman times. Today, its vines cover a total area of 38 hectares, 27 of them located in Vétroz. Amigne is also made into dry, off-dry or sweet wine.



Garanoir - Developed in 1970 by crossing Gamay and Reichensteiner and intended for the French part of Switzerland. With low acidity, Garanoir is seen as perfect or blends, where it gives a well developed color, body and roundness to the wine. It blends very well with a number of other red grape varieties, in particular Pinot Noir, Gamay and Gamaret.



Heida aka Païen - Considered the « Pearl of Alpine Wines ». It bears this name because its vines grow up to 1,150 metres in the Visperterminen commune, one of the highest vineyards in Europe. Heida is produced from the Savagnin Blanc varietal, characterised by small grapes and a low yield, and is a member of the Traminer family.



Humagne Rouge - Although it originated in the Aosta Valley, Italy, today this grape is mainly grown in Valais. Humagne Rouge is not related to Humagne Blanche, but is identical to Cornalin d'Aoste. At risk of extinction in the 1960's, this grape is once again being cultivated. The wine it produces is rustic, with real character and distinctive qualities.



Humagne Blanche - Legends abound about this indigenous Valais variety. In the 19th century, wine made from this grape was said to have fortifying properties which earned it a reputation as being good for women to drink after childbirth. It is a full-bodied wine, bursting with flavours and appealing minerality. Humagne Blanche achieves its fullness after three to four years of ageing.



Petite Arvine - Old indigenous grape variety from Valais that can be traced back to the early 1600's. Grown mostly in Valais, it is also found in neighbouring Aosta Valley, Italy. A typical and widespread Valais specialty, it has gained the status « Queen of Valais ».



BIODYNAMIC CAROLINE FREY | Established in 2016 | ♀

Director and lead oenologist of the family estates **Château La Lagune** in Bordeaux, **Domaine Paul Jaboulet Aîné** in the Rhône Valley, and **Château Corton C** in Burgundy, Caroline Frey acquired in 2015 0.12 ha of vineyards planted with Chasselas and Johannisberg (Silvaner) located on steep alpine south-east facing slopes in Fully, Valais. The parcels are worked biodynamically by hand by Caroline herself where she's replanting Petite Arvine.

This is her smallest vineyard, but it is the one taking her most of her time. Caroline calls it her "Jardin Secret" (Secret Garden).

Les Grains Blancs de Mon Jardin Secret 2016 was the first vintage released, 2019 for **La Petite Arvine de Mon Jardin Secret**, 2020 for **Gamay de Mon Jardin Secret**, 2022 for **Le Chalet** and **Les Grains Noirs de Mon Jardin Secret**, **Maison Léderrey** produced in Lavaux, and **Arvine de France** produced at Paul Jaboulet in the Rhône Valley.

AUTHOR
WINE
75 cl
150 cl**Les Grains Blancs de Mon Jardin Secret, Vin de Pays Suisse**

vintage	2022/23	
wine style	white	2016 VINUM 17pts
grape variety	Chasselas, Johannisberg	
monovarietal	✗	
indigenous	mixed	
ancient	✓	
Micro-production	280 btl	
Hong Kong allocation	24 btl / 6 magnums	
Author Wine	✓	

First vintage 2016.

Unusual blend of Chasselas and Johannisberg (Silvaner/Sylvaner).

Very pure mineral and floral nose. Racy palate that develops with depth supported by a great structure. Very promising wine !

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity. Small portion of the grapes are dried by passerillage to naturally increase sugar level. No malolactic. Unfiltered.

Production: 280 numbered btl and 30 magnums

LIMITED PRODUCTION. HARD TO GET & IN HIGH DEMAND.

30 btl & 6 magnums HK allocation only !

2023 reservations opened. Delivery November/December 2024.

La Petite Arvine de Mon Jardin Secret, Vin de Pays Suisse

vintage	2021/23	
wine style	white	
grape variety	Petite Arvine	
monovarietal	✓	
indigenous	✓	
ancient	✓	
Micro-production	140 btl	
Hong Kong allocation	6 btl	

First vintage 2019.

Very pure rendition of Petite Arvine. Sapid, fluid, intoxicatingly fine bouquet. Very delicate and subtle floral finesse, citrus fruits, vine peach.

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity. Unfiltered.

Production: 140 numbered btl

LIMITED PRODUCTION. HARD TO GET & IN HIGH DEMAND.

6 btl HK allocation only !

2023 reservations opened. Delivery November/December 2024.

**Le Chalet de Mon Jardin Secret, Vin de Pays Suisse**

vintage	2022/23	
wine style	white	
grape variety	Chasselas	
monovarietal	✓	
indigenous	✓	
ancient	✓	
Micro-production	400 btl	
Hong Kong allocation	60 btl	
Author Wine	✓	

First vintage 2022.

Fresh, pure mineral and floral nose. Notes of pear and tart apple on the palate. Lively with a good finish.

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity. Whole bunch. On the lies with batonnage. Unfiltered.

Production: 400 numbered btl and 13 magnums

LIMITED PRODUCTION. HARD TO GET & IN HIGH DEMAND.

60 btl HK allocation only !

2023 reservations opened. Delivery November/December 2024.

**Gamay de Mon Jardin Secret, Vin de Pays Suisse**

vintage	2020/21	
wine style	red	
grape variety	Gamay	
monovarietal	✓	
indigenous	✗	
ancient	✓	
Micro-production	100 btl	
Hong Kong allocation	12 btl	

First vintage 2020.

Very fresh and pure with red fruit notes and spices.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity. Unfiltered.

Production: 100 numbered btl

LIMITED PRODUCTION. HARD TO GET & IN HIGH DEMAND.

12 btl HK allocation only !



BIODYNAMIC CAROLINE FREY | Established in 2016 | ♀

Director and lead oenologist of the family estates **Château La Lagune** in Bordeaux, **Domaine Paul Jaboulet Aîné** in the Rhône Valley, and **Château Corton C** in Burgundy, Caroline Frey acquired in 2015 0.12 ha of vineyards planted with Chasselas and Johannisberg (Silvaner) located on steep alpine south-east facing slopes in Fully, Valais. The parcels are worked biodynamically by hand by Caroline herself where she's replanting Petite Arvine.

This is her smallest vineyard, but it is the one taking her most of her time. Caroline calls it her "Jardin Secret" (Secret Garden).

Les Grains Blancs de Mon Jardin Secret 2016 was the first vintage released, 2019 for **La Petite Arvine de Mon Jardin Secret**, 2020 for **Gamay de Mon Jardin Secret**, 2022 for **Le Chalet** and **Les Grains Noirs de Mon Jardin Secret**, **Maison Léderrey** produced in Lavaux, and **Arvine de France** produced at Paul Jaboulet Aîné in the Rhône Valley.

75 cl
150 cl**Les Grains Noirs de Mon Jardin Secret, Vin de Pays Suisse**

vintage	2022/23
wine style	red
grape variety	Pinot Noir, Gamay
monovarietal	✗
indigenous	✗
ancient	✓
Micro-production	253 btls
Hong Kong allocation	36 btls / 12 magnums

First vintage 2022.

Very fresh and pure with red fruit notes and spices.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity.

Production: 253 numbered btls and 44 magnums

LIMITED PRODUCTION. HARD TO GET.

36 btls & 12 magnums HK allocation only !

2023 reservations opened. Delivery March/April 2025.

75 cl
150 cl**Maison Léderrey Chasselas AOC Lavaux**

vintage	2022/23
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
Micro-production	199 btls
Hong Kong allocation	36 btls / 12 magnums

First vintage 2021.

A very fine Chasselas from Lavaux.

Very pure mineral and floral nose. Racy palate that develops with depth supported by a great structure. Very promising wine !

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity.

Production: 199 numbered btls and 50 Pots Vaudois 1822 140cl

LIMITED PRODUCTION. HARD TO GET.

36 btls & 12 Pots Vaudois 1822 140cl HK allocation only !

2023 reservations opened. Delivery March/April 2025.

**Arvine Vin de France**

vintage	2020/21/22
wine style	white
grape variety	Petite Arvine
monovarietal	✓
indigenous	✓
ancient	✓
Micro-production	1,250 btls
Hong Kong allocation	48 btls



RHÔNE | FRANCE

First vintage 2020.

Planted in 2015 on a granite parcel in Condrieu.

Fresh, pure mineral and floral nose. Notes of pear and tart apple on the palate. Lively with a good finish.

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: The grapes are harvested early for keeping higher juicy acidity.

Production: 1,250 numbered btls

LIMITED PRODUCTION. HARD TO GET..

48 btls HK allocation only !

2021 reservations opened. Delivery March/April 2025.



BIODYNAMIC



MARIE-THÉRÈSE CHAPPAZ | Established in 1988 | ♀

Gault & Millau Swiss Icon



Swiss wine legend Marie-Thérèse Chappaz work has been recognized on many occasions by local and international peers among them the Grand Jury Européen, La Revue du Vin (France), Gault & Millau.

She was the first Swiss winemaker to be rewarded by top RP notes such as 99, 98 and 97 pts. In 2023 her GRAIN par GRAIN 2020 cuvée is the 1st Swiss wine to be rated 100 pts !

Marie-Thérèse is a force of nature with overflowing generosity and passion.

She is a **pioneer of biodynamic winemaking** working her small vineyards on steep alpine slopes by hand and by horse.

SWISS
ICON**FENDANT coteaux de plamont AOC Valais**

vintage	2022/23			
wine style	white	2022	RP	90
grape variety	Chasselas	2018	RP	90
monovarietal	✓	2016	RP	89
indigenous	✓			
ancient	✓			
rare	✗			
Alpine Variety	✗			
Valais Specialty	✓			

Refined nose with notes of apple and cherry blossoms, mirabelle plum, fine honey, bergamot, lemon and grapefruit, slightly smoky note on retro-olfaction. Well balanced palate with a full, vinous attack and a tight mid-palate, carried by a real tension with chalky and smoky accents. Clean, energetic and lemony finish.

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 6 – 8°C

Storage: 2 to 5 years

SWISS
ICON**GRAIN ARVINE de fully AOC Valais**

vintage	2022			
wine style	white	2022	RP	94
grape variety	Petite Arvine	2021	RP	93+
monovarietal	✓	2020	RP	95
indigenous	✓	2019	RP	93+
ancient	✓	2018	RP	97
rare	✓	2017	RP	92
Alpine Variety	✓	2016	RP	93
Valais Specialty	✓			

Lovely fresh and aromatic Petite Arvine with stony and grapefruit notes. Rich, elegant, intense and well structured palate with a long mineral and salty finish.

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8°C

Storage: Many years

HK allocation: 60 btl

**GRAIN CINQ AOC Valais**

vintage	2022			
wine style	white	2022	RP	94+
grape variety	Blend	2021	RP	93
monovarietal	✓	2020	RP	94
indigenous	✓	2019	RP	95+
ancient	✓	2018	RP	91+
rare	✓	2017	RP	92
Alpine Variety	✓			
Valais Specialty	✓			

Wine from the granitic terroir expressed by a subtle marriage between the Petite Arvine, the Ermitage, the Païen, the Pinot Blanc and the Sylvaner, all from the Claives terroir, harvested and vinified together.

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8°C

Storage: Many years

HK allocation: 24 btl

SWISS
ICON**GRAIN ERMITAGE président troillet AOC Valais**

vintage	2021/22			
wine style	white	2022	RP	96
grape variety	Marsanne	2021	RP	95
monovarietal	✓	2020	RP	95+
indigenous	✓	2019	RP	98
ancient	✓	2018	RP	97
rare	✓	2017	RP	97
Alpine Variety	✗	2016	RP	97
Valais Specialty	✓			

From old vines planted by Maurice Troillet, MTC's uncle, in 1924.

Ripe yellow tropical fruits. Rich, powerful, vivacious, fresh, refined and elegant palate with a fine salty and bitter finish. A top drop !

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8-10°C

Storage: Many years

HK allocation: 24 btl

**ASSEMBLAGE BLANC AOC Valais**

vintage	2021/22			
wine style	white	2022	RP	95
grape variety	Blend	2021	RP	92
monovarietal	✗	2020	RP	93
indigenous	mixte	2019	RP	93
ancient	✓	2018	RP	93
rare	✓	2017	RP	92
Alpine Variety	mixte			
Valais Specialty	✓			

Blend Petite Arvine, Sylvaner, and Marsanne.

Nose of lemon zest and honeysuckle with a slightly toasted note. In the mouth, the petite arvine provides its freshness, the sylvaner its fullness and the marsanne its beautiful bitterness. A creative and harmonious blend that leaves room for imagination.

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8°C

Storage: Many years

HK allocation: 36 btl

SWISS
ICON**GRAIN NOBLE petite arvine AOC Valais**

vintage	NV			
wine style	sweet [Noble Rot]	2020	RP	95+
grape variety	Petite Arvine	2019	RP	97
monovarietal	✓	2018	RP	96
indigenous	✓	2017	RP	95
ancient	✓	2015	RP	94
rare	✓	2014	RP	93+
Alpine Variety	✓	2013	RP	88
Valais Specialty	✓			

Golden-apricot color. Pure and fresh on the nose but intense and mineral, with white pepper, ginger, apricot, candied apples, quince and honey aromas. On the palate, this is a highly elegant, beautifully balanced, tensioned, fresh and structured sweet wine. This is so elegant, tight and spicy - simply gorgeous.

Gastronomy: Perfect with desserts, foie gras, blue cheese, spicy dishes and exotic fruits.

Serving temperature: 8°C

Storage: many years

HK allocation: 24 btl



BIODYNAMIC



MARIE-THÉRÈSE CHAPPAZ | Established in 1988 | ♀

Gault&Millau Swiss Icon



Swiss wine legend Marie-Thérèse Chappaz work has been recognized on many occasions by local and international peers among them the Grand Jury Européen, La Revue du Vin (France), Gault & Millau.

She was the first Swiss winemaker to be rewarded by top RP notes such as 99, 98 and 97 pts. In 2023 her GRAIN par GRAIN 2020 cuvée is the 1st Swiss wine to be rated 100 pts !

Marie-Thérèse is a force of nature with overflowing generosity and passion.

She is a **pioneer of biodynamic winemaking** working her small vineyards on steep alpine slopes by hand and by horse.

**DÔLE la liaudisaz AOC Valais**

vintage	2021/23			
wine style	red	2018	RP	91
grape variety	Pinot Noir, Gamay	2016	RP	87
monovarietal	✗	2015	RP	86
indigenous	✗	2014	RP	87
ancient	✓			
rare	✗			
Alpine Variety	✗			
Valais Specialty	✓			

Brilliant red. Clear, fresh and lovely reductive red with floral and crystalline flavors and spicy flavors. Lively, crunchy.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 15°C

Storage: 5 to 7 years

**GRAIN PINOT les dahrres & les esserts & chamoson AOC Valais**

vintage	2021/22			
wine style	oaked red	d a h r r e s		
grape variety	Pinot Noir	2022	RP	91
monovarietal	✓	2021	RP	90
indigenous	✗			
ancient	✓			
rare	✗	e s s e r t s		
Alpine Variety	✗	2021	RP	92
Valais Specialty	✓	2020	RP	91+

Crunchy with a nose of wild strawberries and raspberries; an elegant woodiness, a delicate and fine color revealed by an ample but also suave mouth. Not necessarily useful to decant the bottle, the pleasure is immediate from the first glass served.

Gastronomy: Goes well with white and red meat, game, duck, and cheese.

Serving temperature: 15°C

Storage: many years

HK allocation: 60 btl

**GRAIN PINOT charrat AOC Valais**

vintage	2020/21/22			
wine style	oaked red	2022	RP	93
grape variety	Pinot Noir	2021	RP	94
monovarietal	✓	2020	RP	93
indigenous	✗	2019	RP	92+
ancient	✓	2018	RP	90
rare	✗	2016	RP	91
Alpine Variety	✗			
Valais Specialty	✓			

Concentrated, sunny, warm nose. Fresh palate revealing a powerful and structured Pinot Noir with notes of ripe red fruits, undergrowth, elderberry and cedar.

Gastronomy: Goes well with white and red meat, game, duck, and cheese.

Serving temperature: 15°C

Storage: many years

HK allocation: 90 btl

**GRAIN PINOT champ dury AOC Valais**

vintage	2020			
wine style	oaked red	2020	RP	91+
grape variety	Pinot Noir	2019	RP	93
monovarietal	✓	2018	RP	92+
indigenous	✗	2014	RP	92
ancient	✓	2013	RP	87+
rare	✗			
Alpine Variety	✗			
Valais Specialty	✓			

The clay-limestone soils of Charrat express themselves with grandeur in this Pinot Noir which opens on a fine and delicate nose of leather, small black fruits, rose and undergrowth. The palate is delicate and the tannins are supple. "Elegance" is the key word for this vintage.

Gastronomy: Goes well with white and red meat, game, duck, and cheese.

Serving temperature: 15°C

Storage: many years

HK allocation: 60 btl

**LA PETITE GRANGE AOC Valais**

vintage	2019/20/21/22			
wine style	oaked red	2020	RP	89
grape variety	blend	2019	RP	90
monovarietal	✗			
indigenous	mixed			
ancient	mixed			
rare	mixed			
Alpine Variety	✗			
Valais Specialty	✗			

Blend of Diolinoir*, Galotta*, Gamaret*, and Pinot Noir. [*indigenous]

Most southerly wine in the range. Nose of garrigue, cocoa and blackcurrant literally transports us to the Mediterranean regions. However, the blend of these five grape varieties offers incredible freshness on the palate

Gastronomy: Goes well with white and red meat, game, duck, and cheese.

Serving temperature: 15°C

Storage: many years

HK allocation: 30 btl

**GRAIN SYRAH AOC Valais**

vintage	2020/21/22			
wine style	oaked red	2022	RP	92+
grape variety	Syrah	2021	RP	92
monovarietal	✓	2020	RP	92
indigenous	✗	2019	RP	93+
ancient	✓	2018	RP	95
rare	✓	2016	RP	91
Alpine Variety	✗	2015	RP	92
Valais Specialty	✓			

Very aromatic and floral-scented bouquet with smoky notes. Pure, very elegant and with great finesse, this is a medium-bodied, firmly structured and quite pithy Syrah with charming, stimulating fruit.

Gastronomy: Goes well with red meat, game, duck, and cheese.

Serving temperature: 16 – 17°C

Storage: many years

HK allocation: 24 btl



BIODYNAMIC



VALENTINA ANDREI | Established 2012 | ♀

Gault&Millau Swiss Rookie 2018

Valentina experienced the craft of winegrowing and winemaking with biodynamic pioneers **Marion** and **Jacques Granges** at **Domaine de Beudon** and with **Marie-Thérèse Chappaz** before starting her own venture in 2012.

Her first vintage 2015 quickly caught the attention of wine connoisseurs and sommeliers for their purity and typicity.

Valentina now farms 4 ha biodynamically spread over 20 plots on the steep slopes of the Swiss Alps in Valais.

Some of her cuvées sell out within a few weeks, and the total production within 2-3 months.

**Humagne Blanche AOC Valais**

vintage	2022
wine style	white
grape variety	Humagne Blanche
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Elegant with lemony flavors and a vivid acidity providing a lovely structure. Energetic and joyful wine.

Gastronomy: Goes well with fresh water fish, trouts, perch fillet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8 – 12°C

Storage: 2 to 10 years

**Païen « Tradition » AOC Valais**

vintage	2022/23
wine style	white
grape variety	Païen
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

aka Heida / Savagnin Blanc

Vin vivant with lots of personality, an open perfume, notes of William pear with a touch of soft vanilla that contrasts with its energetic, lively, magnificent and saline palate.

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8 – 12°C

Storage: 1 to 10 years

**Petite Arvine Granite AOC Valais**

vintage	2023
wine style	white
grape variety	Petite Arvine
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Very aromatic and fragrant terroir-driven Petite Arvine on granite soil.

Gastronomy: Goes well with fresh water fish, trouts, perch fillet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8 – 12°C

Storage: 2 to 10 years

**Petite Arvine Calcaire AOC Valais**

vintage	2023
wine style	white
grape variety	Petite Arvine
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Very aromatic and fragrant terroir-driven Petite Arvine on limestone (calcaire) soil.

Gastronomy: Goes well with fresh water fish, trouts, perch fillet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8 – 12°C

Storage: 2 to 10 years

**Completer AOC Valais**

vintage	2023
wine style	white
grape variety	Completer
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Very rare indigenous varietal from Grisons/Graubünden.

Master rendition to the varietal. Lively and fruity, with a lovely persistence that lingers on the palate and is beautifully fresh.

Gastronomy: Goes well with fresh water fish, trouts, perch fillet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 8 – 12°C

Storage: 2 to 10 years

Limited production very rare !

**Gamay Vieilles Vignes « Tradition » AOC Valais**

vintage	2022/23
wine style	red
grape variety	Gamay
monovarietal	✗
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Valais Specialty	✓

Gamay from old vines - quite a poem! Deep nose with scents of damp hearth and undergrowth, voluminous and silky palate with a beautiful structure.

Gastronomy: Goes well with red meat, game, and cheese. Good accompaniment to Asian dishes.

Serving temperature: 15°C

Storage: 1 to 8 years



Family estate run by Robert Taramarcas.

Robert epitomizes the passion and artistry of Valais avant-garde winemaking, finding his inspiration in music and plays — hence the domaine name.

Exceptional Accolades - Over fifteen years, every wine from the Domaine des Muses has garnered numerous accolades both in Switzerland and abroad. The finesse and complexity of his creations have captivated wine enthusiasts such as Jancis Robinson MW and Julie Harding MW, and the Robert Parker / Wine Advocate guide.

Robert's wines are a symphony of terroir, echoing the rugged Valais landscape. His Chasselas, crowned the year's finest, dances on the palate — a testament to his unwavering commitment. With each bottle, Robert invites us to savor history, taste the sun-kissed slopes, and embrace the soul of Domaine des Muses.

**Fendant « Tradition » AOC Valais**

vintage	2021/23			
wine style	white	2021	RP	91
grape variety	Chasselas	2020	RP	92
monovarietal	✓	2018	RP	90
indigenous	✓	2017	FS	90
ancient	✓			
rare	✗			
Alpine Variety	✗			
Valais Specialty	✓			

Great structure. Light straw color. Intense aromas of ripe fruits and white flowers. Refreshing and silky on the palate supported by a remarkable minerality.

Gastronomy: Goes well with fresh water fish, trouts, perch filet, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10°C

Storage: 2 to 5 years

**Petite Arvine « Tradition » AOC Valais**

vintage	2022/23			
wine style	white	2020	RP	92
grape variety	Petite Arvine	2018	RP	92
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Enchanting hearts and souls with its citrus and exotic fruits aromas. Saline flavor brings it a unique character.

