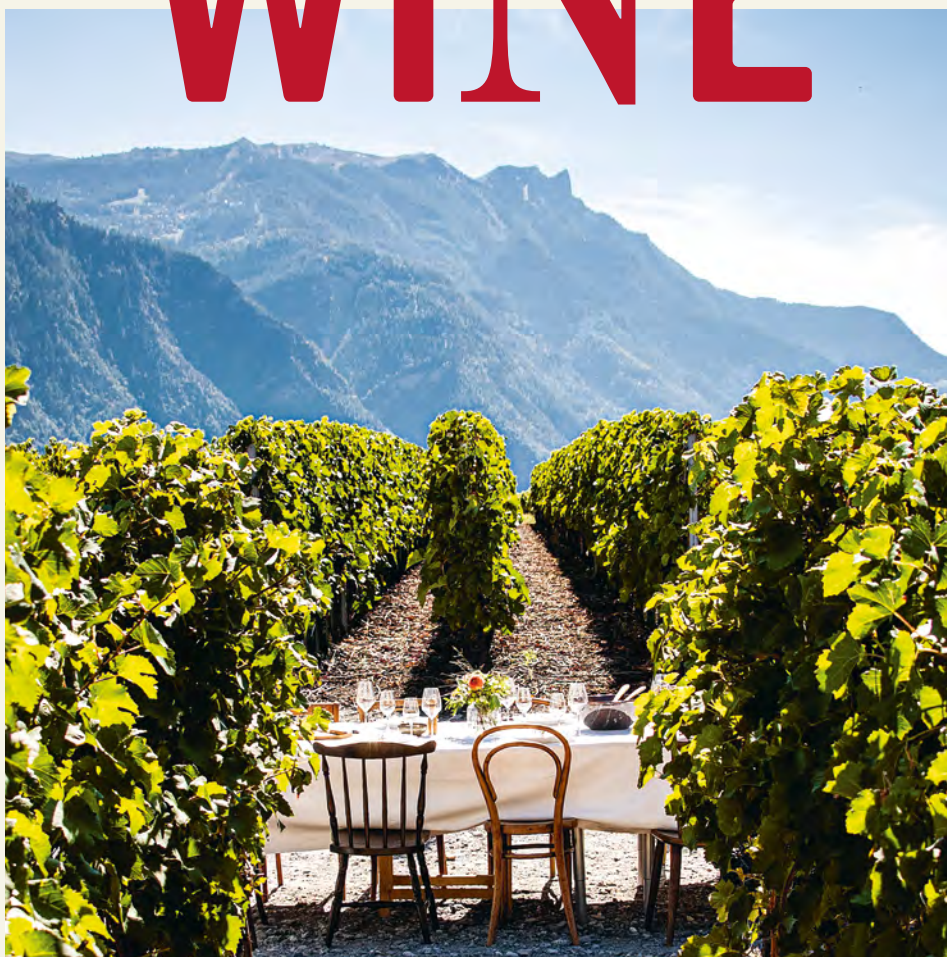


THE MAGAZINE

SWISS WINE



Discover. Taste. Enjoy.