Gastronomy: Goes well with fishes, soft cheese, finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10°C

Storage: 2 to 5 years

**Dôle « Tradition » AOC Valais**

vintage	2021			
wine style	red			
grape variety	Pinot Noir, Gamay			
monovarietal	✗			
indigenous	✗			
ancient	✓			
rare	✗			
Alpine Variety	✗			
Valais Specialty	✓			

This wine expresses the character and nobleness of a traditional blend from Valais. Light to medium body with lovely fruity aromas and flavors.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 15°C

Storage: 5 years

**Cornalin « Tradition » AOC Valais**

vintage	2019			
wine style	red	2019	RP	89
grape variety	Cornalin			
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Beautiful lively color. Complex aromas and flavors with a note of sour cherries giving it a unique character.

Gastronomy: Goes well with red meat, game, duck, and cheese.

Serving temperature: 15°C

Storage: 7 years

**Syrah « Réserve » AOC Valais**

vintage	2016/19			
wine style	oaked red	2019	RP	88
grape variety	Syrah	2012	1st GPVS	
monovarietal	✓			
indigenous	✗			
ancient	✓			
rare	✓			
Alpine Variety	✗			
Valais Specialty	✓			

A magnificent expression of Syrah reminiscent of the best Hermitage.

Aromas of sour cherries, raspberries and some black cherry, accompanied by oriental spices, black olives and hints of liquorice, smoked bacon and black pepper. Strikingly harmonious palate with very refined tannins and minerality. Long finish.

Gastronomy: Goes well with red meat, game, and cheese.

Serving temperature: 16 – 18°C

Storage: many years



BIODYNAMIC HISTOIRE D'ENFER | Established in 2008

« On a permanent quest for perfection »

HISTOIRE D'ENFER was born in 2008 from the shared passion of four friends with a love for the world's finest wines.

Leading the vine growing and wine making process, Dr Patrick Regamey, is a renown taster in Europe and has been a member of the Grand Jury Européen since its heydays.

HISTOIRE D'ENFER pursue excellence. It's philosophy is the emphasis on quality and respect for the natural world of an exceptional terroir.

On demand 75/150cl Fendant, Humagne Blanc, Chardonnay, Païen, Petite Arvine, Syrah, Cornalin, Humagne Rouge, Grains Nobles, etc.

TOP 10
SWISS
CHARDONNAY

150 cl
ON DEMAND

**Chardonnay Réserve Vieilles Vignes AOC Valais**

vintage	2018/19			
wine style	oaked white	2021	RP	92
grape variety	Chardonnay	2017	RP	93
monovarietal	✓	2013	VINUM	18
indigenous	✗			
ancient	✓			
rare	✓			
Alpine Variety	✗			
Valais Specialty	✗			

Very complex and racy. Aromas of vine peaches, apricots and brioche make it sensual, explosive and racy at the same time. Completed with a lovely acidity.

A grand Chardonnay !

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years

150 cl
ON DEMAND

**Petite Arvine Vieilles Vignes AOC Valais**

vintage	2022			
wine style	oaked white	2021	RP	93
grape variety	Petite Arvine	2020	RP	93
monovarietal	✓	2018	FS	93
indigenous	✓	2017	RP	89+
ancient	✓	2016	RP	91
rare	✓	2014	RP	92
Alpine Variety	✓	2013	VINUM	18
Valais Specialty	✓			

Extremely well structured combining power, finesse and a presence of perfectly integrated chiselled acidity. The palate is both vivacious and mineral providing an interminable finish.

Perfect gastronomy wine.

Gastronomy: Perfect accompaniment to finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: 5 to 7 years

150 cl
ON DEMAND

**Humagne Blanche Réserve & Cuvée Unique AOC Valais**

vintage	2019/22			
wine style	oaked white	2018	RP	90
grape variety	Humagne Blanche			
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Located on the best limestone plots of Corin, our Humagne Blanche has more fat, vinosity and aromatic complexity than a Fendant. Combines crystalline purity with a beautiful acidity.

This little-known grape ages admirably !

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years

150 cl
ON DEMAND

**Païen Réserve AOC Valais**

vintage	2021			
wine style	oaked white	2017	RP	92+
grape variety	Païen/Heida/Savagnin			
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Powerful, vinous wine with a more sustained acidity than Chardonnay with a less pronounced but very subtle aromatic profile. Admirable with aging! Can make you think of a more vinous Grand Chablis, thanks to its subtle aromas evolving towards fern.

Gastronomy: Perfect accompaniment to finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: 5 to 7 years



BIODYNAMIC HISTOIRE D'ENFER | Established in 2008

« On a permanent quest for perfection »

HISTOIRE D'ENFER was born in 2008 from the shared passion of four friends with a love for the world's finest wines.

Leading the vine growing and wine making process, Dr Patrick Regamey, is a renown taster in Europe and has been a member of the Grand Jury Européen since its heydays.

HISTOIRE D'ENFER pursue excellence. It's philosophy is the emphasis on quality and respect for the natural world of an exceptional terroir.

On demand 75/150cl Fendant, Humagne Blanc, Chardonnay, Païen, Petite Arvine, Syrah, Cornalin, Humagne Rouge, Grains Nobles, etc.

75 cl
150 cl**Pinot Noir L'Enfer du Plaisir AOC Valais**

vintage	2016/18/19	
wine style	oaked red	2013 VINUM 17
grape variety	Pinot Noir	2011 SW 17
monovarietal	✓	
indigenous	✗	
ancient	✓	
rare	✓	
Alpine Variety	✗	
Valais Specialty	✓	

Very charming Pinot made from destemmed grapes from Breton vineyards. Complex aromas with the finesse of Gariguet strawberry and black fruits complexified by a good and elegant contribution of its aging in oak barrel.

Gastronomy: Goes well with red meat, game, duck, cheese, and Asian dishes.

Serving temperature: 14 – 16°C

Storage: 10 years

75 cl
150 cl**Pinot Noir L'Enfer de la Passion AOC Valais**

vintage	2016/17/18	
wine style	oaked red	2016 RP 90
grape variety	Pinot Noir	2016 FS 90
monovarietal	✓	2013 VINUM 18
indigenous	✗	2011 SW 18
ancient	✓	
rare	✓	
Alpine Variety	✗	
Valais Specialty	✓	

Very charming Pinot made from whole bunch from Breton vineyards. Smooth and crisp with complex and rich aromas typical of Pinot.

Gastronomy: Goes well with red meat, game, duck, cheese, and Asian dishes.

Serving temperature: 14 – 16°C

Storage: 10 years

TOP 10
SWISS
PINOT75 cl
150 cl**Pinot Noir L'Enfer du Calcaire AOC Valais**

vintage	2015/16/17/18	
wine style	oaked red	2016 FS 95
grape variety	Pinot Noir	2013 VINUM 18
monovarietal	✓	2011 SW 17
indigenous	✗	
ancient	✓	
rare	✓	
Alpine Variety	✗	
Valais Specialty	✓	

Located on three magnificent plots on the heights of Salquenen. Profound wine marked by a very strong minerality as well as distinctive notes of raspberries. Staaggering long finish supported by a beautiful backbone. For amateurs of Grand Crus !

Gastronomy: Goes well with red meat, game, duck, cheese, and Asian dishes.

Serving temperature: 14 – 16°C

Storage: Many years

TOP 10
SWISS
PINOT75 cl
150 cl**Pinot Noir Calcaire Absolu AOC Valais**

vintage	2016/17/18	
wine style	oaked red	2020 RP 90+
grape variety	Pinot Noir	2017 RP 93
monovarietal	✓	2016 RP 92
indigenous	✗	2012 RP 93
ancient	✓	2013 VINUM 19
rare	✓	& BEST PINOT
Alpine Variety	✗	2011 SW 18
Valais Specialty	✓	

Oldest Salquenen vines with very small yield. Crafted for aging. Very deep and vinified with 100% whole bunch. A wine without compromise – for the pleasure of purists !

Gastronomy: Goes well with red meat, game, duck, cheese, and Asian dishes.

Serving temperature: 14 – 16°C

Storage: Many years

150 cl
ON DEMAND**Syrah L'Enfer de la Patience AOC Valais**

vintage	2019	
wine style	oaked red	2020 RP 91
grape variety	Syrah	2019 RP 94
monovarietal	✓	2016 RP 91
indigenous	✗	2015 RP 93
ancient	✓	2013 RP 92
rare	✓	
Alpine Variety	✗	
Valais Specialty	✓	

Cuvée made from a selection of unstemmed grapes from our most beautiful vines, seduces with its texture, balance and ultimate refinement. A very seductive wine for the impatient, and a great racy wine for those who will have the patience to wait for it!

Gastronomy: Goes well with red meat, game, and cheese.

Serving temperature: 14 – 16°C

Storage: Many years



GÉRALD CLAVIEN | CAVE LES DEUX CRÊTES | Established 1960

Gérald Clavier is an atypical producer. A former international Chef with experiences in Michelin Star restaurants in Germany and US he was a **pioneer** in elaborating **gastronomy wines** when he took over the family estate in the 1980's.

His friend **Frédéric Girardet** of **L'Hôtel de Ville de Crissier** 🌸🌸🌸, Top 1 Swiss Chef of all times, was one of his first fan and customer and to this day 98% of the production goes to Gastronomy Restaurants, Five Star Hotels and Palaces Gérald Clavier wines are not available in retail shops.

Sauvignon Blanc took **1st place** ex-aequo with 17 pts in a Vinum article about **Swiss Sauvignon Blanc** in 2014.

Pinot Noir Tête de Cuvée was awarded **Top Gold** at the 2007 **Mondial du Pinot**.

**Humagne Blanc AOC Valais**

vintage	2018
wine style	white
grape variety	Humagne Blanche
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Beautifully balanced, it evokes images of lace with delicate aromas that blend perfectly with floral scents. Full texture seduces the palate. Mineral finish.

Gastronomy: Ideal aperitif and accompaniment to finger-foods and tapas, sushi, fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years

**Petite Arvine AOC Valais**

vintage	2019
wine style	white
grape variety	Petite Arvine
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✗

Citrus, stem ginger and fleur de sel aromas. Well balanced and integrated acidity. Offers a long and complex finish with brisk and salty characteristics.

Gastronomy: Perfect accompaniment to finger-foods, tapas, sushi, fish and Asian dishes.

Serving temperature: 10 – 12°C

Storage: 5 to 7 years

**Chardonnay AOC Valais**

vintage	2018
wine style	white
grape variety	Chardonnay
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Valais Specialty	✗

Clean and fresh Chardonnay.

Limpid, alpine cleanliness. Seductive with subtle and delicate aromas.

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years

**Pinot Gris AOC Valais**

vintage	2011
wine style	white
grape variety	Pinot Gris
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Valais Specialty	✗

Clear and clean seductive Pinot Gris.

The older 2009 & 2011 vintages offer a very generous rendering of complex aromas.

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years

**Sauvignon Blanc AOC Valais**

vintage	2012/16/18
wine style	white
grape variety	Sauvignon Blanc
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Valais Specialty	✗

1 s t
PLACE
17pts
VINUM

A very surprisingly Sancerre style Sauvignon Blanc.

Very fine and elegant. Clean and crisp with very delicate aromas. Very seductive.

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 5 to 10 years



GÉRALD CLAVIEN | CAVE LES DEUX CRÊTES | Established 1960

Gérald Clavier is an atypical producer. A former international Chef with experiences in Michelin Star restaurants in Germany and US he was a **pioneer** in elaborating **gastronomy wines** when he took over the family estate in the 1980's.

His friend **Frédéric Girardet** of **L'Hôtel de Ville de Crissier** 🌸🌸🌸, Top 1 Swiss Chef of all times, was one of his first fan and customer and to this day 98% of the production goes to Gastronomy Restaurants, Five Star Hotels and Palaces Gérald Clavier wines are not available in retail shops.

Sauvignon Blanc took **1st place** ex-aequo with 17 pts in a Vinum article about **Swiss Sauvignon Blanc** in 2014.

Pinot Noir Tête de Cuvée was awarded **Top Gold** at the 2007 **Mondial du Pinot**.

**Humagne Rouge AOC Valais**

vintage 2015/16/18

wine style red

grape variety Humagne Rouge

monovarietal ✓

indigenous ✓

ancient ✓

rare ✓

Alpine Variety ✓

Valais Specialty ✓

Flattering nose with red and black fruit aromas. Smooth and elegant palate.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 14 – 16°C

Storage: 7 years

**Pinot Noir Tête de Cuvée AOC Valais**

vintage 2016/17

wine style red

grape variety Pinot Noir

monovarietal ✓

indigenous ✗

ancient ✓

rare ✓

Alpine Variety ✗

Valais Specialty ✗

T O P
G O L D
MONDIAL
DU PINOT
2 0 0 7

Very concentrated Pinot from old vines.

The lush, smooth texture of the Pinot Noir combines beautifully with concentrated aromas and the tannins. The result is a stunningly pleasant and structured wine.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 14 – 16°C.

Storage: 10 years.

A connoisseur wine. Highly recommended !

**Syrah Barrique AOC Valais**

vintage 2017/18

wine style oaked red

grape variety Syrah

monovarietal ✓

indigenous ✗

ancient ✓

rare ✓

Alpine Variety ✗

Valais Specialty ✓

Very intense and complex nose. Notes of small fruits, vanilla, leather and spice. In the mouth the wine is fresh and crisp. Very harmonious, with a good balance between acidity and tannins.

Gastronomy: Goes well with red meat, game, duck, and cheese.

Serving temperature: 16 – 18°C

Storage: +15 years

INTEGRATED
FARMING**PROVINS** | Established in 1930

Provins has roots dating back to late 1920's.

A cooperative of 5,000 members (sociétaires), it is the largest wine producer of Valais and Switzerland and is also the most awarded in the country.

Collection « MAÎTRE DE CHAIS »

This premium collection from Provins perfectly reflects the richness of the Valais terroir and the local mastery of viticulture. Founded in 1973, the Maître de Chais range embodies three core values: tradition, expertise and innovation.

The collection includes 15 different wines – all using grapes from the best plots, carefully selected to allow each variety to reveal its essential qualities.

Dictated by passion and precision in both vineyard and cellar, this collection is full of character and is all about emotions and pleasure.

Swiss Winery of the Year 2008 & 2013

**Fendant de Saint-Léonard AOC Valais**

vintage	2019
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Aromas of white flowers and citrus. Beautiful harmony on the palate with a mineral finish.

Gastronomy: Hard cheeses, shellfish, fish, meats, chicken, Asian cuisine, apéritifs. Traditional option for cheese fondue and raclette.

Serving temperature: 10 – 12°C

Storage: 3 to 5 years

**Dôle AOC Valais**

vintage	2022
wine style	red
grape variety	Pinot Noir, Gamay
monovarietal	✗
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Valais Specialty	✓

Aromas of small red fruits with spicy notes. Silky palate with a fine and balanced finish.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 16 – 18°C

Storage: 5+ years

**Heida AOC Valais**

vintage	2020
wine style	white
grape variety	Heida
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

2021 RP 89

Aromas of pear and candied lemon, with hints of rose. Well structured, with a floral finish.

Gastronomy: Aperitif, fish, exotic cuisine.

Serving temperature: 10 – 12°C

Storage: 5+ years

**Cornalin AOC Valais**

vintage	2018
wine style	red
grape variety	Cornalin
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

Garnet red color. Intense aromas with scents of wild berries and wild cherries. On the palate, a beautiful harmony between the fruity structure and velvety tannins.

Gastronomy: Goes well with lamb, marinated meats or grilled meats, game and country terrines.

Serving temperature: 16 – 18°C

Storage: 5+ years

**Petite Arvine AOC Valais**

vintage	2020
wine style	white
grape variety	Petite Arvine
monovarietal	✓
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

2021	RP	87
2018	RP	90
2017	RP	90
2016	RP	91
2015	RP	91
2014	RP	92
2013	RP	90+

Typical aromas of pink grapefruit and citrus. Salty and mineral scents. Great persistence in the final.

Gastronomy: Fish, oysters and shellfish, aperitif.

Serving temperature: 10 – 12°C

Storage: 5+ years

**Syrah AOC Valais**

vintage	2006/15
wine style	oaked red
grape variety	Syrah
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Valais Specialty	✓

Deep purple color. Spicy nose reminiscent of cloves and black pepper. The structure is solid, massive and firm.

Gastronomy: Goes well with lamb, game and grilled red meats.

Serving temperature: 16 – 18°C

Storage: 10+ years

INTEGRATED
FARMING**PROVINS** | Established in 1930

Provins has roots dating back to late 1920's.

A cooperative of 5,000 members (sociétaires), it is the largest wine producer of Valais and Switzerland and is also the most awarded in the country.

Collection « LES TITANS »

"Les Titans" collection represents a tribute to the men who built Valais's dams and to all those who carved out thousands of kilometres of galleries in extreme conditions. The grape varieties selected carry fruit aromas reminiscent of the mountains. The vinification is done traditionally in the cellars of Provins. And then the adventure begins with the barrels transported to 2,200 metres in altitude where they are stored inside the damn galleries deep the mountain. This novel wine-making method was developed by oenologist Luc Sermier and has already gained numerous awards for Les Titans worldwide.

**Petite Arvine AOC Valais**

vintage	2017			
wine style	oaked white	2016	RP	93
grape variety	Petite Arvine	2015	RP	92
monovarietal	✓	2014	RP	93
indigenous	✓	2013	RP	90
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Grapefruit and citrus aromas make this velvety and rich on the palate with a pleasantly acidic finish.

Gastronomy: Apéritif, fish, shellfish and seafood.

Serving temperature: 10 – 12°C

Storage: 10 to 12 years

OLD
VINTAGE**Défi Noir AOC Valais**

vintage	2009			
wine style	oaked red			
grape variety	Merlot, Syrah, Diolinoir, Cornalin			
indigenous	mixed			
ancient	✓			
rare	mixed			
Alpine Variety	mixed			
Valais Specialty	✗			

Spice and tobacco notes. Powerful on the palate with a long, smooth finish.

Gastronomy: Ideal with red meats, game and cheese.

Serving temperature: 16 – 18°C

Storage: 13 to 15 years

Collection « CRUS DES DOMAINES »

Top collection valorizing the terroir, the history and the know-how. From the most beautiful vineyards of Valais, these wines tell the story of the soil, the dry stone walls, the sun and the wind.

OLD
VINTAGE**Domaine du Chapitre AOC Valais**

vintage	2005			
wine style	oaked white			
grape variety	Petite Arvine, Amigne, Humagne Blanche			
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Valais Specialty	✓			

Displays a beautiful maturity. Rich and complex. Powerful yet still very elegant with a lot of depth. Opulent and slender, delightfully juicy and creamy with a fine and long delicate finish.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

OLD
VINTAGE**Domaine Évêché AOC Valais**

vintage	2005			
wine style	oaked red			
grape variety	Diolinoir			
monovarietal	✓			
indigenous	✓			
ancient	✗			
rare	✓			
Alpine Variety	✗			
Valais Specialty	✓			

Single-vineyard.

Oaked in larch barrels providing very distinctive notes.

Wine of character with spicy notes and dark fruits. Complex with long finish.

Gastronomy: Goes well with red meat, game, cheese, and risotto.

Serving temperature: 16°C

Storage: 15 to 20 years

INTEGRATED
FARMING**PROVINS** | Established in 1930

Provins has roots dating back to late 1920's.

A cooperative of 5,000 members (sociétaires), it is the largest wine producer of Valais and Switzerland and is also the most awarded in the country.

Collection « MAÎTRE DE CHAIS » & « CRU DES DOMAINES »**Noble grape** style sweet wines from the **Grain Noble ConfidenCiel** charter worthy of the best Sauternes and Tokaji.

Small and rare productions. Multiple award winners.

Swiss Winery of the Year 2008 & 2013

37.5 cl
75 cl**Grains de Malice AOC Valais**

vintage	2005/06/09/17
wine style	sweet [Noble Rot]
grape variety	Marsanne Blanche, Pinot Gris
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Valais Specialty	✓

MULTIPLE
AWARD
WINNER

Stunning liqueur-like wine with subtle, complex aromas of preserved fruits typical of mould-ripened grapes. Attractive aromatic persistence on the palate. Combines strength and finesse.

Gastronomy: Outstanding with desserts. Perfect with foie gras, blue cheese, spicy dishes, and exotic fruits - or just by itself. Meditation wine.

Serving temperature: 8 – 10°C

Storage: 20+ years

37.5 cl

**Ermitage Grains Nobles Domaine Tourbillon AOC Valais**

vintage	2004/13
wine style	sweet [Noble Rot]
grape variety	Marsanne, Petite Arvine
indigenous	Mixed
ancient	✓
rare	✓
Alpine Variety	Mixed
Valais Specialty	✓

MULTIPLE
AWARD
WINNER

Complex multilayered nose with notes of honey and candied fruits, quince, pineapple, saffron. Immense sweetness on the palate, very viscous, with very well balanced bright acidity. Gorgeous purity of fruit and very vibrant. Very long finish.

Gastronomy: Outstanding with desserts. Perfect with foie gras, blue cheese, spicy dishes, and exotic fruits - or just by itself. Meditation wine.

Serving temperature: 8 – 10°C

Storage: 50+ years

Collection « VALAIS MUNDI »**ELECTUS** was crafted in secret during about 10 years by 4 oenologists that shared a dream to show that Switzerland can make a **Grand Vin** that plays along with the **best BORDEAUX, SUPER-TUSCANS (Solaia, Sassicaia) and other cult wines such as Almaviva, Dominus, Opus One, etc.****ELECTUS** represents the mosaics of Valais vineyards with a majority (+60%) of indigenous grape varieties (Cornalin, Humagne Rouge, Diolinoir) completed by Merlot, Cabernet Sauvignon, Cabernet Franc and Syrah and is only released on good years when quality allows.2015 saw the birth of **ECLAT**, a very pleasant and elegant blend of Heida and Petite Arvine, two local rare and emblematic grape varieties.**ECLAT AOC Valais**

vintage	2015/16/17
wine style	oaked white
grape type	Petite Arvine, Heida
monovarietal	✗
indigenous	✓
ancient	✓
rare	✓
Alpine Variety	✓
Valais Specialty	✓

J A N C I S
ROBINSON
17 Pts
2018 RP 89
2017 RP 91
2016 RP 88+
2015 RP 92+

Beautiful pale colour with green highlights. Aromatic notes of lemon, grapefruit and rose, the crispness that recalls the fresh chill of the mountains.

Gastronomy: fish, seafood, sushi, and strong cheese.

Serving temperature: 8 – 10°C

Storage: many years

**ELECTUS AOC Valais**

vintage	2018
wine style	oaked red
grape type	see below
monovarietal	✗
indigenous	mixed
ancient	mixed
rare	mixed
Alpine Variety	mixed
Valais Specialty	✗

J A N C I S
ROBINSON
17 Pts

2010: Cornalin, Humagne Rouge, Diolinoir, Merlot, Cabernet Sauvignon

2011: Cornalin, Humagne Rouge, Diolinoir, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah

2015: Cornalin, Humagne Rouge, Diolinoir, Cabernet Sauvignon, Cabernet Franc

Mid crimson. Complex nose and palate. Fresh, mineral. Silky tannins. A very refined and elegant wine.

Gastronomy: Red meat, lamb and game.

Serving temperature: 16 – 18°C

Storage: many years



BIODYNAMIC



DOMAINE HENRI CRUCHON | Established in 1976 | ♀

Gault&Millau Swiss Icon



Family estate run by three generations. The doyen Henri still hosts visitors at the domaine. His sons Michel and Raoul are respectively responsible for the vines and cellar. Third generation Catherine, Yaëlle, and Laura, aka Les Filles, instills a new fresh and dynamic soul to the family estate.

Model producer from La Côte inclined to Burgundy winemaking. The estate crafts a series of five Chasselas Grand Cru along nice renditions of Pinot Noir and Chardonnay. The estate is a pioneer in biodynamic productions since the early 2000's.

Les Filles (The Gals) initiated a fresh and striking new series of natural wines represented below.

**L'Initié Chasselas Nature AOC La Côte**

vintage	2021			
wine style	white nature	2020	RP	91
grape variety	Chasselas			
monovarietal	✓			Natural wine
indigenous	✓			No additives
ancient	✓			No sulphites
rare / small production	✓			No filtration
Swiss Classic	✗			Biodynamic
Vaud / La Côte Specialty	✗			

Natural Chasselas. Let yourself be surprised !

The palate is very digestible with aromas of mirabelle plum and pear.

Biodynamic. No sulphites. No Fining. No Filtration

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 1 to 6+ years

**Altesse Nature AOC La Côte**

vintage	2021			
wine style	white nature	2020	RP	92
grape variety	Altesse			
monovarietal	✓			Natural wine
indigenous	✗			No additives
ancient	✓			No sulphites
rare / small production	✓			No filtration
Swiss Classic	✗			Biodynamic
Vaud / La Côte Specialty	✗			

Totally spontaneous and digestible drop. Naturally dark yellow or even amber and slightly cloudy.

Biodynamic. No sulphites. No Fining. No Filtration

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 3 to 6+ years

**Omnis Orange Nature AOC La Côte**

vintage	2021			
wine style	orange / skin contact	2021	RP	88
grape variety	Gewürztraminer	2020	RP	93+
monovarietal	✓			Natural wine
indigenous	✗			No additives
ancient	✓			No sulphites
rare / small production	✓			No filtration
Swiss Classic	✗			Biodynamic
Vaud / La Côte Specialty	✗			

Skin contact gives Omnis its typical amber/orange color as well as its delicate tannic structure reminiscent of green tea.

Biodynamic. No sulphites. No Fining. No Filtration

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 1 to 6+ years

**Nihilo Nature AOC La Côte**

vintage	2021			
wine style	red	2020	RP	92
grape variety	Pinot Noir, Gamay			
monovarietal	✗			Natural wine
indigenous	✗			No additives
ancient	✓			No sulphites
rare / small production	✓			No filtration
Swiss Classic	✗			Biodynamic
Vaud / La Côte Specialty	✗			

Pure fermented grape juice with a crunchy nose of red fruit, Morello cherry and raspberry. The mouth is digestible, gourmand, fresh and fruity with an elegant tannic structure.

Biodynamic. No sulphites. No Fining. No Filtration

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 15 – 16°C

Storage: 3 to 6+ years



BIODYNAMIC



DOMAINE LA COLOMBE | LAURA PACCOT | Established in 1960 | ♀

Gault&Millau Swiss Icon



Family estate run by 3rd generation **Laura Paccot**. The domaine's philosophy is "In praise of slowness".

Laura's father **Raymond** was a pioneer in the making of **gastronomy wines** since the 1980's, and **biodynamic winemaking**.

Raymond learned from his friend and mentor **Frédry Girardet** of **L'Hôtel de Ville de Crissier** 🌿🌿🌿, **Top 1 Swiss Chef of all times** also titled **Chef of the Century** by **Gault Millau** along with **Paul Bocuse** and **Joël Robuchon**, to work the local terroir with passion and respect and extract the best from what is given by Mother Nature. He has since been renowned as one of the finest "terroir extractor" that let the wines express themselves with precision, purity and authenticity and is often referred to as the "Chasselas magician". Laura is following steps with the same passion and talent.

Listed in the **The World Greatest Wines** from **Bettane & Desseave**.

**De Facto AOC La Côte**

vintage	2023
wine style	sparkling
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / La Côte Specialty	✗

**Apex Extra Brut AOC Vaud**

vintage	2019
wine style	sparkling
grape variety	Chardonnay, Pinot Noir
monovarietal	✗
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / La Côte Specialty	✗

Natural sparkling wine produced according to the **ancestral method**. This requires a certain know-how: the wine is bottled during fermentation, letting the yeasts continue their work without any additives.

A pure expression of the terroir and above all a lot of pleasure !

Grapes and nothing else !

Biodynamic. No sulphites.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Produced according to the **traditional/champenoise method** with little to no dosage.

Lovely complexity with subtle and delicate notes of toasted bread.

One of the greatest traditional method sparkling from Switzerland worthy of many Grower Champagne.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

37.5 cl
75 cl**Féchy La Colombe AOC La Côte**

vintage	2023
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✗
Swiss Classic	✓
Vaud / La Côte Specialty	✓

2018 RP 90

Light wine with fresh and subtle floral aromas in the best tradition of Chasselas wines in Vaud - one of its finest and purest renditions.

Biodynamic.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

**Verso Pinot Gris Nature AOC La Côte**

vintage	2021/23
wine style	orange / skin contact
grape variety	Pinot Gris
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / La Côte Specialty	✗

Light blood orange color. Fine and round with a long and spicy finale. Juicy tannins, Biodynamic & Natural.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

**Amédée « Exception » AOC La Côte**

vintage	2018/19
wine style	oaked white
grape variety	Savagnin
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓ 1'800 btl
Swiss Classic	✗
Vaud / La Côte Specialty	✗

2020 RP 91

Lovely freshness and remarkable capacity for absorbing oxygen, this wine is rock solid yet subtle and moving when you taste it. Several years of cellaring it will give you some wonderful surprises.

Gastronomy: Poultry with morels. Risotto with black or white truffles. Veal Paupiette with marjoram.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: Clay and limestone soil. Bottled after aging on lees and oak barrels.

**La Colombe Grise Réserve AOC La Côte**

vintage	2020
wine style	oaked white
grape variety	Pinot Gris
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / La Côte Specialty	✗

2018 RP 93

Racy and dynamic structure. Varietal finesse with hints of exotic spices. Very complex. Gastronomy: Works beautifully with dishes in cream or truffle sauce, fish, shellfish, aged cheese.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: Clay and limestone soil. Bottled after aging on lees and old oak barrels.



BIODYNAMIC



DOMAINE LA COLOMBE | LAURA PACCOT | Established in 1960 | ♀

Gault&Millau Swiss Icon



Family estate run by 3rd generation **Laura Paccot**. The domaine's philosophy is "In praise of slowness".

Laura's father **Raymond** was a pioneer in the making of **gastronomy wines** since the 1980's, and **biodynamic winemaking**.

Raymond learned from his friend and mentor **Frédéric Girardet** of **L'Hôtel de Ville de Crissier** 🌿🌿🌿, **Top 1 Swiss Chef of all times** also titled **Chef of the Century** by **Gault Millau** along with **Paul Bocuse** and **Joël Robuchon**, to work the local terroir with passion and respect and extract the best from what is given by Mother Nature. He has since been renowned as one of the finest "terroir extractor" that let the wines express themselves with precision, purity and authenticity and is often referred to as the "Chasselas magician". Laura is following steps with the same passion and talent.

Listed in the **The World Greatest Wines** from **Bettane & Desseuve**.

**Pinot Rosé AOC La Côte**

vintage	2021
wine style	rosé
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud / La Côte Specialty	✗

Bright deep salmon color.

A rosé of character, vinous, fruity, racy.

Gastronomy: Very versatile wine that is ideal with Chinese cuisine, meats, appetisers and aperitifs with finger foods or tapas.

Serving temperature: 8 – 12°C

Storage: 1 to 5 years

**Pinot Noir La Colombe AOC La Côte**

vintage	2022/23
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✗
Swiss Classic	✓
Vaud / La Côte Specialty	✗

Offers a subtle balance between fruit and structure with extremely refined tannins.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 15 – 16°C

Storage: 2 to 5 years

**La Colombe Noire Réserve AOC La Côte**

vintage	2019/21
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud / La Côte Specialty	✗

2020 RP 87
2017 RP 88

Clear garnet, brilliant. Ripe fruit, slightly woody. Soft attack, round, gourmand. The wine offers lovely support on the mid-palate with a nice acidity which prolongs the fruit and the final.

Gastronomy: Duck, poultry, meat, game, grilled fish, cheese.

Serving temperature: 15 – 16°C

Storage: many years

Highly recommended !

**La Colombe Rouge Réserve AOC La Côte**

vintage	2021
wine style	oaked red
grape variety	Merlot + Gamaret + Syrah
monovarietal	✗
indigenous	mixed
ancient	mixed
rare / small production	✓
Swiss Classic	✗
Vaud / La Côte Specialty	✗

Very expressive nose with notes of ripe fruit (plum, cherry), tobacco and coffee. In the mouth, it is ample, with fine, silky tannins, and there is a hint of spice at the finish. Exotic Swiss wine, with sunny aromas!

Gastronomy: Duck terrine, poultry, meat, game, cheese.

Serving temperature: 16 – 18°C

Storage: many years



Les Frères Dutruy is a name synonymous with passion, tradition, and quality.

Today, Julien and Christian Dutruy, the fourth generation, continue this legacy, emphasizing the uniqueness of their various terroirs.

Representative of young generation owners who broaden their horizons by studying and working abroad – Germany, Nappa Valley and South Africa for Christian, Bordeaux, Burgundy, Alsace and New Zealand for Julien before taking over the century old family domaine in 2006.

Les Frères Dutruy follow a philosophy of working as closely as possible to nature, allowing the terroir to shine through, adhering to organic viticulture standards, avoiding synthetic products and herbicides in the vineyard.

Renowned for their fresh and modern wine styles, and among others for bringing back its nobility to the Gamay grape, they have become the reference between Nyon and Geneva.

**Chasselas Cuvée Spéciale AOC La Côte**

vintage	2022/23
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud Specialty	✓

Brilliant straw color. Subtle and complex aromas of white flowers, linden, wisteria and mineral notes. Voluptuous and rich mouth-feel.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, cheese.

Serving temperature: 8 – 10°C

Storage: 1 to 5 years

**Chardonnay "La Romaine" AOC La Côte**

vintage	2020
wine style	oaked white
grape variety	Chardonnay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud Specialty	✗

Complex nose with intense apricot, peaches, white flowers, citrus and ginger well complemented with oak aging aromas. Floral and fruity on the palate. Shows a nice complexity with well balanced acidity and length.

Gastronomy: Works beautifully with dishes in cream or truffle sauce, fish, shellfish, aged cheese.

Serving temperature: 10 – 12°C

Storage: many years

**Rosé de Gamay AOC La Côte**

vintage	2023
wine style	rosé
grape variety	Gamay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud Specialty	✗

Lovely salmon color with hints of purple. Refined and flattering with notes of red fruits and sour cherries. Well balanced light and fruity on the palate. Refreshing Summer wine !

Gastronomy: Very versatile wine that is ideal with Chinese cuisine, meats, appetisers and aperitifs with finger foods or tapas.

Serving temperature: 8 – 12°C

Storage: 1 to 5 years

**Gamay AOC La Côte**

vintage	2023
wine style	red
grape variety	Gamay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud Specialty	✗

OW 3rd Place

Deep purple color. Red and black berries aromas (black cherry, sour cherry). Complex well balanced palate with smooth and silky tannins.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 12 – 16°C

Storage: 1 to 5 years

**Merlot & Cabernet Franc AOC La Côte**

vintage	2022
wine style	red
grape variety	Merlot, Cabernet Franc
monovarietal	✗
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud Specialty	✗

Intense purple color. Black berries aromas. Complex well balanced palate with smooth and silky tannins.

Gastronomy: Red meat, game, grilled fish.

Serving temperature: 14 – 16°C

Storage: many years

**Gamay Grande Réserve "Les Romaines" AOC La Côte**

vintage	2019/20
wine style	oaked red
grape variety	Gamay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud Specialty	✗

OW 1st Place
VINUM 18/20

One of Switzerland's
Best Red
One of the World's
Best Gamay

Intense color with purplish nuances. Expresses the typicity of Gamay with concentrated aromas of red and black fruits (cherry, blueberry), floral notes (violet, iris) and lovely peppery notes. Generous, ample with silky and complex tannins. Powerful and concentrated Gamay with a long finish.

Gastronomy: Beef filet with morel sauce, grilled tuna steak, cheese.

Serving temperature: 16 – 18°C

Storage: many years

ORGANIC
PRODUCTION

LA MAISON MASSY | Established in 1919

Family estate run by Luc Massy and sons Benjamin and Gregory.

Established at the end of the 19th century in an estate dating back to the 17th century located in **Lavaux**, a **UNESCO World Heritage Site** since 2007.

Maker of some the best **Chasselas** in the World with the very iconic **Dézaley Chemin de Fer Grand Cru** and some of the very best **Epesses** and **St-Saphorin** AOC's, Massy-Vins is one of the local references from Lavaux.

Dézaley is the top AOC for Chasselas wines.

**Epesses Clos du Boux Grand Cru AOC Lavaux**

vintage	2022/23			
wine style	white	2020	RP	91
grape variety	Chasselas	2018	RP	92
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare / small production	✓			
Swiss Classic	✓			
Vaud / Lavaux Specialty	✓			

Ample, well structured and generously fruity, good volume and thick, slight spicy note, finale with a delicate bitterness affirming its typicity.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, cheese.

Serving temperature: 10 – 12°C

Storage: many years

**Epesses Crêt-Bailli AOC Lavaux**

vintage	2020			
wine style	red			
grape variety	Gamay			
monovarietal	✓			
indigenous	✗			
ancient	✓			
rare / small production	✓			
Swiss Classic	✓			
Vaud / Lavaux Specialty	✓			

Bright red color. Berries aromas. Supple in the first sip, it seduces by its roundness, its discreet tannins which hide behind the fruity fragrances that are complemented by spicy notes.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 16°C

Storage: many years

SWISS
ICON70cl
140 cl**Dézaley Chemin de Fer AOC Dézaley Grand Cru**

vintage	2022/23			
wine style	white	2021	RP	89
grape variety	Chasselas	2020	RP	93
monovarietal	✓	2018	RP	90+
indigenous	✓	2013	RP	89+
ancient	✓	2005	RP	91
rare / small production	✓			
Swiss Classic	✓			
Vaud / Lavaux Specialty	✓			

Complex aromas built upon the fragrance of flint stone, its pedigree and its nobility. Opulent, velvety, honeyed and flattering notes.

Gastronomy: Works beautifully with dishes in cream or truffle sauce, fish, shellfish, aged cheese.

Serving temperature: 10 – 12°C

Storage: many years

* **Collection Les Grands Millésimes** - older vintages available on demand.

**Dézaley Chemin de Terre AOC Dézaley Grand Cru**

vintage	2018/21			
wine style	oaked red			
grape variety	Pinot Noir + Gamay + Merlot + Cabernet Sauvignon + Syrah			
monovarietal	✗			
indigenous	✗			
ancient	✓			
rare / small production	✓			
Swiss Classic	✗			
Vaud / Lavaux Specialty	✗			

Dark and intense color. This wine charms with its complex aromas blending fruit with delicate notes of vanilla and smoke. Ample start before developing a meaty character of great elegance. Rich and Generously fruity, radiant body, nicely blended and racy tannins, its harmony is drawn out in a voluptuous finale.

Gastronomy: Duck terrine, poultry, meat, game, cheese.

Serving temperature: 16°C

Storage: many years

Available on demand / limited availabilities:

Large formats « Pot Vaudois 1822 » 140 cl.

Dézaley Chemin de Fer AOC Dézaley Grand Cru

Dézaley Chemin de Terre AOC Dézaley Grand Cru

Old Vintages

Dézaley Chemin de Fer AOC Dézaley Grand Cru COLLECTION « LES GRAND MILLÉSIMES »



**DOMAINE DU DALEY** | Established in 1392

Domaine du Daley was founded in 1392, making it the oldest commercial entity in Switzerland.

The estate stands on an historic site overlooking Lake Geneva situated in the heart of the terraced vineyards of Lavaux, a UNESCO World Heritage Site.

Collection « RÉSERVE AOC LAVAUX »

Wines matured for 11 to 22 months in barrels (or partly in barrels depending on the wines) and developing more complex structures, unfiltered in the case of the red wines.

**Chasselas Réserve Grand Cru de Villette AOC Lavaux**

vintage	2022
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud / Lavaux Specialty	✓

An excellent and powerful wine with a lovely mineral character, coming partly from old vines with small yields, tight structure, a lovely expression of fresh fruits, citrus fruits, apples and exotic fruits, matured for 12 months in a tun.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, cheese.

Serving temperature: 10 – 12°C

Storage: many years

**Chardonnay Réserve Grand Cru de Villette AOC Lavaux**

vintage	2022
wine style	white
grape variety	Chardonnay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud / Lavaux Specialty	✓

Powerful and fine wine from a small production on the terraces of the lower slopes of the Estate.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: many years

**La Légende Grand Cru de Villette AOC Lavaux**

vintage	2022
wine style	white
grape variety	Chasselas, Sauvignon
monovarietal	✗
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / Lavaux Specialty	✗

Very crisp, fresh and precise with fine aromas of exotic fruits. Matured for 11 months in a tun (foudre).

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: many years

**Viognier Réserve Grand Cru de Villette AOC Lavaux**

vintage	2022
wine style	oaked white
grape variety	Viognier
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / Lavaux Specialty	✗

Very aromatic white wine, vineyard peaches – apricots, which has found a wonderful terroir on the lower terraces of the Estate, a fine and powerful structure.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: many years

**DOMAINE DU DALEY** | Established in 1392

Domaine du Daley was founded in 1392, making it the oldest commercial entity in Switzerland.

The estate stands on an historic site overlooking Lake Geneva situated in the heart of the terraced vineyards of Lavaux, a UNESCO World Heritage Site.

Collection « RÉSERVE AOC LAVAUX »

Wines matured for 11 to 22 months in barrels (or partly in barrels depending on the wines) and developing more complex structures, unfiltered in the case of the red wines.

**Cuvée Rosée AOC Côtes de l'Orbe**

vintage	2020
wine style	rosé
grape variety	Gamay
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / Lavaux Specialty	✗

A lovely fresh rosé from Gamay, partly old vines, pressed immediately to preserve a fine and fruity structure, matured in stainless steel vats for 9 months.

Gastronomy: Very versatile wine that is ideal with Chinese cuisine, meats, appetisers and aperitifs with finger foods or tapas.

Serving temperature: 10 – 12°C

Storage: many years

**Gama Nera Grand Cru de Villette AOC Lavaux**

vintage	2022
wine style	red
grape variety	Gamaret* + Garanoir* + Cabernet Franc
monovarietal	✓
indigenous	Mixed
ancient	✗
rare / small production	✓
Swiss Classic	✗
Vaud / Lavaux Specialty	✗

Blend of Gamaret*, Garanoir*, and Cabernet Franc. [*indigenous]

Deep ruby red color. Intense bouquet of red berries and currants, with hints of pepper and toast. Full-bodied and powerful, with fine tannins and a slightly spicy finish. Long and persistent finish, leaving a pleasant aftertaste of red fruits and subtle oak.

Gastronomy: Duck terrine, poultry, grilled and roasted meat, game, cheese.

Serving temperature: 14 – 16°C

Storage: many years

**Pinot Noir Réserve Grand Cru de Villette AOC Lavaux**

vintage	2021
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✓
Vaud / Lavaux Specialty	✓

Fine and elegant wine from old vines in the heart of our Pinot Noir plot. Aging in oak barrels for 13 months giving it an aromatic complexity, notes of ripe blackcurrant, beautiful persistence for a great fine gastronomy wine.

Gastronomy: Duck terrine, poultry, meat, game, cheese.

Serving temperature: 14 – 16°C

Storage: many years

**Mersyca Grande Réserve Grand Cru St-Saphorin AOC Lavaux**

vintage	2020
wine style	oaked red
grape variety	Merlot + Cabernet Franc + Syrah
monovarietal	✗
indigenous	✗
ancient	✓
rare / small production	✓
Swiss Classic	✗
Vaud / Lavaux Specialty	✗

Assemblage of Merlot and Cabernet Franc with a touch of Syrah, from vines growing on the edge of the lake, small yields on the vine and matured for 22 months in barrels. Powerful, elegant and very well structured. Dark fruits (black cherry, blackberry), soft tannins.

Gastronomy: Duck terrine, poultry, meat, game, cheese.

Serving temperature: 16°C

Storage: many years



Fine Artisanal Wines from Switzerland

www.theswisswinestore.com

THE
SWISS
WINE
STORE

Region
VAUD | CHABLAIS
Lake Geneva Area



INTEGRATED
FARMING

DOMAINE DE LA PIERRE LATINE | Established in 1982

mémoire
des vins suisses

Family estate founded by Philippe Gex in 1982.

Domaine de la Pierre Latine has a rich heritage. It is located in Yverne on the hillside of the Chablais region.

In 2002, Philippe Gex acquired the Clos du Crosex Grillé in Aigle, a legendary Grand Cru vineyard with an illustrious history that belonged to Winston Churchill's family.

The Clos du Crosex Grillé offers a very unique amphitheatre shaped steep terraced vineyard nestled at the foothills of the Vaud Alps.

The domaine is now in the hands of renown ecologist André Hoffmann, VP of Roche Holding, since 2017.



Clos de Crosex Grillé Cuvée des Immortels Aigle Grand Cru AOC Chablais

vintage	2020		
wine style	white	2019	RP 90
grape variety	Chasselas	2017	RP 90+
monovarietal	✓		
indigenous	✓		
ancient	✓		
rare / small production	✓		
Swiss Classic	✓		
Vaud / La Côte Specialty	✓		

Pale yellow with glints of green. Initially restrained on the nose opens up with floral notes of honeysuckle, lime and white blossom, with smoky aromas and a warm minerality. Full, round and generous palate with a good weight lightened by a touch of natural CO2. Pronounced minerality at the finish. Floral notes and melted butter develop over time in the bottle.

Gastronomy: Ideal with aperitifs, fish, chicken, seafood, sushi, cheese.