SWISS WINE

The Aromas

OF *Swiss Grapes*

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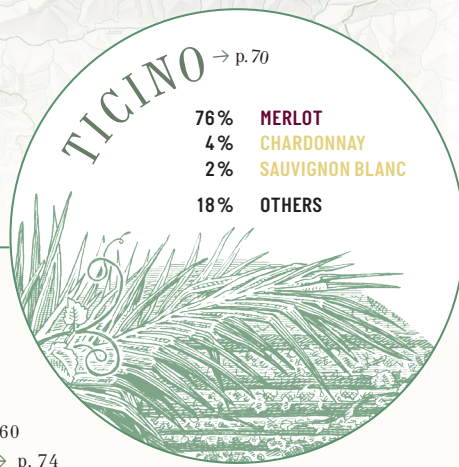
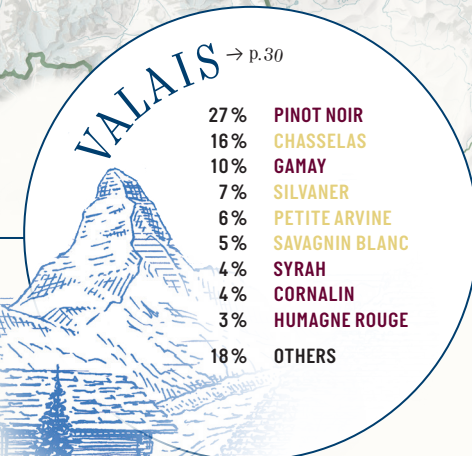
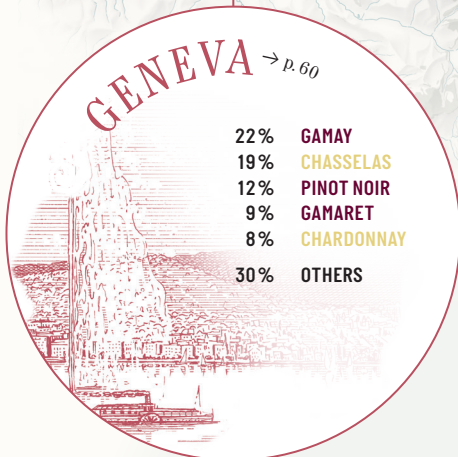
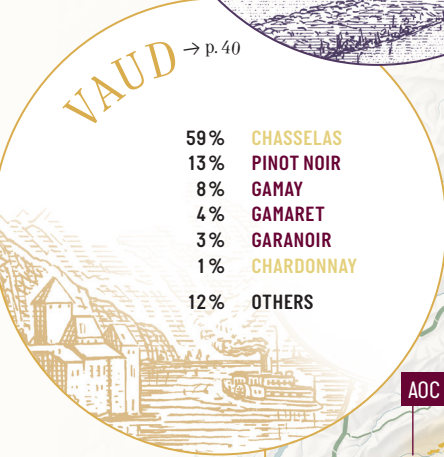
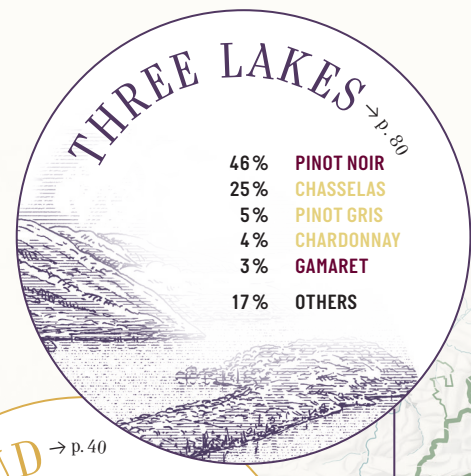
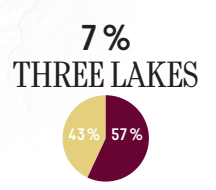