Serving temperature: 10 – 12°C

Storage: 10+ years

Vintages 2017, 2018 and 2019 and large formats available on demand.



Fine Artisanal Wines from Switzerland

www.theswisswinestore.com

THE
SWISS
WINE
STORE

Region
GENEVA
Lake Geneva Area



INTEGRATED
FARMING

DOMAINE LES HUTINS | Established in 1900 | ♀

mémoire
des vins suisses

Family estate run by 5th generation Emilienne Hutin Zumbach since 2008.

Gentle, modest, open, talented and passionate are a characterization of Emilienne and the wines she crafts.

The domaine pioneered diversification by planting varietals new to the region such as Sauvignon Blanc and Gamaret in the early 1980's and vinify a multitude of varietals nowadays.

Les Hutins stands as a benchmark in Geneva, symbolizing excellence and setting standards in the winemaking domain.



Sauvignon Blanc AOC 1er Cru Coteaux de Dardagny

vintage	2022		
wine style	white		
grape variety	Sauvignon Blanc		
monovarietal	✓		
indigenous	✗		
ancient	✓		
rare / small production	✗		
Swiss Classic	✗		

Very expressive nose, blackcurrant, then in the background passion fruit. Bright mouthfeel, well-balanced citrus fruits.

Gastronomy: Fish, white meat and cheese.

Serving temperature: 10 – 12°C

Storage: 10+ years



Gamay La Briva Vieilles Vignes AOC 1er Cru Coteaux de Dardagny

vintage	2022		
wine style	red		
grape variety	Gamay		
monovarietal	✓		
indigenous	✗		
ancient	✓		
rare / small production	✗		
Swiss Classic	✓		

Fruity nose, small red fruits, fresh. Crisp mouth, small red fruits. Nice balance, wine of pleasure.

Gastronomy: White and red meat, cold cuts hard or semi-soft cheeses, Asian food.

Serving temperature: 14 – 16°C

Storage: 2 to 8 years



Established in 1829 **Maison Mauler** is the only Swiss Maison focusing on the production of sparkling wines following traditional method.

A bucolic and peaceful valley, a former Benedictine monastery where Gregorian chants still resonate, mysterious cellars with centuries-old vaults... It is in this exceptional setting that the Mauler family has been creating great sparkling wines since 1829 with passion and respect for tradition.

Founded in the 6th century by Burgundy monks, the Prieuré de St-Pierre de Môtiers, in the heart of Val-de-Travers, was for nearly a millennium one of the largest religious centers in the region. Spirituality, but also hospitality and friendliness characterize this site whose wine-making destiny was initiated by the Benedictines.

**Cuvée Tradition Brut AOC Neuchâtel**

vintage	NV
wine style	sparkling
method	traditional
grape variety	Chardonnay, Chenin, Colombard, Pinot Noir
indigenous	×
ancient	✓
rare / small production	×
Swiss Classic	×

Freshness and suppleness are the hallmarks of this golden yellow wine, with its mixture of hazelnut, peach, butter and honey aromas. Attractively candid and vivacious.

Gastronomy: Aperitifs, hors d'oeuvres, grilled fish, smoked trout fillet, melon with Parma ham, chicken liver pâté.

Serving temperature: 6 – 8°C

Storage: 3 years

Vinification: Traditional method. Bottle-fermented 24 months in the cellars at Prieuré St-Pierre.

**Cuvée Tradition Rosé Brut AOC Neuchâtel**

vintage	NV
wine style	sparkling rosé
method	traditional
grape variety	Chardonnay, Chenin, Colombard, Pinot Noir
indigenous	×
ancient	✓
rare / small production	×
Swiss Classic	×

Lovely soft pink dress. Sparkling freshness dominated by delicate scents of lime blossom, moss and almond. Harmonious structure with a beautiful vivacity in the mouth.

Gastronomy: Aperitifs, hors d'oeuvres, grilled fish, smoked trout fillet, melon with Parma ham, chicken liver pâté.

Serving temperature: 6 – 8°C

Storage: 3 years

Vinification: Traditional method. Bottle-fermented 24 months in the cellars at Prieuré St-Pierre.

**Cuvée Excellence Brut AOC Neuchâtel**

vintage	2013/16
wine style	sparkling
method	traditional
grape variety	Pinot Noir, Chardonnay
monovarietal	×
indigenous	×
ancient	✓
rare / small production	×
Swiss Classic	×

Dressed in a beautiful pale gold color, this special cuvée presents a delicate and generous effervescence. Floral notes reveal themselves on the nose with all the richness of a fully mature wine blending aromas of honey, dried fruits and pear. Smooth and round, it lets its white fruit flavors burst into the mouth.

Gastronomy: From aperitif to dessert - foie gras, poultry, rabbit, lamb fillets, wild duck breasts, kirsch pie.

Serving temperature: 6 – 8°C

Storage: 3 to 5 years

Vinification: Traditional method. Bottle-fermented 7 years in the cellars at Prieuré St-Pierre.

**Cuvée Louis-Edouard Mauler Brut AOC Neuchâtel**

vintage	2016
wine style	sparkling
method	traditional
grape variety	Pinot Noir
monovarietal	✓
indigenous	×
ancient	✓
rare / small production	×
Swiss Classic	×

Blanc de Noirs with a sumptuous yellow gold color. Exceptional cuvée with subtle and complex aromas of red fruits, spices, dried fruits and toasted brioche. Magnificent bead and remarkable fullness in the mouth. A fruity, expressive and powerful prestige wine.

Gastronomy: From aperitif to dessert - foie gras, leg and rack of lamb, hunting, Beef Wellington, filet mignon with morels, meat in sauce, stews, pie, stuffed turkey, soft and hard cheeses, chocolate cake.

Serving temperature: 6 – 8°C

Storage: 2 to 8 years

Vinification: Traditional method. Bottle-fermented 6 years in the cellars at Prieuré St-Pierre.



Built in 1559, the **Château d'Auvernier** and its domain has been in the hands of the same family since 1603.

Wines have been produced and aged within these walls for over 400 years, by 17 successive generations. The traditional wines are aged in large antique oak casks.

Château d'Auvernier is a local institution producing a series of very pleasant traditional wines including local specialties such the **Non-Filtré** (Unfiltered), the first wine of the year released the 3rd Wednesday of January, and **Ceil-de-Perdrix** (Partridge's Eye), a dry rosé from 100% Pinot Noir.

The Neuchâtel region offers a terroir where **Pinot Noir** blossoms with strong similarities and conditions than neighboring Burgundy (200 km away).

75 cl
150 cl**Neuchâtel Blanc AOC Neuchâtel**

vintage	2023
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✓
Swiss Classic	✓
Neuchâtel Specialty	✓

2020 RP 89+

Pale yellow color with fruity aroma of lime tree (linden) flowers. Fruity and crunchy palate supported by a carbonic tip.

Gastronomy: Aperio, fish in sauce or with melted butter, seafood and shellfish, sushi, cheese, Asian food.

Serving temperature: 8 – 10°C

Storage: 2 to 3 years

75 cl
150 cl**Neuchâtel Blanc « Non-Filtré » AOC Neuchâtel**

vintage	2023
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
rare / small production	✓
Swiss Classic	✓
Neuchâtel Specialty	✓

A Neuchâtel specialty, the **Non-Filtré** (Unfiltered) is the first wine of the year, released for sale on the 3rd Wednesday of January.

Cloudy due to lees in suspension giving it an unexpected citrus (grapefruit) notes.

Gastronomy: Aperio, fish in sauce or with melted butter, seafood and shellfish, sushi, cheese, Asian food, asparagus.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

**Ceil-de-Perdrix AOC Neuchâtel**

vintage	2022/23
wine style	rosé
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✗
Swiss Classic	✗
Neuchâtel Specialty	✓

2020 RP 90

A Neuchâtel specialty, **Ceil-de-Perdrix** (Partridge's Eye), is a dry rosé made from 100% Pinot Noir.

Salmon color. Raspberry nose. Lively.

Gastronomy: Fish in sauce, fish terrine, poultry, Asian cuisine or as an aperitif.

Serving temperature: 8 – 10°C

Storage: 2 to 5 years

75 cl
150 cl**Pinot Noir AOC Neuchâtel**

vintage	2022/23
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare / small production	✗
Swiss Classic	✓
Neuchâtel Specialty	✓

Ruby color. Notes of red fruits and hazelnuts, all in finesse with great depth.

Gastronomy: White and red meat, cold cuts hard or semi-soft cheeses, Asian food.

Serving temperature: 14 – 16°C

Storage: 2 to 8 years



BIODYNAMIC

**DOMAINE DES LANDIONS** | Established in 2015

Gault&Millau Swiss Rookie 2023

Young highly qualitative domaine producing 3 haute-couture Pinot Noir's.

The Meier family owns a nursery and cultivate vines and fruit trees for four generations. 15 years ago Denis Meier, third generation, an agronomist, started doing research and planting of high-quality, low yields Pinot clones, with the goal of producing high-end cuvées some day.

Morgan Meier, fourth generation, studied HEC Lausanne and oenology in Burgundy, and honed his winemaking skills with top Burgundy producers.

Together they established Domaine des Landions in 2015 with the goal of crafting highly qualitative Pinot Noir's that are representative of the local terroir with a commitment to respectful viticulture and rigorous grape sorting.

Domaine des Landion has been praised since the first vintage released to market: 2015.

« Les Landions 2018 » received 1st Place Pinot Noir at Grand Prix du Vin Suisse (GPVS) 2020.

75 cl
150 cl**Pinot Noir « Les Cailloutis » AOC Neuchâtel**

vintage	2021/22			
wine style	oaked red	2018	RP	89
grape variety	Pinot Noir	2016	YB	93
monovarietal	✓	2015	YB	91
indigenous	✗	2015	RP	90
ancient	✓			
rare / small production	✗			
Swiss Classic	✓			
Neuchâtel Specialty	✓			

Fresh, elegant floral nose with ripe fruits notes, cherry and raspberries. Fresh, racy, pure and juicy palate.

Gastronomy: Excellent with white and red meat, cold cuts hard or semi-soft cheeses, bolder connoisseurs will appreciate this wine with filets of pike-perch in a Pinot Noir sauce.

Serving temperature: 14 – 16°C

Storage: Many years

Vineyards: Vaumarcus & Cortaillod with very low yields (400 g/m² instead of the authorized 800 g/m²)

Vinification: 18 months barrel maturation; 20% new oak

Production: 10,000 btl

SWISS
ICON
TOP 10
SWISS
PINOT
PINOT
OF THE
YEAR
2020**Pinot Noir « Les Landions » AOC Neuchâtel**

vintage	2021/22			
wine style	oaked red	2018	1ST	
grape variety	Pinot Noir	GPVS - 2020		
monovarietal	✓	2018	RP	90
indigenous	✗	2016	YB	92
ancient	✓	2015	YB	93
rare / small production	✓	2015	RP	92
Swiss Classic	✓			
Neuchâtel Specialty	✓			

75 cl
150 cl

Delicate, elegant and harmonious with fruity notes of cherry and blueberries. Lots of finesse and intensity. Fresh and fairly intense, yet delicate, palate with a very pleasant roundness.

Gastronomy: Excellent with meat hung for some time (beef, lamb, feather and fur game) or well-matured cheeses, BBQ pork and Peking Duck.

Serving temperature: 14 – 16°C

Storage: Many years

Vineyards: Single vineyard in Cortaillod with very low yields (300-350 g/m² instead of the authorized 800 g/m²)

Vinification: 100% new oak; 21 months barrel maturation. No fining, no filtration.

Production: 3,000 btl

TOP 10
SWISS
PINOT**Pinot Noir « Clos du Château » AOC Neuchâtel**

vintage	2020/21/22			
wine style	oaked red	2018	RP	90+
grape variety	Pinot Noir	2015	YB	93
monovarietal	✓	2015	RP	93
indigenous	✗			
ancient	✓			
rare / small production	✓			
Swiss Classic	✓			
Neuchâtel Specialty	✓			

Powerful, concentrated, delicate with notes of red and black fruits, and a touch of smokiness and spiciness.

Gastronomy: Excellent with meat hung for some time (beef, lamb, feather and fur game) or well-matured cheeses, BBQ pork and Peking Duck.

Serving temperature: 14 – 16°C

Storage: Many years

Vineyards: Single vineyard in Vaumarcuse with very low yields (300-350 g/m² instead of the authorized 800 g/m²)

Vinification: 100% new oak; 21 months barrel maturation. No fining, no filtration.

Production: 1,000 btl



BIODYNAMIC

**ANNE-CLAIRE SCHOTT** | Established in 1978 | ♀**Anne-Claire Schott** took over the family estate **Schott Weinbau** in 2016 (3rd generation) and she totally blows.

With a **degree in art history** she brings a new fresh vision with a motivation to bridge the gap between art and wine, and to create an intellectual and emotional response from the drinker with her new « **Aroma der Landschaft** » series (Scent of the Landscape) released in 2017 based on commitment to biodynamic and minimal interventions.

Blanc, her first wine from the series, is an author wine made from grapes lying on the dry walls at then end of the rows of 6 different grape varieties namely Chasselas, Pinot Noir, Pinot Gris, Chardonnay, Sylvaner and Sauvignon Blanc. The grapes from the dry walls offer a different maturity than the grapes on the rows, being exposed to more sun and warmth. All 6 grapes are harvested at the same time and vinified together in a concrete egg to render a truly **unique** and **stunning** author's wine. **Mon Vieux Pinot Noir** and **Pinot Gris Orange** were added to the series in 2018. Since the 2018 vintage **Blanc** is also vinified with skin contact.

**Chasselas Sélection AOC Bielersee**

vintage	2021
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
small production	3,600 btls

Light straw. Aromas of ripe quince, dried apple and meadow herbs with a touch of honey and yellow flowers. Creamy palate with mineral notes. Very seductive.

Gastronomy: Aperitif, oysters, seafood.

Serving temperature: 8 – 10°C

Storage: 3 to 5 years

Vinification: Steel tanks.

**Chasselas Barrique AOC Bielersee**

vintage	2022
wine style	white
grape variety	Chasselas
monovarietal	✓
indigenous	✓
ancient	✓
small production	3,600 btls

Light straw. Aromas of ripe quince, dried apple and meadow herbs with a touch of honey and yellow flowers. Creamy palate with mineral notes. Very seductive.

Gastronomy: Aperitif, oysters, seafood.

Serving temperature: 8 – 10°C

Storage: 3 to 5 years

Vinification: 10 months maturation in old barrels.

**Chardonnay AOC Bielersee**

vintage	2020
wine style	white
grape variety	Chardonnay
monovarietal	✓
indigenous	✓
ancient	✓
small production	3,600 btls

Light straw. Aromas of ripe quince, dried apple and meadow herbs with a touch of honey and yellow flowers. Creamy palate with mineral notes. Very seductive.

Gastronomy: Aperitif, oysters, seafood.

Serving temperature: 8 – 10°C

Storage: 3 to 5 years

Vinification: 20% vinified with skin contact. 10 months maturation in old barrels.

**Sauvignon Blanc AOC Bielersee**

vintage	2022
wine style	white
grape variety	Sauvignon Blanc
monovarietal	✓
indigenous	✓
ancient	✓
small production	2,000 btls

Atypical. Aromas of quince, yellow apple, ripe lemon, subtly exotic with a hint of honey and smoke. Striking minerality. Very elegant, complex, and harmonious. On the palate aromas confirmed, exotic fruits, lemon with spicy, slightly smoky notes. Lengthy with a mineral-salty finish.

Gastronomy: Aperitif, oysters, seafood, poultry.

Serving temperature: 8 – 10°C

Storage: 3 to 5 years

Vinification: 20% vinified with skin contact.

**Pinot Noir AOC Bielersee**

vintage	2020
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
small production	3,600 btls

Fresh with aromas of sour cherries, plums, red forest berries, figs with a touch of spices. Medium body with fine and juicy tannins.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: 3 to 5 years

**Pinot Noir Réserve AOC Bielersee**

vintage	2020
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
small production	2,100 btls

Fresh with aromas of sour cherries, plums, red forest berries, figs with a touch of spices. Medium body with fine and juicy tannins.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: Many years

Vinification: 12 months in barrels on fine lees. 20% new oak.



BIODYNAMIC ANNE-CLAIRE SCHOTT | Established in 1978 | ♀

**Anne-Claire Schott** took over the family estate **Schott Weinbau** in 2016 (3rd generation) and she totally blows.

With a **degree in art history** she brings a new fresh vision with a motivation to bridge the gap between art and wine, and to create an intellectual and emotional response from the drinker with her new « **Aroma der Landschaft** » series (Scent of the Landscape) released in 2017 based on commitment to biodynamic and minimal interventions.

Blanc, her first wine from the series, is an author wine made from grapes lying on the dry walls at then end of the rows of 6 different grape varieties namely Chasselas, Pinot Noir, Pinot Gris, Chardonnay, Sylvaner and Sauvignon Blanc. The grapes from the dry walls offer a different maturity than the grapes on the rows, being exposed to more sun and warmth. All 6 grapes are harvested at the same time and vinified together in a concrete egg to render a truly **unique** and **stunning** author's wine. **Mon Vieux Pinot Noir** and **Pinot Gris Orange** were added to the series in 2018. The 2018's **Blanc** was also vinified with skin contact.

AUTHOR
WINE**Blanc Orange Schiller « Aroma der Landschaft » AOC**

vintage	2022	
wine style	orange / skin contact	Natural wine
grape variety	mixed	No additives
monovarietal	✗	No sulphites
indigenous	mixed	No filtration
ancient	✓	Biodynamic
rare / small production	900 btls	
Hong Kong allocation	36 btls	
Author Wine	✓	

Unusual blend with very unusual vinification. A true Author's Wine !

Clear golden orange. Notes of tea, orange peel, almond paste, and cider on the nose. Salty palate with tea and citrus notes, very mineral. Lovely structure with silky tannins and fine acidity.

Gastronomy: Fish in sauce or with melted butter, seafood and shellfish, sushi, cheeses, Asian food.

Serving temperature: 10 – 12°C

Storage: many years

AUTHOR
WINE**Pinot Gris Orange « Aroma der Landschaft » AOC Bielersee**

vintage	2022	
wine style	orange / skin contact	Natural wine
grape variety	Pinot Gris	No additives
monovarietal	✓	No sulphites
indigenous	✗	No filtration
ancient	✓	Biodynamic
rare / small production	580 btls	
Hong Kong allocation	36 btls	
Author Wine	✓	

Ruby amber color, cloudy (no filtration).

Red fruits, wild strawberries, red currant, prune, rhubarb and cinnamon on the nose. Fine palate with very ripe candied fruit notes and caramelised finish. Very lively.

Gastronomy: Fish in sauce, fish terrine, poultry, Asian and Italian cuisine.

Serving temperature: 12 – 14°C

Storage: many years

Vinification: Three weeks maceration, spontaneous fermentation, no additives, no sulphites, no filtration. Natural wine.

AUTHOR
WINE**Sauvignon Blanc Orange « Aroma der Landschaft » AOC**

vintage	2021	
wine style	orange / skin contact	Natural wine
grape variety	Sauvignon Blanc	No additives
monovarietal	✓	No sulphites
indigenous	✗	No filtration
ancient	✓	Biodynamic
rare / small production	580 btls	
Hong Kong allocation	36 btls	
Author Wine	✓	

Clear golden orange.

Aromas of honey, hay and apricots with a slight bitterness that adds body and richness. Mineral, fine and delicate.

Gastronomy: Fish in sauce or with melted butter, seafood and shellfish, sushi, cheeses, Asian food, white meat.

Serving temperature: 10 – 12°C

Storage: many years

Vinification: Spontaneous fermentation, no additives, no sulphites, no filtration. Natural

AUTHOR
WINE**Anne-Sombre « Aroma der Landschaft » Vin Produit Suisse**

vintage	MMXX	
wine style	red	Natural wine
grape variety	see below	No additives
monovarietal	✗	No sulphites
indigenous	mixed	No filtration
ancient	✓	Biodynamic
rare / small production	580 btls	
Hong Kong allocation	36 btls	
Author Wine	✓	

Unusual blend of Diolinoir, Garanoir and Gewürztraminer.

Spicy and floral with a powerful and persistent palate of dark fruits.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: Spontaneous fermentation, no additives, no sulphites, no filtration. Natural wine.

**Mon Vieux Pinot « Aroma der Landschaft » AOC**

vintage	2022	
wine style	red	Natural wine
grape variety	Pinot Noir	No additives
monovarietal	✓	No sulphites
indigenous	✗	No filtration
ancient	✓	Biodynamic
rare / small production	580 btls	
Hong Kong allocation	36 btls	

Pinot from old vines. Concentrated, rich and pure rendition. Natural.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: Spontaneous fermentation, no additives, no sulphites, no filtration. Natural wine.

**Pinot Noir Grappe Entière « Aroma der Landschaft » AOC**

vintage	2022	
wine style	red	Natural wine
grape variety	Pinot Noir	No additives
monovarietal	✓	No sulphites
indigenous	✗	No filtration
ancient	✓	Biodynamic
rare / small production	580 btls	
Hong Kong allocation	36 btls	

Whole bunch Pinot with great series of aromas and body structure. Very well balanced with fine tannic frame.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: Spontaneous fermentation, no additives, no sulphites, no filtration. Natural wine.



BIODYNAMIC

**KLUS 177** | Established in 2017

Antoine and Irene Kaufmann took over Domaine Nussbaumer in the picturesque and historic wine growing town of Aesch in Basel Canton in 2017.

The new identity **Klus 177** was unveiled in early 2019.

Klus 177 philosophy is to work as close to the nature as possible with a conversion to **organic** (certified Bio Suisse Knospe/Bourgeon/Bud in January 2019), and certified **biodynamic (Demeter)** in 2020.

Antoine and Irene render a series of **very fresh, clean and charming natural wines**.

Natural winemaking w/ Early harvest to keep freshness and lightness; Spontaneous, natural fermentation, no inputs; Spontaneous malolactic fermentation; Filtration just before bottling with < 20 mg/l sulphites.

75 cl
150 cl**Le Blanc AOC Baselland**

vintage	2020/21
wine style	white
grape variety	see below
monovarietal	✗
indigenous	mixed
ancient	✓
rare	✓
Swiss Classic	✗
Basel Specialty	✗

Grapes: Räuschling (70%), Sauvignier Gris (20%) and Gutedel/Chasselas.

Notes of ripe pear, citrus fruits and pineapple, very pleasant, well integrated wood notes, lively acidity, creamy, slightly smoky length.

Gastronomy: Oysters, seafood, Asian food, poultry, fish.

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

Vinification: Very gentle whole bunch pressing. 6 months on the lees, of which 3 months with weekly bâtonnage. 1/3 in steel tanks, 2/3 in used 600 lt casks and 225 lt barrels.

75 cl
150 cl**Pinot Gris AOC Baselland**

vintage	2021/23
wine style	white
grape variety	Pinot Gris
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Swiss Classic	✗
Basel Specialty	✗

Light acacia blossom, more mature citrus notes, harmonious, creamy-yeasty, fresh, prominent oak notes.

Gastronomy: Oysters, seafood, Asian food, poultry, fish.

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

Vinification: Very gentle whole bunch pressing. 6 months on the lees, of which 3 months with weekly bâtonnage. 1/4 in barrels, 2/4 in used 600 lt casks.

**Riesling-Silvaner AOC Baselland**

vintage	2020/21/23
wine style	white
grape variety	Riesling-Silvaner aka Müller-Thurgau
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Swiss Classic	✗
Basel Specialty	✗

Slightly exotic, slightly smoked, steely, fresh pear.

Gastronomy: Oysters, seafood, Asian food, poultry, fish.

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

Vinification: Very gentle whole bunch pressing. 6 months in stainless tank on fine yeast.

**L'Orange AOC Baselland**

vintage	2021
wine style	orange / skin contact
grape variety	Souvignier Gris
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Swiss Classic	✗
Basel Specialty	✗
Natural wine	No additives
	No sulphites
	No filtration
	Biodynamic

Natural skin-contact wine with notes of orange peel and a slightly hoppy tonic bitterness.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: 2 to 5 years

Vinification: 5 weeks spontaneous fermentation on the skins in 600 lt casks. no inputs. 6 months on whole yeast in used oaked barrels. 3 month weekly bâtonnage. Spontaneous malolactic fermentation. Bottled with no filtration and no sulphites.

**Le Rosé AOC Baselland**

vintage	2020/21
wine style	rosé
grape variety	see below
monovarietal	✗
indigenous	mixed
ancient	mixed
rare	mixed
Swiss Classic	✗
Basel Specialty	✗

Grapes: Pinot Noir (50%), Galotta (25%) and Mara (25%).

Intense but very elegant, bright red fruits, complex, no heavy residual sweetness, slight yeasty notes.

Gastronomy: Oysters, seafood, Asian food, poultry, fish

Serving temperature: 10 – 12°C

Storage: 2 to 5 years

Vinification: Gentle whole bunch pressing after a short maceration. 6 months on lees, 2/3 in steel tanks, 1/3 in oak barrels.

75 cl
150 cl**Pinot Noir & Pinot Noir Réserve AOC Baselland**

vintage	2021/23 & 2019/20
wine style	red & oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Swiss Classic	✓
Basel Specialty	✓

Fresh, delicate notes of wild berries and sour cherry, well integrated wood (Réserve), long finish.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese, Asian food.

Serving temperature: 14 – 16°C

Storage: 3 to 5 years, +10 years for Réserve

Vinification: 3 weeks spontaneous fermentation on the skins in 6 hl steel tank, no inputs. 6 months on the lees in stainless steel tanks. Réserve 4 weeks spontaneous fermentation on the skins in 6hl steel tank, no input. 11 months on the lees in barriques and stainless steel tanks.



BIODYNAMIC



TOM LITWAN | LITWAN WEIN | Established in 2006

Tom Litwan is one of Switzerland's rising stars.

Tom developed a passion for Burgundy wines while working at a friend's estate in the region. Following his calling he learned his craft in the region before moving back to Switzerland to open his own small winery focusing on single-vineyards **Burgundy style Pinot Noir's** and **Chardonnay's**.

Tom now produces also one of the very best Swiss sparkling (**Blanc de Noir Extra Brut**) worthy of the best Grower Champagnes, and two extremely interesting and unique sparkling's from Quince and Apple, and Sour Cherries.

The estate is farmed biodynamically.

Thalheim Chalofe was awarded **Wine of the Year 2017** by **Schweizerische Weinzeitung**, a specialized Swiss Wine Magazine.



Quitte Bohnapfel Boskoop Brut

vintage	2018
style	sparkling cider
fruit(s)	Apples, Quinces
abv	7.5%

Unique light low in alcohol (7.5% Abv) sparkling wine crafted from quince (Quitte) and apples (Bohnapfel and Boskoop).

Gastronomy: Aperol, chicken with morel sauce, meat in sauce, stews, pie, stuffed turkey.

Serving temperature: 6 – 8°C

Storage: 3 years



Weichselkirsche Brut

vintage	2020
style	sparkling cider
fruit(s)	Sour Cherries
abv	8%

Unique light low in alcohol (8% Abv) sparkling wine crafted from sour cherries (Weichselkirsche).

Gastronomy: Aperol, chicken with morel sauce, meat in sauce, stews, pie, stuffed turkey, chocolate dessert.

Serving temperature: 6 – 8°C

Storage: 3 years

TOP 10
SWISS
SPARKLING

Blanc de Noir Extra Brut AOC Aargau

vintage	2018			
wine style	sparkling	2019	RP	93
grape variety	Pinot Noir	2018	RP	93
monovarietal	✓	2017	RP	92
indigenous	✗	2016	RP	92
ancient	✓	2014	RP	92
rare	✓	2010	RP	91
production	1,500 btl			
method	traditional			

One year in wood, 3 years on slats, disgorged in November 2022, dosage 2 gr/liter.

Notes of cherry, rose, spices. Rich, powerful, and vinous palate, with a lot of fullness and roundness.

One of the very best Swiss bubble worthy of the best grower Champagnes !

Gastronomy: Aperol, chicken with morel sauce, meat in sauce, stews, pie, stuffed turkey, soft and hard cheeses.

Serving temperature: 6 – 8°C

Storage: 5 years



Chardonnay Wittnau Büel AOC Aargau

vintage	2019/20			
wine style	oaked white	2022	RP	92+
grape variety	Chardonnay	2020	RP	95
monovarietal	✓	2019	RP	92
indigenous	✗	2017	RP	92
ancient	✓	2016	RP	93
rare	✓			
Alpine Variety	✗			
Aargau Specialty	✗			

Matured 12+ month in oak barrels.

Lovely bouquet with delicate fruit notes, white flowers, roasted almonds and flint. Precise and creamy palate wonderfully dynamic with fine acidity and a great density. A wonderfully exciting Chardonnay.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

75 cl
150 cl

Pinot Noir Elfingen Rüegli AOC Aargau

vintage	2019/20			
wine style	oaked red	2022	RP	91
grape variety	Pinot Noir	2020	RP	93+
monovarietal	✓	2019	RP	92
indigenous	✗	2017	RP	92
ancient	✓	2016	RP	91+
rare	✗	2015	RP	92
Alpine Variety	✗	2014	RP	93
Aargau Specialty	✓			

Matured 12+ month in oak barrels.

Fine nose with notes of sour cherries, currants, fresh leather, black tea, smoky. Fine and elegant palate, youthful and well structured. Long finish.

Gastronomy: Goes well with red meat, game, terrines and cheese. Good accompaniment to Asian dishes.

Serving temperature: 14 – 16°C

Storage: +10 years

SWISS
ICON
TOP 10
SWISS
PINOT
WINE
OF THE
YEAR
2017

Pinot Noir Thalheim Chalofe AOC Aargau

vintage	2018/19/20			
wine style	oaked red	2022	RP	93+
grape variety	Pinot Noir	2020	RP	94+
monovarietal	✓	2019	RP	95
indigenous	✗	2017	RP	93
ancient	✓	2016	RP	94
rare	✗	2015	RP	93
Alpine Variety	✗	2014	RP	91
Aargau Specialty	✓			

Matured 12+ month in oak barrels.

Very fine Burgundy style Pinot Noir that shows both restraint and vigour, the two ingredients necessary for tension and balance. Very well rounded.

Gastronomy: Goes well with red meat, game, terrines and cheese. Good accompaniment to Asian dishes.

Serving temperature: 14 – 16°C

Storage: +10 years

Awarded **Wine of the Year 2017** by the **Schweizerische Weinzeitung**.



Small producer located in an idyllic location on the Kastanienbaum peninsula on the shores of Lake Lucerne overlooking the Swiss Alps.

Toni Ottiger developed a very quality centric production starting with Riesling-Silvaner (aka Müller-Thurgau) and Pinot Noir, the two most traditional varieties of the region. Ten varieties are grown and vinified nowadays producing a wide range of white and red wines but also some rosé, sparkling and sweet.

In 2021 the domaine was taken over by young and talented team **Kevin Studer** and **Denis Koch**.

Recognized for its quality Weinbau Ottiger is part of the Mémoire des Vins Suisses.

Production Vitiswiss (Vinatura).

**Le Petit Mousseux VdP Suisse**

vintage	NV
wine style	sparkling
grape variety	Chardonnay, Sauvignon
monovarietal	✗
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Swiss Classic	✗

Extra dry carbonated sparkling. Fruity notes of elderberry, passion fruit and grapefruit. Refreshing lime flavor with a pleasantly tingling palate.

Gastronomy: Aperitif.

Serving temperature: 6 – 8°C

Storage: 1 to 5 years

Vinification: Traditional must fermentation with manual pigeage (poking). Malolactic fermentation and storage in partly new French oak barrels. Ten months of ripening, bottling after light filtration.

**Riesling-Silvaner Rosenau AOC Luzern**

vintage	2023
wine style	white
grape variety	Riesling-Silvaner aka Müller-Thurgau
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Swiss Classic	✓

Blossom scents of apple, apricot and peach. Full-bodied, mineral and balanced on the palate. Long finish with mild, wholesome acidity. Great aperitif wine, goes well with cheese and savory biscuits.

Gastronomy: Aperitif, cheese, freshwater fish, oysters, seafood, Asian food, asparagus.

Serving temperature: 8 – 10°C

Storage: 1 to 3 years

Vinification: In stainless steel tanks, temperature-controlled fermentation, no acid degradation, filtration

**Sauvignon Blanc AOC Luzern**

vintage	2022
wine style	white
grape variety	Sauvignon Blanc
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Swiss Classic	✗

Intense scents of elderflower and grapefruit, gooseberries, with some cassis and lime. Complex on the palate with fine acidity and lingering aromas. Expressive and elegant.

Gastronomy: Fish, seafood, asparagus, Asian dishes

Serving temperature: 8 – 10°C

Storage: 1 to 6 years

Vinification: Maceration in the press, temperature-controlled fermentation in a concrete egg and french Wooden barrels, no malolactic fermentation, aging on the fine lees and subsequent filtration.

**Solaris VdP Suisse**

vintage	2022
wine style	white
grape variety	Solaris
monovarietal	✓
indigenous	✗
ancient	✗
rare	✓
Alpine Variety	✗
Swiss Classic	✗

Fungus-resistant, early-ripening varietal with high sugar levels.

Intense notes of apricots, peach and honey. A touch of sweetness on the palate well harmonized with a fresh acidity render elegantly.

Gastronomy: Appetizers, tapas, Asian dishes, fish and young cheese.

Serving temperature: 8 – 10°C

Storage: 1 to 4 years

Vinification: Temperature-controlled fermentation in stainless steel tanks, no malolactic fermentation, filtration.

**Süßwein Rosenau AOC Luzern**

vintage	2020
wine style	sweet
grape variety	*)
monovarietal	✗
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Swiss Classic	✗

*) Pinot Noir, Riesling-Silvaner, Muscat Oliver, Pinot Gris

Amber in color with a beguiling bouquet of roses, quinces, honey and caramel. Fresh sweetness with nice acidity.

Gastronomy: Foie gras, blue cheese, tarte tatin and dark chocolate.

Serving temperature: 10 – 12°C

Storage: 2 to 10 years

Vinification: The white grapes are pressed while frozen. This process separates the sugar from the water. The Pinot grapes are dried (straw wine). The wine has a natural residual sugar content of 150 g/l and an acidity of around 9 g/l.



Small producer located in an idyllic location on the Kastanienbaum peninsula on the shores of Lake Lucerne overlooking the Swiss Alps.

Toni Ottiger developed a very quality centric production starting with Riesling-Silvaner (aka Müller-Thurgau) and Pinot Noir, the two most traditional varieties of the region. Ten varieties are grown and vinified nowadays producing a wide range of white and red wines but also some rosé, sparkling and sweet.

In 2021 the domaine was taken over by young and talented team **Kevin Studer** and **Denis Koch**.

Recognized for its quality Weinbau Ottiger is part of the Mémorial des Vins Suisses.

Production Vitiswiss (Vinatura).

**Pinot Noir Rosenau AOC Luzern**

vintage	2022
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Swiss Classic	✓

Shiny ruby, aromas of red and black fruits, slight spiciness, also smoky notes.

Gastronomy: Red meat, game, Asian dishes and cheese.

Serving temperature: 16 – 18°C

Storage: 1 to 5 years

Vinification: Cool maceration before fermentation, then traditional maceration at 28°C with manual pomace flooding. Malolactic fermentation and light filtration. Storage in stainless steel containers.

**Pinot Noir Barrique Rosenau AOC Luzern**

vintage	2019/21/22
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Swiss Classic	✓

Rich ruby and aromas of red fruits, plums and black cherries. Spicy scents of coffee and vanilla. Well structured with fine-grained tannins, a fine acidity and a lot of creaminess.

Gastronomy: Red meat, game, Asian dishes and cheese.

Serving temperature: 16 – 18°C

Storage: +10 years

Vinification: Traditional must fermentation with manual pigeage (poking). Malolactic fermentation and storage in partly new French oak barrels. Ten months of ripening, bottling after light filtration.

**Pinot Noir „B“ Rosenau AOC Luzern**

vintage	2019			
wine style	oaked red	2019	RP	90
grape variety	Pinot Noir	2016	RP	91
monovarietal	✓	2015	RP	92
indigenous	✗	2014	RP	98
ancient	✓			
rare	✗			
Alpine Variety	✗			
Swiss Classic	✓			

Medium crimson. Intense nose of cherries and red fruits, clear toasty aromas. Firm and full-bodied palate impression, fine tannins with melting and elegance.

Gastronomy: Red meat, game, Asian dishes and cheese.

Serving temperature: 16 – 18°C

Storage: Many years

Vinification: Rigorous yield regulation to a maximum of 500 g/m². Traditional must fermentation. Biological acid degradation and then 18 months of storage in French barrels. Fine filtration before filling.

**Merlot VdP Suisse**

vintage	2021
wine style	oaked red
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Aargau Specialty	✓

Beautiful garnet red with violet reflections. Intense scents of red cherries and blackcurrant, supported by roasted notes such as tobacco, coffee and spices. Powerful on the palate with a complex structure and velvety elegance.

Gastronomy: Red meat, terrines, risotto, Asian dishes and cheese.

Serving temperature: 14 – 16°C

Storage: +10 years

Vinification: Traditional mash fermentation in mash fermentation tanks with mechanical pigeage (pomace pushing). Biological acid degradation and storage in partly new barriques for 12 months. Bottling after fine filtration.



SCHLOSSGUT BACHTOBEL | Established in 1784



Schlossgut Bachtobel estate has been family-owned since 1784 and comprises a unique and precious blend of historic buildings, forest, vineyard and meadows.

Vines have been grown here for eight generations, and it is thanks to the family's constant striving for the highest possible quality that Bachtobel wines have achieved the leading position that they enjoy today.



Müller-Thurgau AOC Thurgau

vintage	2023
wine style	white
grape variety	Müller-Thurgau
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Swiss Classic	✓

Fresh notes of limes and other Mediterranean fruit dominate. Very refreshing with a touch of residual sugar and acidity, and a hint of minerality.

Perfect Summer wine.

Gastronomy: Oysters, seafood, Asian food.

Serving temperature: 10 – 12°C

Storage: 2 to 4 years



Pinot Noir N°1 AOC Thurgau

vintage	2020
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Thurgau Specialty	✓

Matured 3 month in 800 litre oak casks.

A fruity Pinot Noir, mostly mash heated and fermented relatively cool, giving it strong bouquet notes of red berries and bananas.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes

Serving temperature: 14 – 16°C

Storage: +5 years



Pinot Noir N°2 AOC Thurgau

vintage	2019	2020	RP	92
wine style	red			
grape variety	Pinot Noir			
monovarietal	✓			
indigenous	✗			
ancient	✓			
rare	✗			
Alpine Variety	✗			
Thurgau Specialty	✓			



Pinot Noir N°3 AOC Thurgau

vintage	2019	2020	RP	93+
wine style	oaked red			
grape variety	Pinot Noir			
monovarietal	✓			
indigenous	✗			
ancient	✓			
rare	✗			
Alpine Variety	✗			
Thurgau Specialty	✓			

Matured 12+ month in 800 litre oak casks.

Tasting notes: Dark forest fruits and an aroma of forest floor – called "sous bois" in Burgundy – are the distinguishing features of this flavoursome, delicate Pinot Noir.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes

Serving temperature: 14 – 16°C

Storage: 6 to 9 years

Vinification: Specially chosen grapes are stored for six to ten days at 5° Celsius in 5000 litre oak vats from Burgundy. This pre-fermentation cold maceration gives the final wine a more complex fruity flavour. During fermentation with a specially selected pure yeast culture from Burgundy, the top of the marc (the cap) is pounded six times a day by hand ("pigeage à main").

Stored for at least 12 months in 800 litre oak casks before being carefully filtered and bottled.

Matured 15+ month in oak barrels.

Flavoursome and delicate. Dark forest fruits and aroma of forest floor – called "sous bois" in Burgundy. Traces of spice, clove and cocoa.

A very fine Burgundy style Pinot Noir regularly listed in Top 10 Swiss Pinot lists.

Pinot Noir N° 3 is part of the very exclusive selection of "Mémoire des Vins Suisses".

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes

Serving temperature: 14 – 16°C

Storage: +10 years

Vinification: Very rigorous grape selection. Six to ten days pre-fermentation in 5,000 litres oak vats from Burgundy. Grape pressed with two beam presses from the 16th and 18th century. Matured during 18 month in French oak barrels. 1/3rd new oak.



Family-owned winery run by 4th and 5th Georg and his son Marco.

Georg transformed the former mixed farm into one of the region most famed winery, crafting wines of subtlety and elegance. Georg is always in search of harmony, from the vineyard to the cellar.

In the 90's Georg and his wife Ruth following a thirst for adventure founded the successful Fromm Winery in New Zealand. The couple globe-trotted making wines in the two hemispheres for two decades before selling Fromm Winery and resettling in Switzerland.

Marco returned from New Zealand in 2015 to support the family operations. Marco favors a finer and more delicate style.

**Riesling-Sylvaner AOC Graubünden**

vintage	2022
wine style	white
grape variety	Riesling-Sylvaner aka Müller-Thurgau
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Graubünden Specialty	✓

Cool and complex nose with green apple, peach and white flowers. On the palate juicy start with a vivid acidity that carries to the end with an impressive fresh and mineral structure with vegetal nuances.

Gastronomy: Oysters, seafood, Asian food, poultry, fish.

Serving temperature: 10 – 12°C

Storage: 2 to 4 years

**Pinot Noir Village AOC Graubünden**

vintage	2021/22
wine style	red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Graubünden Specialty	✓

2023	RP	93
2020	RP	90+
2017	RP	91
2016	RP	92

Matured in a steel tank.

Bright ruby red color. Young and fresh with scents of raspberry, red currant and black tea. A lovely smooth opening and the mouth-feel is slender, spicy and elegant with smooth tannins.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 14 – 16°C

Storage: 2 to 8 years

**Pinot Noir Selvenen AOC Graubünden**

vintage	2021
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Graubünden Specialty	✓

2022	RP	93+
2021	RP	94
2020	RP	93
2019	RP	94
2018	RP	93+
2017	RP	91+
2016	RP	93+

SWISS
ICON
TOP 10
SWISS
PINOT

**Pinot Noir Schöpfi AOC Graubünden**

vintage	2021
wine style	oaked red
grape variety	Pinot Noir
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Graubünden Specialty	✓

2022	RP	96
2021	RP	94
2020	RP	93
2019	RP	92
2018	RP	92+
2017	RP	92+
2016	RP	93

Matured 12 month in oak barrels.

Deep scarlet red. The nose is full of red currant, dark cherries and bitter almond. The body is dense and dynamic, the tannins fine-grained and the long, spicy finish shows a hint of sandalwood.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 14 – 16°C

Storage: +10 years

Matured 12 to 14 month in oak barrels. Only 900 bottles produced.

Pinot Noir in all its elegant complexity. Blaccurrent, red wild berries, eucalyptus, thyme and cedar resin. Like every great Pinot, the Schöpfi impresses with its tension and vibration. The acidity is juicy, the tannins fine-grained and perfectly woven and the aromatic persistence is long and complex.

Gastronomy: Duck terrine, poultry, meat, game, grilled fish, cheese.

Serving temperature: 14 – 16°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

24 btl's HK allocation only !

2022 reservations opened. Delivery spring 2025.

HARD TO GET & IN HIGH DEMAND

12 btl's HK allocation only !

2022 reservations opened. Delivery spring 2025.

ORGANIC
PRODUCTION**THOMAS STUDACH** | Established in 1988

Very small producer making only 15,000 bottles a year, mainly a top of the class **Pinot Noir** (12,000 btls) and **Chardonnay** (3,000 btls) that rivals top Burgundy's !

Thomas also produces one of the most spectacular and sought-after **Completer** (1,000 btls), a rare old local indigenous varietal.

Thomas Studach is one of the leaders of the new generation from Grisons / Graubünden.

Extremely hard to find on the open market Thomas Studach does not take new customers since 5-6 years already.

SWISS
ICON
TOP 10
SWISS
CHARDONNAY**Chardonnay « Malanser » AOC Graubünden**

vintage	2021/22			
wine style	oaked white	2022	RP	95
grape variety	Chardonnay	2021	RP	93
monovarietal	✓	2019	RP	94
indigenous	✗	2018	RP	95
ancient	✓	2016	RP	93+
rare	✗	2015	RP	88
Alpine Variety	✗			
Graubünden Specialty	✓			

Matured in oak barrels.

Displays a beautiful maturity. Rich and complex. Powerful yet still very elegant with a lot of depth. Opulent and slender, delightfully juicy and creamy with a fine and long delicate finish.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

30 btls HK allocation only !

2023 reservations opened. Delivery autumn 2025.

SWISS
ICON
TOP 10
SWISS
PINOT**Pinot Noir « Malanser » AOC Graubünden**

vintage	2021/22			
wine style	oaked red	2022	RP	96
grape variety	Pinot Noir	2021	RP	92
monovarietal	✓	2020	RP	94
indigenous	✗	2019	RP	92
ancient	✓	2018	RP	95
rare	✗	2016	RP	93
Alpine Variety	✗	2015	RP	95
Graubünden Specialty	✓			

Matured in oak barrels.

Very classy nose, elegant wooden notes directing classic Pinot cherry notes toward red pepper and peony. Suave in the mouth with dense and satinated tannins. Extremely harmonious. A "grand" Pinot Noir.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 16°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

120 btls & 6 magnums HK allocation only !