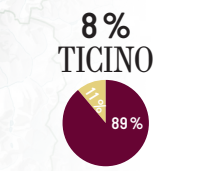
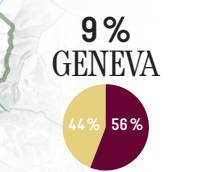
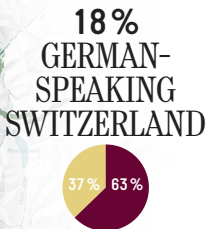
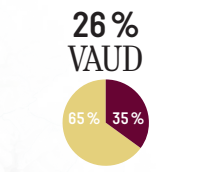
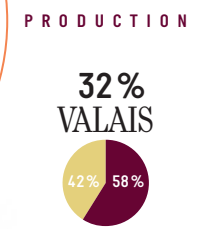
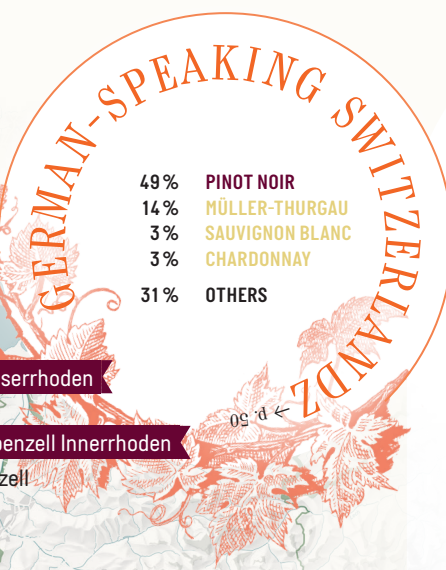
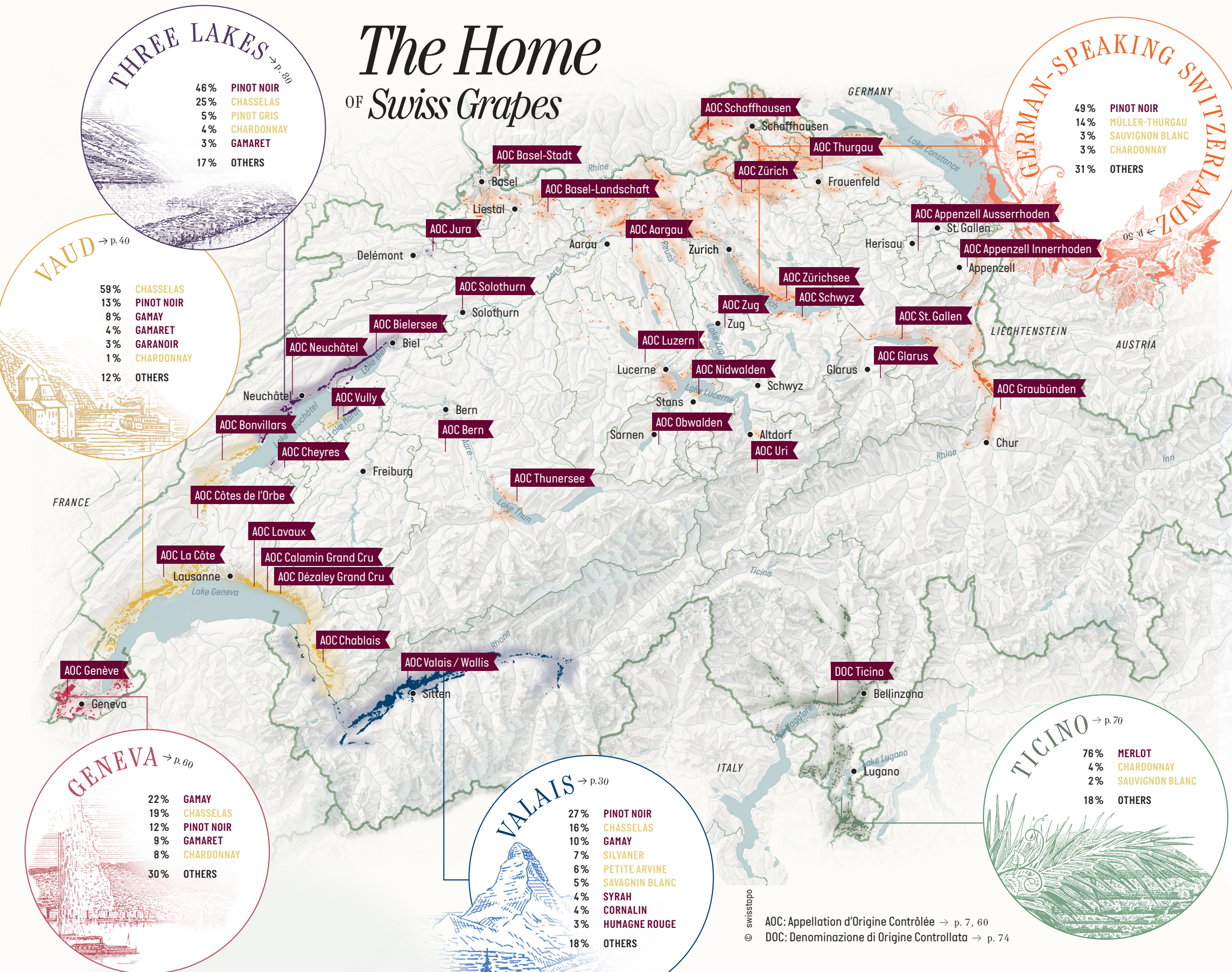
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The Home of Swiss Grapes



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 AOC: Appellation d'Origine Contrôlée → p. 7, 60
 DOC: Denominazione di Origine Controllata → p. 74



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A land of remarkable wine diversity

Switzerland has cultivated and enjoyed vines and their fruit for over 1,500 years. Over that time, sheltered by the mighty Alps, numerous specialities have taken shape. Their character draws on a wide variety of terroirs, including intense mountain sunshine and cold glacial water. We invite you to join us on a journey of discovery to these unique treasures.

History

At a glance

The history of viticulture in Switzerland goes back to Roman times. Over the centuries, local winegrowers have weathered many setbacks, while constantly refining their methods and their wines.



515

King Sigismund of Burgundy founded the Abbey of Saint-Maurice. It is one of the oldest still active monasteries in the Western world and among the world's oldest vineyard owners. The abbey still owns its vines 1,500 years after its foundation.

1419

During a plague epidemic, Mary of Burgundy fled to Saint-Prex near Lausanne. In thanks, she gifted local residents Pinot Noir vines, which today are cultivated under the appellation Servagnin de Morges.



1924

With his 'Agricultural Course' in Dornach, Rudolf Steiner laid the groundwork for biodynamics. The rules of biodynamic viticulture are based on these ideas.

1948

Changins is Switzerland's leading centre for education and research in oenology. Since its founding, it has promoted innovation, sustainable methods and the development of new grape varieties in Swiss winegrowing.

2014

The spotted wing drosophila, native to Japan, was first recognised as a serious pest in vineyards. A mild winter and wet summer caused major crop losses across Switzerland shortly before harvest.

2000

2021

The Swiss Natural Wine association (Verein Schweizer Naturwein) was established. It promotes wines produced with as few additives as possible and without elaborate oenological interventions. Vineyard management is the essential foundation for these wines.

1988

As viticulture fell into crisis due to overproduction, Geneva became the first canton to introduce controlled designations of origin (AOC) to Swiss wine. All other wine-growing cantons followed in subsequent years.

1993

Vitiswiss, the newly established Swiss association for nature-friendly production in viticulture, created the 'Vinatura' label. It distinguishes wines from sustainable winegrowing.

800 BC

Archaeological excavations indicate that vines were already being grown in Valais at this time. There is, however, no evidence that wine was produced from them.

58 BC

After the Helvetii were defeated by Julius Caesar's army, their territory became part of the Roman Empire for 400 years. With the Romans came vine cultivation and wine production.

765

Bishop Tello of Chur bequeathed various assets to Disentis Abbey, including a smallholding near Sagogn comprising orchards, fields and vineyards. The corresponding deed is the oldest written document in Switzerland to mention vineyards.



In 2007, the unique terraced vineyard landscape was inscribed by UNESCO as a World Heritage site.

1141

At the invitation of the Bishop of Lausanne, Cistercian monks and Augustinian nuns settled in Lavaux, where they cleared the steep slopes and planted vines. They remained until the Reformed Bernese conquered Vaud in 1536. They integrated the area into the Bailiwick of Lausanne and continued to invest in wine.

Swiss Wine

At a glance

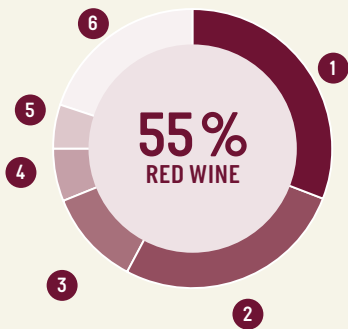
In many respects, the small wine country of Switzerland can hold its own with the big players: local winegrowers cultivate a record-breaking diversity of grape varieties. Working in harmony with nature is becoming increasingly important.

63
AOC
63 AOC recognised across 26 cantons.

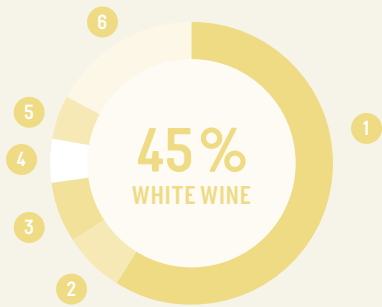
around **2,500**
winegrowers
cultivate Switzerland's vineyards with passion, craftsmanship and innovation.