2023 reservations opened. Delivery autumn 2025.

**Completer « Malanser » AOC Graubünden**

vintage	2021/22			
wine style	oaked white	2022	RP	96
grape variety	Completer	2016	RP	91+
monovarietal	✓	2007	RP	92
indigenous	✓			
ancient	✓			
rare	✓			
Alpine Variety	✓			
Graubünden Specialty	✓			

Very rare indigenous white varietal from Grisons/Graubünden.

Lemon zest with quince notes. Buttery and creamy. Lean and richly textured.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

30 btls HK allocation only !

2023 reservations opened. Delivery autumn 2025.

INTEGRATED
FARMING

GANTENBEIN DANIEL & MARTHA | Established in 1982 | ♀♂

Gault&Millau Swiss Icon

The Swiss boutique winery with the most international recognition. Renowned for their Pinot Noir and Chardonnay that rivals top Burgundy's!

Martha and Daniel Gantenbein have achieved cult status within the Swiss wine industry. The annual production of Pinot Noir is around 25,000 bottles, Chardonnay 5,000 bottles and Riesling 3,000 bottles.

Very hard to get even within Switzerland !

SWISS
ICON
TOP 10
SWISS
CHARDONNAY

Chardonnay « Fläscher » AOC Graubünden

vintage	2018/21/22			
wine style	oaked white	2022	RP	99
grape variety	Chardonnay	2021	RP	98
monovarietal	✓	2020	RP	96+
indigenous	✗	2019	RP	98
ancient	✓	2018	RP	97
rare	✗	2017	RP	95+
Alpine Variety	✗	2016	RP	93
Graubünden Specialty	✓	2015	RP	93

Matured in oak barrels.

Displays a beautiful maturity. Rich and complex. Powerful yet still very elegant with a lot of depth. Opulent and slender, delightfully juicy and creamy with a fine and long delicate finish.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

18 btls HK allocation only !

2023 reservations opened. Delivery May-June 2025.

SWISS
ICON
TOP 10
SWISS
PINOT

Pinot Noir « Fläscher » AOC Graubünden

vintage	2021/22			
wine style	oaked red	2022	RP	98
grape variety	Pinot Noir	2021	RP	96
monovarietal	✓	2020	RP	96+
indigenous	✗	2019	RP	95+
ancient	✓	2018	RP	95
rare	✗	2017	RP	95
Alpine Variety	✗	2016	RP	96
Graubünden Specialty	✓	2015	RP	93

Matured in oak barrels.

Dark ruby red with black highlights. Very fragrant nose of concentrated wild strawberry and wild raspberry, cherry. Dark chocolate underneath. Very cherry-like mouth with notes of blackcurrant, wild strawberries and raspberries, followed by notes of limestone, milk chocolate and tobacco, to finish with notes of mango, and apricots, passion fruit and finally spicy red cherry again. A very Côtes de Nuit style Pinot.

Gastronomy: Goes well with red meat, game, and cheese. Is also good accompaniment to Asian dishes.

Serving temperature: 16°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

120 btls & 6 magnums HK allocation only !

2023 reservations opened. Delivery May-June 2025.



Riesling « Fläscher » AOC Graubünden

vintage	2021/22			
wine style	oaked white	2022	RP	95+
grape variety	Riesling	2021	RP	97
monovarietal	✓	2020	RP	96
indigenous	✗	2019	RP	95
ancient	✓	2018	RP	95
rare	✗	2017	RP	92
Alpine Variety	✗	2016	RP	93
Graubünden Specialty	✓			

"Our Riesling reminds of friends on the Moselle, a firm touch of acid, a distinct fruity character and a gentle fusion. Clearly, the language is German."

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10 – 12°C

Storage: +10 years

HARD TO GET & IN HIGH DEMAND

6 btls HK allocation only !

2023 reservations opened. Delivery May-June 2025.



The Donatsch family has owned the « Ochsen » for five generations with a philosophy of producing true wines of outstanding quality, typical of their location. Fourth generation late Thomas Donatsch was the first to experiment with French oak with three used barrels of « La Tâche » received from his friend and fellow winemaker the late André Noblet from Domaine La Romanée-Conti. He pioneered into planting Chardonnay in 1975, a forbidden varietal at the time.

The family estate is now run by fifth generation Martin who spent his vocational years as a vintner and winemaker in Australia, South Africa, Bordeaux and Spain. Martin successfully integrated his gained knowledge and experiences to pursue the quest for producing some of the World's greatest Pinot Noir and Chardonnay.

Martin won the competition for the World's Best Pinot Noir at the Mondial du Pinot in 2010 and 2011. Nowadays he's seconding the Gantenbein's with growing international fame and his Unique series sell out within less than 2 hours when it is going to market.

75 cl
150 cl**Chardonnay « Passion » AOC Graubünden**

vintage	2022/23			
wine style	oaked white	2022	RP	92
grape variety	Chardonnay	2021	RP	93
monovarietal	✓	2020	RP	92
indigenous	✗	2019	RP	92+
ancient	✓	2019	WP	92
rare	✓	2019	JS	91
Alpine Variety	✗	2019	JS	91
Graubünden Specialty	✓	2019	SWZ	18

Light golden yellow, classic Burgundy-style Chardonnay with a fine apricot and honey bouquet, full, mineral palate with spicy wood aromas. Terroir wine with long aging potential.

Gastronomy: Goes perfectly with fish, seafood, white meat, pasta, and cheese dishes.

Serving temperature: 8 – 10°C

Storage: many years

Vinification: Burgundian Chardonnay, fermentation, and aging in used and 30% new Burgundy barrels, Premier Cru type, single vineyard.

SWISS
ICON
TOP 10
SWISS
CHARDONNAY75 cl
150 cl**Chardonnay « Unique » AOC Graubünden**

vintage	2021/22			
wine style	oaked white	2022	RP	95
grape variety	Chardonnay	2021	RP	97
monovarietal	✓	2020	RP	95
indigenous	✗	2019	RP	95
ancient	✓	2019	WP	93
rare	✓	2019	JS	93
Alpine Variety	✗	2019	JS	93
Graubünden Specialty	✓	2019	SWZ	19

Bright golden yellow, large, intense Chardonnay pressed using the Burgundian method. Complex bouquet of peach and almonds, full, dense palate with great minerality.

Gastronomy: Goes well with fish, seafood, white meat, and light main courses.

Serving temperature: 8 – 10°C

Storage: many years

Vinification: Rare, selected top quality Chardonnay. Fermentation and aging in exclusively new Burgundy barrels, a typical Grand Cru type.

HARD TO GET & IN HIGH DEMAND

60 btl & 12 magnums HK allocation only !

2023 reservations opened. Delivery spring 2025.

HARD TO GET & IN HIGH DEMAND

90 btl & 12 magnums HK allocation only !

2022 reservations opened. Delivery spring 2025.

75 cl
150 cl**Completer « Malanserrebe » AOC Graubünden**

vintage	2019/20/21/22			
wine style	oaked white	2022	RP	93+
grape variety	Completer	2021	RP	95
monovarietal	✓	2020	RP	93
indigenous	✓	2019	RP	93+
ancient	✓	2018	RP	93
rare	✓	2017	RP	93+
Alpine Variety	✓	2017	RP	93+
Graubünden Specialty	✓	2016	RP	91

Dense, light yellow, aromas of green apples, quince, nuts and almonds, classy palate with an interesting interplay of sweetness and acidity, a rarity for lovers of old, acidic varieties. Develops amazing aromas of ripeness with ageing.

Gastronomy: Goes well with seasoned, salty cheese and smoked meat, strong fish, shellfish (lobster), and Grisons specialties.

Serving temperature: 8 – 10°C

Storage: many years

Vinification: Late harvest (mid-November) Fermentation and aging in used barrels.

HARD TO GET & IN HIGH DEMAND

30 btl HK allocation only !

2023 reservations opened. Delivery spring 2025.



The Donatsch family has owned the « Ochsen » for five generations with a philosophy of producing true wines of outstanding quality, typical of their location. Fourth generation late Thomas Donatsch was the first to experiment with French oak with three used barrels of « La Tâche » received from his friend and fellow winemaker the late André Noblet from Domaine La Romanée-Conti. He pioneered into planting Chardonnay in 1975, a forbidden varietal at the time.

The family estate is now run by fifth generation Martin who spent his vocational years as a vintner and winemaker in Australia, South Africa, Bordeaux and Spain. Martin successfully integrated his gained knowledge and experiences to pursue the quest for producing some of the World's greatest Pinot Noir and Chardonnay.

Martin won the competition for the World's Best Pinot Noir at the Mondial du Pinot in 2010 and 2011. Nowadays he's seconding the Gantenbein's with growing international fame and his Unique series sell out within less than 2 hours when it is going to market.

**Pinot Noir « Tradition » AOC Graubünden**

vintage	2020/23			
wine style	oaked red	2022	RP	92
grape variety	Pinot Noir	2021	RP	89+
monovarietal	✓	2020	RP	90
indigenous	✗	2019	RP	89
ancient	✓	2019	SWZ	17
rare	✗	2018	RP	91
Alpine Variety	✗	2018	SWZ	17
Graubünden Specialty	✓			

75 cl
150 cl**Pinot Noir « Passion » AOC Graubünden**

vintage	2019/20/21/22			
wine style	oaked red	2022	RP	94
grape variety	Pinot Noir	2021	RP	93
monovarietal	✓	2020	RP	91
indigenous	✗	2019	RP	93
ancient	✓	2019	SWZ	90
rare	✗	2018	RP	92+
Alpine Variety	✗	2018	JS	92
Graubünden Specialty	✓			

Purple-red, traditional Pinot Noir, fine raspberry / blackberry aromas, dried spices on the palate, youthful, fruity Pinot with fine tannins.

Gastronomy: Goes well with Grisons dried meats, cheese, light meals, and Italian dishes.

Serving temperature: 14 – 16°C

Storage: 4 to 6 years

Vinification: Light, fruity type (village type), classic maceration and aging in used barrels.

Dense Pinot red, spicy, smoky note, concentrated fruit, full, concentrated palate, noble wood note, very dense Pinot with a long-lasting finish and great aging potential.

Gastronomy: Braised or roasted meat or game, cheese, and various main courses.

Serving temperature: 14 – 16°C

Storage: 10 years

Vinification: Harvest from the old vineyard «Spiger». Classic maceration and ageing in new and used barrels, Premier Cru type.

HARD TO GET & IN HIGH DEMAND

60 btls HK allocation only !

2023 reservations opened. Delivery spring 2025.

HARD TO GET & IN HIGH DEMAND

60 btls & 12 magnums HK allocation only !

2023 reservations opened. Delivery spring 2025.

SWISS
ICON
TOP 10
SWISS
PINOT75 cl
150 cl**Pinot Noir « Unique » AOC Graubünden**

vintage	2020/21			
wine style	oaked red	2021	RP	94+
grape variety	Pinot Noir	2020	RP	94
monovarietal	✓	2019	RP	96
indigenous	✗	2019	WP	93
ancient	✓	2018	RP	96
rare	✗	2018	JS	94
Alpine Variety	✗	2018	WP	93
Graubünden Specialty	✓			

Intense Pinot red, spicy, smoky note, concentrated fruit, full, robust palate, noble wood note, very dense Pinot with a long lasting finish and great ageing potential.

Gastronomy: Goes well with braised or roasted meat and game, cheese, and more.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: Smallest yields and top selected grapes from the "Selvenen" vineyard, classic must fermentation, rare top selection, aging in 100% new Piécen, Grand Cru type.

HARD TO GET & IN HIGH DEMAND

90 btls & 12 magnums HK allocation only !

2023 reservations opened. Delivery spring 2025.

**Pinot Noir « Réserve Privée » AOC Graubünden**

vintage	2013/15/18			
wine style	oaked red	2018	RP	97
grape variety	Pinot Noir	2015	RP	95+
monovarietal	✓	2013	RP	97
indigenous	✗			
ancient	✓			
rare	✗			
Alpine Variety	✗			
Graubünden Specialty	✓			

Réserve Privée is a sub-selection of Unique barrels only produced on exceptional years.

Intense Pinot red, spicy, smoky note, concentrated fruit, full, robust palate, noble wood note, very dense Pinot with a long lasting finish and great ageing potential.

Gastronomy: Goes well with braised or roasted meat and game, cheese, and more.

Serving temperature: 14 – 16°C

Storage: many years

Vinification: Smallest yields and top selected grapes from the "Selvenen" vineyard, classic must fermentation, rare top selection, aging in 100% new Piécen, Grand Cru type.

ONLY AVAILABLE THROUGH AUCTIONS IN EUROPE AND US.

Limited stock 2018 at hand. Additional availability on demand.

Limited availability. Only sold through auctions in Europe and US.

INTEGRATED
FARMING**GIALDI VINI & BRIVIO VINI** | Established in 1984 & 1989

Gault&Millau Swiss Icon



One of the finest winery from Ticino, the Italian speaking part of Switzerland.

Modern winery with avant-garde cellar producing a very convincing range of wines of international style that confirm its role model: Bordeaux.

Guido Brivio experienced Bordeaux and California before establishing back in Ticino and bringing attention to the region as a producer of **world-class Merlots** in the late 1980's with his **Platinum** and **Riflessi d'Epoca**.

Gialdi Vini produces the iconic **Sassi Grossi** and was one of the first to produce Bianco di Merlot (Merlot pressed white) in the mid-80's. The following year Guido Brivio produced the now iconic **Bianco Rovere**, the first oaked Bianco di Merlot.

Gialdi vines are located in the Sopraceneri (Northern part), the Brivio vines in the Sottoceneri (Southern part). Gialdi and Brivio are associates since 2001.

**Brivio Brut IGT Svizzera Spumante**

vintage	NV
wine style	sparkling
grape variety	Merlot, Pinot Blanc
monovarietal	✗
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✗

Light gold yellow, tiny and persistent perlage. Delicate dust of flowers and fruits. Fresh and fine, with a long finish.

Gastronomy: Appetizer, starter, delicate dishes, fish, light first courses, smoked salmon.

Serving temperature: 5 – 7°C

Storage: 1 to 3 years

Charmat Method - same as neighbouring Prosecco.

37.5 cl
75 cl**Contrada Ticino DOC Bianco di Merlot**

vintage	2022/23
wine style	white
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

Straw tinted yellow. Delicate, harmonious and complex nose with fruity and floral tones. On the palate fruity and smooth, elegant, mineral and long at the finish.

Gastronomy: Appetizer, starter, pasta, fish, light first courses.

Serving temperature: 8 – 10°C

Storage: 1 to 5 years and beyond

The first-run white must is obtained from red Merlot grapes by crushing and partial destemming and a very gentle subsequent pressing, and then fermented in stainless-steel tanks at a temperature of 18 - 20° C. In order to preserve its crisp varietal character, the Contrada is not allowed to undergo malolactic fermentation.

**Grand Rosé Ticino DOC Rosato di Merlot**

vintage	2022
wine style	rosé
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

A brilliant coral rose. Delicately flirtatious, fresh and harmonious. Subtle fragrances of wild-strawberry. Refreshing, dry, fruity and harmonic, A vivid attack with good length and savoury finesse on the finish.

Gastronomy: Appetizer, starter, shellfish, fish, poultry, light first courses, smoked salmon.

Serving temperature: 8 – 10°C

Storage: 1 to 3 years

The must for this Merlot rosé is obtained from the free-run juice of the crushing and destemming and a very gentle subsequent pressing. Fermentation occurs in stainless-steel tanks at a temperature of 18 – 20°C. No malo to maintain freshness and savour.

SWISS
ICON37.5 cl
75 cl
150 cl**Bianco Rovere Ticino DOC Bianco di Merlot**

vintage	2022/23
wine style	oaked white
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Ticino Specialty	✓

Intense straw tinted yellow. Complex and intense. With notes of exotic fruits and Williams pear, roasted hints like vanilla, and light nuances of curry. Smooth and rich. Elegant, fruity, and harmonious, with a good structure. Mineral and persistent finish. Very well balanced.

Gastronomy: Appetizer, starter, white meat, shellfish, foie gras, fish, poultry, smoked salmon.

Serving temperature: 10 – 12°C

Storage: 1 to 6 years and beyond

Matured in French oak barrels for about 8 months.

**Rosato Rovere Ticino DOC Rosato di Merlot**

vintage	2022
wine style	rosé
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Ticino Specialty	✗

Bright coral pink. Intense and complex, it has floral notes such as rose petals and citrus blossoms. The fruity notes are reminiscent of candied cherry, melon, and white peach. Fresh, yet warm, soft, and inebriating. Fruity, elegant and with light roasted notes reminiscent of vanilla and acacia honey.

Gastronomy: Appetizer, starter, shellfish, fish, smoked salmon.

Serving temperature: 10 – 12°C

Storage: 1 to 6 years and beyond

The pink Merlot must be obtained by completely destemming and lightly pressing the grapes. The must then ferments and ages for 6 months in stainless steel tanks (10%)

INTEGRATED
FARMING**GIALDI VINI & BRIVIO VINI** | Established in 1984 & 1989

One of the finest winery from Ticino, the Italian speaking part of Switzerland.

Modern winery with avant-garde cellar producing a very convincing range of wines of international style that confirm its role model: Bordeaux.

Guido Brivio experienced Bordeaux and California before establishing back in Ticino and bringing attention to the region as a producer of **world-class Merlots** in the late 1980's with his **Platinum** and **Riflessi d'Epoca**.

Gialdi Vini produces the iconic **Sassi Grossi** and was one of the first to produce Bianco di Merlot (Merlot pressed white) in the mid-80's. The following year Guido Brivio produced the now iconic **Bianco Rovere**, the first oaked Bianco di Merlot.

Gialdi vines are located in the Sopraceneri (Northern part), the Brivio vines in the Sottoceneri (Southern part). Gialdi and Brivio are associates since 2001.

Gault&Millau Swiss Icon

37.5 cl
75 cl
150cl**Baiocco Ticino DOC Merlot**

vintage 2022

wine style oaked red

grape variety Merlot

monovarietal ✓

indigenous ✗

ancient ✓

rare ✗

Alpine Variety ✗

Ticino Specialty ✓

Intense ruby red. Intense, harmonic and complex. Smell of ripe red berry fruits and delicate roast and spicy tones. Smooth, fruity and fresh. A well-bodied and pleasant wine. Very good balance, long at the finish.

Gastronomy: Pasta dishes, red meats and aged cheeses.

Serving temperature: 16°C

Storage: 2 to 7 years

Vinified in the bordelaise style with a maceration period of 8 - 12 days at 28 - 30 °C in stainless-steel tanks. 20% of the wine is aged for over 10 months in 2 or 3 year-old barriques.

SWISS
ICON**Riflessi d'Epoca Ticino DOC Merlot**

vintage 2020

wine style oaked red

grape variety Merlot

monovarietal ✓

indigenous ✗

ancient ✓

rare ✗

Alpine Variety ✗

Ticino Specialty ✓

2016 DC 95

2015 DC 91

2015 FS 93

Intense and deep ruby red. Complex and intense. Fruity notes of plum and blackcherry, and roasted hint that remind liquorice. Delicate nuances of spices. Smooth and elegant. Fresh and fruity, well-bodied with a good structure and tannins of perfect quality and strength. Well balanced, harmonious, and persistent at the finish.

Gastronomy: Fine meats of the haute cuisine - game and fowl, roast beef - and fine savoury cheeses.

Serving temperature: 18°C

Storage: Many years

Matured 14 months in French oak barrels.

The grapes are carefully selected and vinified in the traditional bordelaise method with a long maceration of 12-19 days at 28 - 32 °C. Once fermentation is complete, the wine is matured for over 14 months in barriques of French oak. Frequent racking from the lees allows for bottling without fining, filtration or other physical stabilization. This may result in a slight sediment in the bottle.

SWISS
ICON75 cl
150 cl**Sassi Grossi Ticino DOC Merlot**

vintage 2019/20

wine style oaked red

grape variety Merlot

monovarietal ✓

indigenous ✗

ancient ✓

rare ✗

Alpine Variety ✗

Ticino Specialty ✓

2018 RP 92

2017 RP 91

2015 FS 94

2014 RP 90+

2013 DC 96

Deep and intense ruby red. Deep and complex, an intense inviting fruity bouquet of plums and blackberries. With nuances of liquorice and coffee, and light hints of menthol. Smooth, rich, full-bodied, and fruity. It combines elegance and a superb structure with ripe and smooth tannins. Long with a good balance on the very persistent finish.

Gastronomy: Fine meats of the haute cuisine - game and fowl, roast beef - and fine savoury cheeses.

Serving temperature: 18°C

Storage: Many years

The wine is vinified following the traditional bordelaise method with a maceration period of 13 - 18 days at 28 - 32 °C. Once the malolactic fermentation is complete, the wine is matured for over 15 months in barriques of French oak. Frequent racking from the lees allows the wine to be bottled without fining, filtration or other physical stabilization. This may result in slight sediment in the bottle.

SWISS
ICON**Platinum Ticino DOC Merlot**

vintage 2019

wine style oaked red

grape variety Merlot

monovarietal ✓

indigenous ✗

ancient ✓

rare ✗

Alpine Variety ✗

Ticino Specialty ✓

2017 FS 96

2013 DC 96

Intense, deep ruby red. Intense and lasting impressions of ripe blackberry fruits, are followed by elegant roasted notes that remind liquorice, dark chocolate and cinnamon. Very complex! A powerful wine that nonetheless impresses with great elegance and ripe, soft tannins of perfect quality and strength. An excellently structured Platinum that leaves a lasting impression. It will reward patient cellaring and is also fully enjoyable now.

Gastronomy: Game, red meat, seasoned cheese, lamb gigot, venison, meditation wine.

Serving temperature: 18°C

Storage: Many years

Matured 20 months in French oak barrels.

Harvested at the peak of maturity, the grapes were first left to dry on palettes in thermo ventilated rooms. The classic vinification began with crushing in mid-October followed by fermentation in temperature-controlled stainless-steel tanks. The wine matured for 20 months in barriques of new French oak. Frequent racking from the lees allowed for bottling without fining, filtration or other physical stabilization. This may result in slight sediment in the bottle.

INTEGRATED
FARMING**CANTINA SILBERNAGL TICINO** | Established in 2012

Established in 2012 by Andrea Silbernagl, the winery boasts a limited yet meticulously crafted production, amounting to just 12,000 bottles.

Committed to ecological, sustainable, and respectful agricultural practices, it stands as a beacon of conscientious viticulture.

Renowned for its refined and delicate mono-varietal wines, the winery has captured the hearts of wine enthusiasts and fine dining connoisseurs in Switzerland, and the wines are listed at Gault&Millau and Michelin starred restaurants.

Also available: Viognier and Rosé di Merlot.

**Bianco di Merlot Rovere Ticino DOC**

vintage	2019
wine style	oaked white
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

Intense straw yellow color with pink reflections. Floral aroma and flavor with toasted notes. A round, fine and complex white.

Gastronomy: Appetizer, starter, pasta, fish, light first courses.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

Vinification: Vinified in French oak barrels. Matured in stainless steel tanks.

**Chardonnay Ticino DOC**

vintage	2023
wine style	white
grape variety	Chardonnay
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✗

Straw yellow colour. Aroma of green citrus peel, fresh flavor of green citrus peel with notes of walnut. A fine and elegant mineral Chardonnay.

Gastronomy: Pasta dishes, red meats and aged cheeses.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

Vinification: Matured in stainless steel tanks.

**Sauvignon Blanc Ticino DOC**

vintage	2022/23
wine style	white
grape variety	Sauvignon Blanc
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Ticino Specialty	✗

Straw yellow colour. Intense typical Sauvignon Blanc aroma of passion fruit, pink grapefruit and elderberry, fresh flavor with notes of boxwood. A lovely rendition of Sauvignon Blanc !

Gastronomy: Appetizer, starter, shellfish, fish, smoked salmon.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

Vinification: Matured in stainless steel tanks.

**Viognier Ticino DOC**

vintage	2023
wine style	white
grape variety	Viognier
monovarietal	✓
indigenous	✗
ancient	✓
rare	✓
Alpine Variety	✗
Ticino Specialty	✗

Dry, round and elegant wine, yellow-green color, floral aroma and flavor with hints of yellow fruits and notes of hazelnut.

Gastronomy: Appetizer, starter, shellfish, fish, smoked salmon.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

Vinification: Matured in stainless steel tanks.

INTEGRATED
FARMING**CANTINA SILBERNAGL TICINO** | Established in 2012

Small family winery run by husband and wife Andrea and Carmen Ho Silbernagl, a Hong Kong native.

Established in 2012, the winery boasts a limited yet meticulously crafted production, amounting to just 15,000 bottles.

Committed to ecological, sustainable, and respectful agricultural practices, it stands as a beacon of conscientious viticulture.

The philosophy of the winery is to make single grape variety wines that reflect the seasonality of the harvest year. The terroir of the vineyard is composed of alluvial soil, deposited from the original glacier in the Mendrisiotto valley.

Renowned for its refined and delicate mono-varietal wines, the winery has captured the hearts of wine enthusiasts and fine dining connoisseurs in Switzerland, and the wines are listed at Gault&Millau and Michelin starred restaurants.

**Rosé di Merlot Ticino DOC**

vintage	2023
wine style	rosé
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

Salmon coral pink. Dry, round and elegant gastronomy rosé. Fresh and fruity nose with notes of red berries and a hint of floral undertones. Crisp and refreshing palate with flavors of strawberries, raspberries, and a touch of citrus. Well balanced acidity and clean, dry finish.

Gastronomy: Appetizer, starter, shellfish, fish, smoked salmon, chicken and veal.

Serving temperature: 8 – 10°C

Storage: 2 to 7 years

Vinification: Vinified in French oak barrels. Matured in stainless steel tanks.

**Cabernet Franc Ticino DOC**

vintage	2023
wine style	red
grape variety	Cabernet Franc
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✗

Dry, round, intense and elegant wine, deep ruby red color with purple reflections, winy green aroma and flavor, typical of the varietal, with spicy and undergrowth notes, especially blackcurrant.

Gastronomy: Game, red meat, seasoned cheese, lamb gigot, venison, meditation wine.

Serving temperature: 16°C

Storage: Many years

Vinification: Matured in stainless steel tanks.

**Merlot Ticino DOC**

vintage	2022/23
wine style	red
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

Intense garnet red color with light garnet red reflections. Mature vinous aroma and flavor with notes of black fruits and undergrowth. A round, fresh, fruity and elegant wine.

Gastronomy: Fine meats of the haute cuisine - game and fowl, roast beef - and fine savoury cheeses.

Serving temperature: 16°C

Storage: Many years

Vinification: Matured in stainless steel tanks.

**Merlot Rovere 56 mesi Ticino DOC**

vintage	2018
wine style	oaked red
grape variety	Merlot
monovarietal	✓
indigenous	✗
ancient	✓
rare	✗
Alpine Variety	✗
Ticino Specialty	✓

Intense ruby red with light garnet reflections. Ripe vinous aroma and flavor with delicate notes of toasting. A very fine and elegant complex wine.

Gastronomy: Game, red meat, seasoned cheese, lamb gigot, venison, meditation wine.

Serving temperature: 16°C

Storage: Many years

Vinification: Matured 56 months in French oak barrels.



BIODYNAMIC CHÂTEAU D'ARLAY | Established in 1070

A family-owned estate for nearly 1000 years, **Château d'Arlay** is the **oldest wine-growing château in France** dating from 1070.

Château d'Arlay is devoted to developing traditional wines capable of ageing, where all the soil characteristics can express themselves with elegance.

This philosophy has helped us to obtain numerous citations in the press, wine guides and books on the world's greatest wines as well as our presence in the best cellars and with the top restaurateurs worldwide.

**Vin Blanc Tradition Côtes du Jura AOC**

vintage	2012			
wine style	white	2015	RP	90
grape variety	Chardonnay, Savagnin			
monovarietal	✗			
indigenous	✗			
ancient	✓			
rare	✗			
Jura Specialty	✓			
Vol.	75 cl			

A dry and full-bodied wine, with a bouquet of slight dry sherry-like style; taste of nuts, macerated fruit, overripe apples, fennel.

Gastronomy: Canapés, meals cooked or grilled with cheese (Comté), river fish with strongly flavoured sauces, poultry or white meat in cream with mushrooms (morels), asparagus with sauce "mousseline", Asian food, cheeses.

Serving temperature: 12 – 14°C [cellar temperature]

Storage: This wine develops over 10 to 20 years, gradually deepening in its taste of honey and dried fruit.

Winemaking: After picking up the 2 grapes, the 2 fresh musts are blended in a vat, to be co-fermented. Then the wine is kept for at least 3 years in big old barrels, with topping up, to give it the special "goût de terroir" by a slow oxidation.

**Chardonnay Côtes du Jura AOC**

vintage	2020			
wine style	white	2016	RP	88
grape variety	Chardonnay			
monovarietal	✓			
indigenous	✗			
ancient	✓			
rare	✗			
Jura Specialty	✗			
Vol.	75 cl			

A full bodied Chardonnay, taste of dried fruit, honeysuckle, almonds and apricot, with a long dry and salty finish.

Gastronomy: Mushroom fricassee, ocean fish or simmered freshwater fish, poached poultry, shellfish, soft goat cheese or ripened cheeses.

Serving temperature: 10°C

Storage: Many years

Winemaking: This Chardonnay carried out the alcoholic and malolactic fermentations in barriques and was then matured for 8 months, partly 1/3 in new barrel, 1/3 in a barrel of 1 wine and 1/3 in a barrel of 3 wines with 4 mixing-up of lees.

**Le Rosé Côtes du Jura AOC**

vintage	2017			
wine style	rosé			
grape variety	Pinot Noir, Trousseau			
monovarietal	✗			
ancient	✓			
rare	✗			
Jura Specialty	✓			
Vol.	75 cl			

Rosé de table with a lovely light salmon color.

Fruity and discreet nose of griottine (macerated cherry) followed by blood orange and cranberries. On the palate notes of cherry followed by citrus and then dominated by cranberries. Lively and fresh finish, with a slight touch of bitterness. Very mineral.

Gastronomy: Canapés, river fish with strongly flavoured sauces, poultry or white meat in cream with mushrooms (morels), asparagus with sauce "mousseline", Asian food.

Serving temperature: 12 – 14°C [cellar temperature]

Storage: 5 years

Winemaking: 50/50 blend from old vines sitting on grey marl. Saignée by racking of a Pinot Noir vat with a 50% Trousseau of young vines bleeding, skin maceration of 36 hours, temperature of alcoholic fermentation 19°C, no malo, degree of alcohol: 12.5%.

**Rouge La Réserve Côtes du Jura AOC**

vintage	NV			
wine style	red	NV	RP	89
grape variety	Pinot Noir, Trousseau, Pousard			
monovarietal	✗			
ancient	✓			
rare	✗			
Jura Specialty	✗			
Vol.	75 cl			

Slightly tilted ruby color.

Nose of ripe red fruits, undergrowth (sous-bois), cherries, blackcurrant. Mouth with a soft attack, spicy complex bouquet of ripe red fruits, fine natural tannins, medium length finish without astringency.

Gastronomy: Perfect with a light meal, roasted white or red meat (lamb), poultry or grilled fish, herbs, al dente fresh pasta, half-cooked green vegetables, fromage frais, blue cheese.

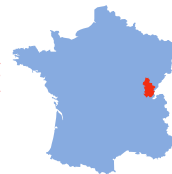
Serving temperature: 14 – 16°C

Storage: Many years

Winemaking: Blend of 3 Jura red grapes: Pinot Noir, Trousseau and Pousard, from 38 to 60 years old, on surface limestone soil and deep marl.

95% destemming. Maceration (+ or - 15 days) and two tank fermentations.

Blend of 3 vintages, 2011 mostly, 2007 and 2004, according to Château d'Arlay tradition of "house wine".



BIODYNAMIC CHÂTEAU D'ARLAY | Established in 1070

A family-owned estate for nearly 1000 years, **Château d'Arlay** is the **oldest wine-growing château in France** dating from 1070.

Château d'Arlay is devoted to developing traditional wines capable of ageing, where all the soil characteristics can express themselves with elegance.

This philosophy has helped us to obtain numerous citations in the press, wine guides and books on the world's greatest wines as well as our presence in the best cellars and with the top restaurateurs worldwide.

**Vin Jaune Côtes du Jura AOC**

vintage	2016			
wine style	vin jaune	2011	RP	92
grape variety	Savagnin	2010	RP	90
monovarietal	✓	2009	RP	92
indigenous	✓	2008	RP	91
ancient	✓	2007	RP	94
rare	✓	2004	RP	91+
Jura Specialty	✓	1988	RP	90
Vol.	62 cl			

A dry and full-bodied wine with a sherry-like style, a reach and deep in structure bouquet, with aromas of nuts, dried raisin, honey, curry, blond tobacco, alcohol, mushrooms and truffles, with a never-ending nutty finish...

Gastronomy: Soup with black mushrooms (shiitake), Foie gras, lobster, caviar, poultry with cream and morels, dishes with ginger, garlic, curry or vinegar, mushrooms, artichoke, olives, onion soup, mountain cheeses, chocolate dessert with soft spices, fresh strawberries. And to finish, a Cuban cigar.

Serving temperature: 18 – 22°C [room temperature]

Storage: 100 years and more !

Production: Only about 6,000 btl's per harvest.

Winemaking: A real rarity - only one glass of wine per Savagnin vinestock... same as Yquem!

Harvest at high maturity with low yield of Savagnin grape (20Hl/Ha), the wine is matured in old oak barrels for at least 6 ½ years with no topping-up and no sulphites, under a natural film of indigenous yeasts (flora).

Bottled in traditional Vin Jaune 62cl Clavelin, labeled and waxed by hand.

**Vin Jaune « Cuvée Protéodie » Côtes du Jura AOC**

vintage	2011			
wine style	vin jaune	2011	RP	93
grape variety	Savagnin			
monovarietal	✓			
indigenous	✓			
ancient	✓			
rare	✓			
Jura Specialty	✓			
Vol.	62 cl			

A dry and full-bodied wine with a sherry-like style, a reach and deep in structure bouquet, with aromas of nuts, dried raisin, honey, curry, blond tobacco, alcohol, mushrooms and truffles, with a never-ending nutty finish...

Gastronomy: Soup with black mushrooms (shiitake), Foie gras, lobster, caviar, poultry with cream and morels, dishes with ginger, garlic, curry or vinegar, mushrooms, artichoke, olives, onion soup, mountain cheeses, chocolate dessert with soft spices, fresh strawberries. And to finish, a Cuban cigar.

Serving temperature: 18 – 22°C [room temperature]

Storage: 100 years and more !

Production: Only 3,635 numbered btl's.

Winemaking: *Cuvée Protéodie* is produced from old vines of Savagnin Blanc harvested and hand-picked, aged in old barrels for seven years under a veil of natural and indigenous yeasts stimulated by a sound melody called « protéodies ».

Bottled at Château d'Arlay on Tuesday, March 5, 2019 on fruit days, without sulphites.

Bottled in traditional Vin Jaune 62cl Clavelin, labeled and waxed by hand, numbered.

**Macvin Blanc Côtes du Jura AOC [17% Abv.]**

vintage	n/a			
wine style	macvin	NV	RP	92
grape variety	Chardonnay, Savagnin			
monovarietal	✗			
indigenous	✗			
ancient	✓			
rare	✗			
Jura Specialty	✓			
Vol.	75 cl			

Rich bouquet of soft alcohol, dried figs and raisins, nuts, soft spices, white fruit with brandy, angelica...

Gastronomy: Macvin is a traditional apéritif in Jura. Pairs pleasantly well with blue cheese and lukewarm dessert such as Crème brûlée, Tatin tart, chocolate fondant, pear with chocolate sauce, pudding, caramelized apple, Apfelstrudel.

Serving temperature: 18 – 22°C [room temperature]

Storage: Many years

Production: Only about 5000 bottles per year. Each bottle is labelled and waxed by hand, according to an exclusive facing to Château d'Arlay wines.

Winemaking: Macvin is local and traditional Jura liquor wine made with 1/3 of Marc (marc-brandy) and 2/3 of white grape fresh must. At Château d'Arlay, Savagnin and Chardonnay, the 2 local white grape-varieties, are used and picked-up at high maturity.

The Marc is aged for minimum 7 years in old oak barrels before blending. After blending, the new Macvin is kept for 3 to 5 more years in barrels before bottling.

The process lasts 10 years - instead of 2.5 year - and remains confidential to obtain the best quality.

**Vin de Paille Côtes du Jura AOC**

vintage	2014			
wine style	vin de paille	2013	RP	92
grape variety	Trousseau, Poulsard, Chardonnay, Savagnin	2009	RP	90
monovarietal	✗			
ancient	✓			
rare	✓			
Jura Specialty	✓			
Vol.	37.5 cl			

Rare. Very small production 800 numbered bottles.

Artisanal wine elaborated in the purest tradition according to the most natural methods.

Rich, complex and crisp sweet wine with an exceptional aromatic palette: stone fruits, dried fruit, candied fruit, tender spices, exotic scents, blond tobacco, fig, date, salt caramel, dried apricot, beeswax, meat juice, encaustic, cocoa, chestnut, truffles.

Gastronomy: Foie gras, blue cheese, or low-sugar cakes with dried fruits, or even better, simply by itself, alone as a digestive, or accompanied by spicy chocolates, or a light cigar.

Serving temperature: 14 – 16°C [slightly refreshed]

Storage: Many years

Production: Only about 800 bottles. Each bottle is labelled and waxed by hand, according to an exclusive facing to Château d'Arlay wines.

Winemaking: Severe grape selection picked without any rot and dried flat in an attic for 4 month before being pressed and fermented for 3 to 4 years in small oak casks.



MAGNUM SERIES [additional labels available on demand]

CHÂTEAU D'AUVERNIER

[Three Lakes | Neuchâtel]

NON-FILTRÉ



BRIVIO & GIALDI VINI

[Ticino]



KLUS 177

[Baselland]



LA MAISON MASSY

[Vaud | Lavaux]

POT VAUDOIS 1822



POT VAUDOIS 1822



HISTOIRE D'ENFER

[Valais]



SCHLOSSGUT BACHTOBEL

[Thurgau]



OBRECHT CHRISTIAN & FRANCISCA

[Grisons / Graubünden]



WEINGUT DONATSCH

[Grisons / Graubünden]



**BRASSERIE DES FRANCHES-MONTAGNES (BFM)** | Established in 1997

Brasserie des Franches-Montagnes (BFM) is a small, pioneer artisanal brewery located in Saignelégier, Jura. Founded in 1997 by Jérôme Rebetez, a trained oenologist, BFM is renowned for its innovative approach to brewing, often using unorthodox ingredients and methods.

BFM's beers are crafted in small batches and packaged by hand. Some of their notable beers include:

The brewery has gained international acclaim for its unique and high-quality beers. If you're ever in the area, it might be worth a visit!

Abbaye de Saint Bon-Chien aged in old wine barrels was awarded Best Beer in the World by the New York Times in 2009.

**Abbaye de Saint Bon-Chien Grand Cru
San Giovese Grand Cru de Bon Chien**

37.5 cl



vintage	NV
style	beer
abv	11%

NYT Best Beer in
the World 2009

Abbaye de Saint Bon-Chien

vintage	2019/21
style	barrel aged beer
abv	11%



Strong Barrel aged Sour Ale.

The Abbaye de Saint Bon-Chien is a strong sour ale of mixed fermentation, aged during a year in old wine oak barrels. The oak aging and the action of wild yeasts confer this beer's astonishing wide range of aromas. Its outstanding complexity, balance, roundness and long finish, are the fruit of the meticulous blend of selected barrels.

On the palate the blend reminds one of fruity red wines with a pronounced balsamic sourness.

Gastronomy: Duck breast or some panned foie gras.

Serving temperature: 16.5°C

Strong Barrel aged Sour Ale.

Abbaye de Saint Bon-Chien Grand Cru

Aged 1 year in Madeira barrels. Brewed in 2021. Bottled in 2022

San Giovese Grand Cru de Bon Chien

Aged 2 years in 300 liters Chianti barrels. Brewed in 2020. Bottled in 2022.

Serving temperature: 16.5°C

Storage: Many years

La Torpille

brune 7.5%

Fruity and spicy brown ale with caramelized notes.

Brown Ale with an aromatic fruity bouquet that includes notes of caramel, brewed with cinnamon cloves and plums.

A blast of wheat, caramel, spicy and fruity notes.

33 cl

**La Saison Historique**

sour ale 6%

Barrel Aged fruity Sour Ale.

Historical blend of a rustic saison of which half is aged 6 months in oak barrels which contained wine.

Remarkably complex, distinguished through the wild yeasts' actions. Refreshing, well-balanced between sour and bitter notes, as well as an intensity fruitiness.

The ideal and surprising compromise between wide aromatic complexity and a refreshing easy drinking beer.

33 cl

75 cl

**La BATS**

ambrée fumée 6%

Smoked Red Ale.

Amber ale, earthy and malty, with a tannic tea flavor and a subtle smokiness.

Brewed with smoked malts and pimped with a hint of Tarry Suchong, a Chinese smoked tea, this amber ale is surprisingly subtle and food friendly smoked.

33 cl

**La Salamandre**

blanche 5.5%

La Salamandre, the original BFM, wheat beer, fresh and spicy.

Brewed with wheat- and barley malt, La Salamandre is a beer with a bloomy and tangy bouquet.

On the palate, the subtle hints of yeast render the beer creamy with a tad o' tartness, which is typical for wheat beers. The finish is hardly bitter, but racy, with a taste of bitter orange zest and discrete hops.

33 cl

**La Meule**

blonde 6%

Golden Ale with sage, truly bitter with a subtle Bouquet.

In the depths of a glass of La Meule lurks a truly amazing fresh, herbal kick that will instantly convince you this one deserves to be put in a class of its own.

Intense herbal aroma, soft on the palate, balanced and complex, with a hint of sage. Long herbal (bitter) dry finish.

33 cl



**MURI** | Established in 2020

MURI is inspired by the gastronomic community in Copenhagen, particularly the city's expertise in fermentation. We use culinary techniques and unusual ingredients to create blends that go beyond other alternatives.

We are obsessed by flavour development and changing perceptions around the non-alcoholic category. We are devoted to quality which is why we work with small-scale farmers and forage botanicals in nearby Danish forests.

By using flavours and techniques connected to a culinary sphere, our drinks are an ideal companion to a plate of food. A progressive take on the traditional wine pairing, we say.

Murray Paterson founded Muri in 2020 after working as a distiller at the groundbreaking Empirical Spirits distillery in Denmark. Ioakeim Goulidis then joined after a spell at the Noma Fermentation Laboratory.

**PASSING CLOUDS** | Dry - Complex - Floral

INSPIRATION | Passing Clouds was Muri's first release, a fresh, easy-to-drink bottle of bubbles named after a psychedelic nightclub in London. In restaurants, it's generally served as an aperitif, as a Champagne alternative.

BASE | The base of the drink is a quince water kefir, which gives the fruit-forward taste and the creamy mouthfeel. Gooseberry wine (fermented gooseberry juice) is added next for acidity, with a cultivated yeast that provides floral notes.

FERMENTATION LAYERS | Layered in is a cold-brewed jasmine tea, which accentuates those aromatic qualities you find in the glass. We then add kvass, a caramel malt inoculated with sourdough starter, to give some of those brioche and toasty notes that Murray loves in Champagne. The kvass is infused with geranium and locally foraged woodruff.

RESULT | A dry, complex, floral, and sparkling, and reminds us of some of our favorite skin contact pet nats. Sparkling and refreshing with bright acidity and a heady nose of flowers, honey and ripe fruits. Passing Clouds is dry but with multiple dimensions of flavors and a vinous funkiness.

INGREDIENTS | White currant and gooseberry wine, quince kefir, jasmine tea, geranium & woodruff kvass.

**FADE TO BLACK** | Sparkling - Light Tannins - Red Berries

INSPIRATION | This came from an internal desire to have a juicy, high acidity, sparkling dark red that has enough sophistication to appease the adults in the room while still sparking energy with its liveliness.

BASE | A blend of black currant and red currant wine and chamomile flower kefir fermented with our unique pichia kluyveri yeast, great for producing tropical esters without the alcohol.

FERMENTATION LAYERS | We layer in a kvass by taking caramel malt and grind it through the mill just to crack it. Add boiling water, let it cool down instead of mashing not allowing starches. We then add a sourdough starter into the kvass and infuse it with pine needles and fig leaves from Ioakeim's Dad's garden.

RESULT | A dark red with a fun-yet-grown-up flavor profile and a delightful effervescence. A nice balance of black current and red current, high acidity, juicy with a tannic grape skin flavor and mouthfeel.

INGREDIENTS | Red currants, black chamomile, malt, fig leaf, pine needles.

**MURI x The Four Horsemen** |

INSPIRATION | tbd

BASE | Ripe red fruit to the fore. With balanced acidity and a luxurious texture, the blend is given intricate savouriness from the salty beetroot and has a lightly spicy finish.

FERMENTATION LAYERS |

RESULT | Ripe red fruit to the fore. With balanced acidity and a luxurious texture, the blend is given intricate savouriness from the salty beetroot and has a lightly spicy finish.

PAIRING | Pair with duck, root vegetables, or ideally the delicious Toulouse sausage with mashed potatoes and prunes that is on the menu at the Four Horsemen from time to time.

INGREDIENTS | Sour cherry juice, water, red currant juice, tomato water, beetroot, sugar, green peppercorn*, bay leaf, salt, yeast.

**YAMILÉ** | Aromatic - Funky - Smoky

INSPIRATION | This drink is a result of a collaboration with our good friend Yamilé Abad, whom this drink was named after and is an Enologist working for over a decade in natural wine. She taught us about carbonic maceration which is showcased through carbonic macerated raspberries.

BASE | The base is carbonic macerated raspberries, which provide a very tart flavor, lots of acidity, and give the drink a nice bubblegum pink color. Honey is used as the primary sugar source, and the sweetness is balanced out by the acidity of the gooseberry mead.

FERMENTATION LAYERS | Lacto-fermented smoked rhubarb is layered in next; the fruit has been smoked over beechwood for two days, which gives the drink a slight hint of smokiness. There's a water kefir in this blend, which has been macerated with blanched pink peppercorn, star anise, and goldenrod flowers.

RESULT | A refreshingly dry and approachable libation with lightly playful flavour and familiar almost natural wine-like funkiness. The kefir creates a mouthfeel and texture that can be hard to find in non-alc drinks. Perfect for maintaining the illusion of a rich alcoholic libation.

INGREDIENTS | carbonic raspberry and gooseberry mead, smoked lacto-fermented rhubarb, goldenrod pink peppercorn kefir.

**SHERBET DAYDREAM** | Sparkling - Pink Fruit - Pine

INSPIRATION | tbd

BASE | tbd

FERMENTATION LAYERS | tbd

RESULT | Uplifting bubbles for modern times. Sherbet Daydream is our effervescent blend of redcurrant wine, pickled rhubarb, douglas fir, and juniper berry kefir.

INGREDIENTS | Redcurrant wine, pickled rhubarb, douglas fir, juniper kefir and angelica root.

**Koji Rice Series 1** |

DESCRIPTION | Koji Rice Series 1 is the first release of three expressions designed to showcase the beautiful complexities of koji fermentation. Our koji rice wine is infused with gently aromatic mahleb, and blended with a kefir of lavender we have smoked over beechwood.

The blend is an unfiltered, still expression that captures the earthy and herbaceous notes in the koji rice. Possessing a silky, luxurious mouthfeel, the blend is medium-dry, with soothing warm undertones.

The complexity of the drink allows for a myriad of pairing options. Crunchy salads will play well, as well as desserts, particularly dishes such as the classic Danish 'Risalamande,' or Hokkaido milk pudding. The drink is also beautiful on its own.

ORGANIC
PRODUCTION**CIDRERIE DU VULCAIN** | Established in 2000

Cidrerie du Vulcain is a success story that began in the early 2000's. Inspired by an encounter with Eric Bordelet the "Pope of Cider", biologist **Jacques Perritaz** embarked on a journey to create ciders akin to great wines - gastronomy sparkling ciders of exceptional quality produced only with organic fruits from old high-stems orchards.

Today, Jacques Perritaz is globally recognized as one of the finest artisan cider makers worldwide. His ciders beautifully capture the crisp clarity of the Swiss Alps and offer a vibrant fruit profile that is truly exceptional.

Renowned establishments such as Arpège 🍷🍷🍷 and Boulud 🍷🍷 in NYC, Noma 🍷🍷🍷 in Copenhagen, Anne-Sophie Pic in Valence 🍷🍷🍷 and Lausanne 🍷🍷, L'Hôtel de Ville de Crissier 🍷🍷🍷 in Switzerland, Mirazur 🍷🍷🍷 in Menton, feature Vulcain ciders on their tables.

Vulcain ciders are always « Pur Jus » - pure juice, free from chemicals and inputs, fermented on their wild yeasts, and coarsely filtered.

**Cidre de Fer Sec**

vintage	2021
style	sparkling cider
fruit(s)	Apples
abv	6%

Pomme de Fer, old cider apples.

Pale gold. Old variety rendering a cider on ripe apple, almond, through a perfectly balanced mouth. Memorable !

Gastronomy: Sauerkraut, hard cheese, or just by itself any time for the day.

Serving temperature: 10 – 12°C

Storage: 4 to 6 years

Vinification: Natural sparkling, ancestral method « Guillage » technic

**Cidre Rose de Torny Sec**

vintage	2021
style	sparkling cider
fruit(s)	Apples
abv	6%

80% Rose de Torny Apples, 20% Douce Moen and Douce blanche de Romont.

Golden orange color. Superb floral and fruity nose of seductive citrus fruits. Powerful, lively and fresh attack. Intense, fruity and invigorating aromatic palate. Perfect balance between acidity and bitterness.

Gastronomy: Duck, sweet & sour sauce, dessert (chocolate).

Serving temperature: 10 – 12°C

Storage: 4 to 6 years

Vinification: Natural sparkling, ancestral method « Guillage » technic

**Cidre Trois Pépins Sec**

vintage	2020/21
style	sparkling cider
fruit(s)	Apples, Pears, Quinces
abv	5%

1/3 Apples, 1/3 Pears, 1/3 Quince.

Pale gold. Possibly the most famous cider from Jacques Perritaz.

Springy, fresh and crunchy notes combined with an invigorating acidity, it's a bit like the hallmark of Jacques ciders!

Gastronomy: Aperitif or any time of the day.

Serving temperature: 10 – 12°C

Storage: 4 to 6 years

Vinification: Natural sparkling, ancestral method « Guillage » technic.

**Poiré Louisa Sec**

vintage	2021
style	sparkling cider
fruit(s)	Pears, Grapes
abv	7.5%

Confidential cuvée produced with old pear variety Louise Bonne and Isa table grape.

Pale gold. Fresh pears and floral hints on the nose. Crisp, fruity, with ripe pear and honey notes on the palate. Clean and refreshing with a good supporting acidity.

Gastronomy: Aperitif, cheese, desserts.

Serving temperature: 10 – 12°C

Storage: 4 to 6 years

Vinification: Natural sparkling, ancestral method « Guillage » technic.



**MORAND** | Established 1889 | Family Distillery + Syrup Maker

Established in 1889 LOUIS MORAND & CIE is a local institution producing a series of local **spirits** such as **Absinthe**, **Genepi**, **Liqueur du Simplon**, **Liqueur du Grand-Saint-Bernard**, local **fruit brandy** such as **Williamine®** (Williams Pear) and **Abricotine®** (Luizet Apricot) and **fruit syrups**.

Williamine® production started in the 1940's and quickly became Europe's favorite pear brandy. The **Williamine®** trademark was registered by MORAND internationally in the 1950's.

Douce De® and **SUR FRUIT** are two modern liquor renditions based on traditional local fruit brandies / eau-de-vie.

The **Luizet Apricot** and **Williams Pear** are two of the most emblematic fruits grown in Valais by the Rhône river in the heart of the Swiss Alps.

Eaux-de-Vies [43% Abv.]

Traditional Eaux-de-Vies.

To be enjoyed:

- As a digestif, chilled
- Perfect with coffee
- In cocktails or in shots
- In desserts

**Abricotine®**

Fruit	Luizet Apricot
Origin	Valais AOP
Alcohol	43%
Vol.	70 cl

**Kirsch**

Fruit	Cherry
Origin	Swiss
Alcohol	43%
Vol.	70 cl

**Williamine®**

Fruit	Williams Pear
Origin	Valais AOP
Alcohol	43%
Vol.	70 cl

**Williamine®
Carafe with Pear**

Fruit	Williams Pear
Origin	Valais AOP
Alcohol	43%
Vol.	60 cl

Douce De® [30% Abv.]

Douce De® [Sweet From] is a modern twist on traditional Eau-de-Vie sweetened and reduced in alcohol levels. The resulting drops embody the compromise between the character of the fruit and its sweetness.

To be enjoyed:

- As a digestif, chilled
- Perfect with coffee
- In cocktails or in shots
- In desserts

**Douce De® Abricot**

Fruit	Luizet Apricot
Origin	Valais AOP
Alcohol	30%
Vol.	50 cl

**Douce De® Williamine®**

Fruit	Williams Pear
Origin	Valais AOP
Alcohol	30%
Vol.	50 cl

**Douce De® Coing**

Fruit	Quince
Origin	Valais AOP
Alcohol	30%
Vol.	50 cl

SUR FRUIT [21.5% Abv.]

SUR FRUIT [On The Fruit] combines fruit brandy and compote.

The compote brings substance and softness; the brandy, the intensity of the flavors.

The resulting drop is similar to a Limoncello with extremely appealing fruit characteristics.

To be enjoyed:

- To conclude a meal chilled or on ice
- With coffee
- To top a chocolate or pear dessert

**Abricot SUR FRUIT**

Fruit	Luizet Apricot
Origin	Valais AOP
Alcohol	21.5%
Vol.	70 cl

**Williamine® SUR FRUIT**

Fruit	Williams Pear
Origin	Valais AOP
Alcohol	21.5%
Vol.	70 cl

**Framboise SUR FRUIT**

Fruit	Raspberry
Origin	Valais AOP
Alcohol	21.5%
Vol.	70 cl

**MORAND** | Established 1889 | Family Distillery + Syrup Maker

Established in 1889 LOUIS MORAND & CIE is a local institution producing a series of local **spirits** such as **Absinthe**, **Genepi**, **Liqueur du Simplon**, **Liqueur du Grand-Saint-Bernard**, local **fruit brandy** such as **Williamine®** (Williams Pear) and **Abricotine®** (Luizet Apricot) and **fruit syrups**.

Williamine® production started in the 1940's and quickly became Europe's favorite pear brandy. The **Williamine®** trademark was registered by MORAND internationally in the 1950's.

Douce De® and **SUR FRUIT** are two modern liquor renditions based on traditional local fruit brandies / eau-de-vie.

The **Luizet Apricot** and **Williams Pear** are two of the most emblematic fruits grown in Valais by the Rhône river in the heart of the Swiss Alps.

Fruit Syrups

Fruit Juice



Pur Juice



Flavorings



Organic



Barman



**ROSTAL HERBES AROMATIQUES GRAND-ST-BERNARD** | Established in 1995

ROSTAL HERBES AROMATIQUES GRAND-ST-BERNARD is active in the manufacture and sale of products based on **organic aromatic Alpine herbs and plants** from the **Grand-Saint-Bernard area** in Valais in the heart of the **Swiss Alps**.

The product lines include **seasonings, herbal teas, fruit pastilles, Génépi**, and more.

Rostal is now owned by MORAND (spirits, fruit brandies, fruit syrups).

Herbal Teas from organically farmed Swiss Alpine herbs and plants**Camomile [Camomille]**

Ingredient	Camomile
Production	Organic
Origin	Valais Swiss Alps
Qty	20 bags



Camomile is known for its anti-inflammatory and muscle relaxation properties. Used to treat the symptoms of digestive problems such as bloatedness and slow digestion. Used locally, camomile extract can be applied as a compress on skin disorders.

**Lemon Balm [Mélisse]**

Ingredient	Lemon Balm
Production	Organic
Origin	Valais Swiss Alps
Qty	20 bags



Lemon balm is a wonderful plant belonging to the honey family. It is used for its calming properties, especially in mild cases of sleep problems. It is also indicated for digestive problems. Lemon balm has antiviral properties, and works especially well for the herpes virus.

**Mint [Menthe]**

Ingredient	Mint
Production	Organic
Origin	Valais Swiss Alps
Qty	20 bags



Mint reduces muscle spasms in the digestive tract and bile ducts. It acts on the liver by stimulating bile production and also helps to release wind when bloating occurs. Mint has a stimulating action on the central nervous system. Mint tea is appreciated for its pleasant, refreshing flavour.

Pastilles Abricot Luizet & Mélisse / Luizet Apricot & Lemon Balm

Ingredients	Luizet Apricot & Lemon Balm
Production	Organic
Origin	Valais Swiss Alps
Capacity	25 pcs



Delicious fruit pastilles developed in collaboration with Pharmalp, a company also based in Valais. The recipe delightfully pairs the sweetness of Valais' iconic fruit **Luizet Apricot** with the freshness of aromatic Alpine plants.

**Organic Swiss Alpine Herbs Seasoning
Bouquet Aromatique BIO de Montagne**

Ingredients	Thyme, basil, savory, rose- mary, lovage, sage, tarragon, marjoram
Production	Organic
Origin	Valais Swiss Alps
Capacity	25g



Delicately scented seasoning based on a traditional and historical recipe from the 1960's made with organically farmed herbs from alpine fields in the Swiss Alps.

Will enhance your dishes - meat, fish, salads, pizza, and much more.

Ingredients (organic alpine farming): Thyme, basil, savory, rosemary, lovage, sage, tarragon, marjoram.

Pastilles Poire Williams & Menthe Poivrée / Williams Pear & Peppermint

Ingredients	Williams Pear & Peppermint
Production	Organic
Origin	Valais Swiss Alps
Capacity	25 pcs



Delicious fruit pastilles developed in collaboration with Pharmalp, a company also based in Valais. The recipe delightfully pairs the sweetness of Valais' iconic fruit **Williams Pear** with the freshness of aromatic Alpine plants.

**SEMBRANCHER PREMIUM MINERALS** | Established in 2008

Sembrancher premium mineral water offers a unique positioning on the market. Driven by customer's experience Sembrancher mineral water honors the Art of the Table.

The source of Sembrancher mineral water is located in a very pristine and preserved location at the heart of the Swiss Alps in the Grand-Saint-Bernard region in the Mont Blanc Massif.

Source

Sembrancher mineral water is sourced from an artesian well in a very pristine and preserved location at Mont Catogne in the heart of the Swiss Alps, in the Grand-Saint-Bernard land, part of the Mont Blanc Massif.

Sembrancher mineral water is 100% natural – no pumping, no treatment, no filtration.

Purity and Drinkability

Sembrancher mineral water is renowned for its exceptional purity and delicate taste properties, making it one of the finest choices for discerning palates. Its drinkability has earned it favor among esteemed hotels and palaces such as Lausanne Palace, Beau Rivage Palace, and the K2 Collection in Courchevel. Top restaurants, including Le Restaurant de l'Hôtel de Ville de Crissier, Didier de Courten, Guy Ravet, and Carlo Crisci, also appreciate its subtle flavors. Furthermore, Sembrancher has found favor in the wine world, with iconic producers like Marie-Thérèse Chappaz valuing its pure quality.

Exclusivity and Awards

Sembrancher's premium status is underscored by its limited availability to the general public. This exclusivity contributes to its allure in prestigious settings. The water has also garnered accolades. Notably, it secured second place at the Eaux Gourmets Concours International AAVPA in 2018 and 2019, held in Paris.

Eaux Gourmets 2nd Concours International AAVPA 2018

Sparkling 2nd (Silver)

Still awarded Diplôme Gourmet

Eaux Gourmets 3rd Concours International AAVPA 2019

Sparkling 2nd (Silver)

Still awarded Diplôme Gourmet

Highlights and Benefits

- Premium Swiss Minerals.
- Swiss Alpine purity and freshness in a bottle.
- Sourced at the heart of the Swiss Alps from an artesian well, no pumping, no treatment, no filtration – 100% natural !
- Swiss Quality and Excellence.
- Unique offering not widely available on the global market.
- Customer experience centric.

Mineralization	mg/l
Total mineralization (TDS)	201
Calcium CA2+	47
Magnesium Mg2+	10.2
Hydrogen carbonate HCO3-	158
Fluorure F-	1.0
Chlorure Cl	2.1
Nitrate NO3-	0.9
Nitrite NO2-	<0.01
Sulfate SO42-	34.7
pH at source	7.6





ALPINTE | Established in 2019

The Swiss Alps in your glass !

Collection of artisanal hand made and mouth blown Glasses, Carafes, and Shots featuring iconic peaks from the Swiss Alps.

Mattherrhorn
4,478 m



Dent Blanche
4,358 m



Dents du Midi
3,258 m



Eiger
3,967 m



Jungfrau
4,158 m



Titlis
3,238 m



Capacities

On The Rocks	1.620dl
Half-Pinte	3.260dl
Pinte	4.478dl

Carafe 1l

Shots 3cl/1oz

Packaging



Shots 6X



Shots 4X





BOOK'S & DVD [LIMITED STOCK AVAILABILITY - PRE-ORDERS AVAILABLE]

**Chasselas Forever DVD**

An award winning film by FLORIAN BRUNON. Released in 2016.

60min – Audio: Français, Deutsch, English – Pal – DVD 9 / All Region

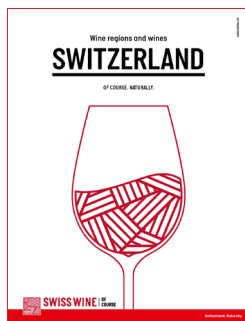
CHASSELAS FOREVER - The tale of a grape variety

This grape was one of the treasures of the sultan's tables. It was the crowning glory at sumptuous feasts offered by King Francis the First of France.

Chasselas has long fed history and legends. Scientists, historians and wine producers lift the veil of the origins of this grape variety, so emblematic of the vineyards of French-speaking Switzerland.

From seed to Grand Cru, from the infinitesimally tiny to geographically vast - on a world scale - this is the history of Chasselas as you have never seen or heard it.

chasselasforever.ch

**Wine Regions & Wines of Switzerland bookazine by Swiss Wine Promotion (SWP)**

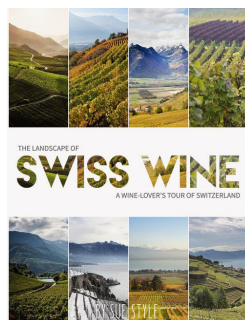
95 pages bookazine detailing Wine Regions and Wines of Switzerland with well designed maps, imagery and illustrations covering the basics of geography and history to contemporary issues such as ecology and gastronomy.

English, French and German. Published in MAY-2019

Printed version available from TSWS

PDF version available from resources.theswisswinestore.com

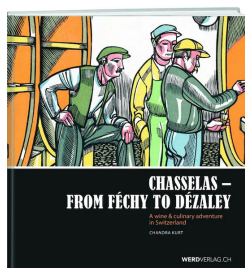
Digital version available from Swiss Wine App

**The Landscape of Swiss Wines by Sue Style**

Introduces readers to Switzerland's wines and the extraordinary landscapes that give rise to them. Sue Style explores how vine cultivation has shaped the landscape down the centuries, and introduces the reader to Switzerland's best winemakers.

- The most comprehensive guide to Swiss wine and vineyards available in English
- An unbiased and authoritative survey of Switzerland's finest vintages
- Featuring 50 vineyards from Switzerland's six main wine regions
- Including information on tasting visits, walking and sightseeing
- 'Wines to watch out for' point towards the best wines to taste and to purchase

English. Published in APR-2019.

**Chasselas - From Féchy to Dézaley by Chandra Kurt**

A voyage of discovery through the treasures of canton Vaud's vineyards.

In collaboration with legendary winemaker Louis-Philippe Bovard, the well-known Swiss wine author Chandra Kurt takes a closer look at a global wine phenomenon – the Chasselas grape. Although it is grown all over the world, it is mostly enjoyed as a table grape. Not so in Switzerland, where Chasselas is the most important variety of white wine grape, especially on the shores of Lake Geneva, where it originates.

"Chasselas is like Chanel – timeless, elegant, feminine, classic. Pure understatement, which is what makes haute couture", says Chandra Kurt. Because even though Chasselas may appear moderate and humble, there is unbelievable character and force in this grape.

English, French and German. Published in APR-2016.

**Wine Hiking Switzerland by Ellen Wallace | helvetiq**

Wine lovers, these 50 hikes are for you!

From dramatic vineyards in the Alps to stunning lakeside wineries, this guide will help you discover the extraordinary and diverse landscape of Swiss wine. The 50 hikes follow routes chosen for their beauty through Switzerland's leading wine regions. Every single one of them ends with a visit to an excellent Swiss winemaker.

Wine writer Ellen Wallace has crisscrossed the country by trail and track, and her routes will permit hikers of all levels to discover her favorite wines.

French, German and English. Published in SEP-2022.



AOP-IGP products in Switzerland



AOP

(Appellation d'origine protégée)

1. L'Eivaz AOP
2. Rheintaler Ribelmais AOP
3. Tête de Moine AOP
4. Le Gruyère AOP
5. Eau-de-vie de poire du Valais AOP
6. Sbrinz AOP
7. Formaggio d'olpe ticinese AOP
8. Abricotine AOP
9. Vacherin Mont-d'Or AOP
10. Cardon épineux genevois AOP
11. Pain de seigle valaisan AOP
12. Berner Alpkäse AOP
13. Berner Hobelkäse AOP
14. Vacherin Fribourgeois AOP
15. Emmentaler AOP
16. Poire à Botzi AOP
17. Raclette du Valais AOP
18. Werdenberger Sauerkäse AOP
19. Lichtensteiner Sauerkäse AOP
20. Bloderkäse AOP
21. Damassine AOP
22. Zuger Kirsch AOP
23. Rigi Kirsch AOP
24. Glarner Alpkäse AOP
25. Cuchaule AOP

IGP

(Indication géographique protégée)

26. Viande des Grisons IGP
27. Saucisse d'Ajoie IGP
28. Viande séchée du Valais IGP
29. Saucisson neuchâtelois IGP
30. Saucisse neuchâteloise IGP
31. Saucisson vaudois IGP
32. Saucisse aux choux vaudoise IGP
33. St-Galler Bratwurst IGP
34. St-Galler OLMA-Bratwurst IGP
35. Longeole IGP
36. Glarner Kalberwurst IGP
37. Zuger Kirschorte IGP
38. Lord sec du Valais IGP
39. Jambon Cru du Valais IGP
40. Appenzeller Mostbräckli IGP
41. Appenzeller Partli IGP
42. Appenzeller Siedwurst IGP





Logistic

TSWS airfreight wines from Switzerland with an average of every 4 to 6 weeks.
Special requests can be processed within 10 - 12 days door to door.

Custom Sourcing

TSWS is very pleased to provide custom sourcing for instance:

- labels not listed in the portfolio
- half bottles, magnums, etc
- labels from other producers

Producers TSWS has already sourced from include:

Crû de l'Hôpital | Domaine De La Bourgeoisie De Morat, Fribourg
Domaine de Montmollin, Neuchâtel
Domaine Cornulus, Valais
Erich Meier, Zürich
Kellerei Kloster Einsiedeln, Schwyz

And many more...



Online Shop

shop.theswisswinestore.com



PDF Portfolio

pdf.theswisswinestore.com [current & latest version]



Learning Resources + Wine Region Maps

resources.theswisswinestore.com



Videos

videos.theswisswinestore.com



Google Map

googlemap.theswisswinestore.com

CONTACT

-  info@theswisswinestore.com
-  theswisswinestore.com
-  +852 9685 8108
-  fb.com/TheSwissWineStore
-  instagram.com/SwissWineStoreHK



swisswine.ch
swisswine-campus.ch

Swiss Wine Apps