84 million
An average of 84 million litres are produced per year. Per capita consumption in Switzerland is approximately 34 litres.

around **250**
grape varieties
are grown in Switzerland, of which almost a third are native varieties.



of which			
1	31 %	PINOT NOIR	→ p. 55
2	27 %	MERLOT	→ p. 75
3	11 %	GAMAY	→ p. 68
4	6 %	GAMARET	→ p. 68
5	5 %	GARANOIR	→ p. 48
6	20 %	OTHER	



of which			
1	59 %	CHASSELAS	→ p. 45
2	7 %	MÜLLER-THURGAU	→ p. 58
3	7 %	CHARDONNAY	→ p. 86
4	5 %	SILVANER	→ p. 35
5	5 %	PETITE ARVINE	→ p. 35
6	17 %	OTHER	

14,484
hectares
OF
VINEYARD
AREA
of which:



32 %
VALAIS
→ p. 30



26 %
VAUD
→ p. 40



18 %
GERMAN-
SPEAKING
SWITZERLAND
→ p. 50



9 %
GENEVA
→ p. 60



8 %
TICINO
→ p. 70



7 %
THREE LAKES
→ p. 80



A FOCUS ON SPECIAL GRAPE VARIETIES

SWISS ORIGINALS IN THE VINEYARD
Indigenous grape varieties are native, traditional vines that have grown in a particular region for centuries. In Switzerland, varieties such as Chasselas, Petite Arvine and Humagne Rouge are key carriers of winegrowing identity. They are often closely tied to the climate and soils of their birthplace and yield distinctive wines typical of their region.

LESS SPRAYING THANKS TO PIWI VINES
Fungus-resistant varieties [Piwi] are newly bred grapes that are less susceptible to diseases such as mildew. In Switzerland, varieties such as Johanniter, Solaris and others are gaining ground because they require fewer plant-protection treatments and are therefore more environmentally friendly. They offer a sustainable alternative especially in organic and nature-friendly viticulture, with steadily improving wine quality.

Indigenous and Piwi varieties are marked in the variety profiles in the magazine's regional section.



SUSTAINABLE CULTIVATION: THE LABELS

VINATURA
The label of Vitiswiss [Swiss Association for Sustainable Development in Viticulture] guarantees environmentally-friendly cultivation. vinatura.ch

IP SUISSE
Integrated production [IP] strives for nature-near management. Limited chemical plant protection is allowed. ipsuisse.ch

BIO SUISSE KNOSPE
The label guarantees production without synthetic pesticides and chemical fertilisers. Considered stricter than EU organic guidelines. bio-suisse.ch

DEMETER
Biodynamic viticulture focuses on harmony between people, plants, animals and soil. The requirements are even stricter than Bio Suisse. demeter.ch



CONVENTIONAL
In conventional winegrowing, winemakers use plant-protection products and machinery in a targeted way to keep vines healthy and ensure reliable harvests. This method is efficient and delivers stable yields. Environmental protection is playing an increasingly important role, but it is not the primary focus.

NATURE-FRIENDLY
In nature-friendly viticulture, winemakers aim to manage vines as environmentally friendly as possible. They largely avoid chemical-synthetic products, maintain soil vitality and strengthen the vineyard ecosystem. Many such estates do not hold an official organic label so that, in the event of disease, they can intervene with chemical-synthetic products if necessary to avoid losing the crop.

ORGANIC
Organic winegrowing forgoes synthetic inputs and artificial fertilisers altogether, making it more labour-intensive and riskier. Estates are audited and may label their wines accordingly. In 2024, organically farmed vineyards accounted for just over 20% of Switzerland's total area.

A YEAR IN THE VINEYARD

A GOOD WINE DEMANDS DEDICATION AND CARE IN EVERY SEASON.

● Leafy path through
the vines: winegrowing
area near Aarau.

SPRING

When the vines awaken from winter dormancy, the vineyards spring to life. Now it is time to get down to work!

MARCH – APRIL

TEARS OF JOY

When spring arrives and temperatures regularly climb above 10 °C, the vines awaken from winter dormancy. The sap then rises from the roots up through the plant and seeps out as clear liquid from the pruning cuts. This 'weeping of the vines' is the outward sign that growth has begun.

DISBUDDING

To channel the plant's energy into the best shoots, excess or poorly positioned buds and shoots are removed by hand.

APRIL – MAY

BUDBREAK

Buds swell and slowly open. Small, delicate leaves unfurl and the first shoots appear. The vines are sensitive at this stage: late frosts can damage young shoots and endanger the harvest. That is why on cold nights, winegrowers head to the vineyards to protect the vines from freezing with frost candles or sprinkler systems.

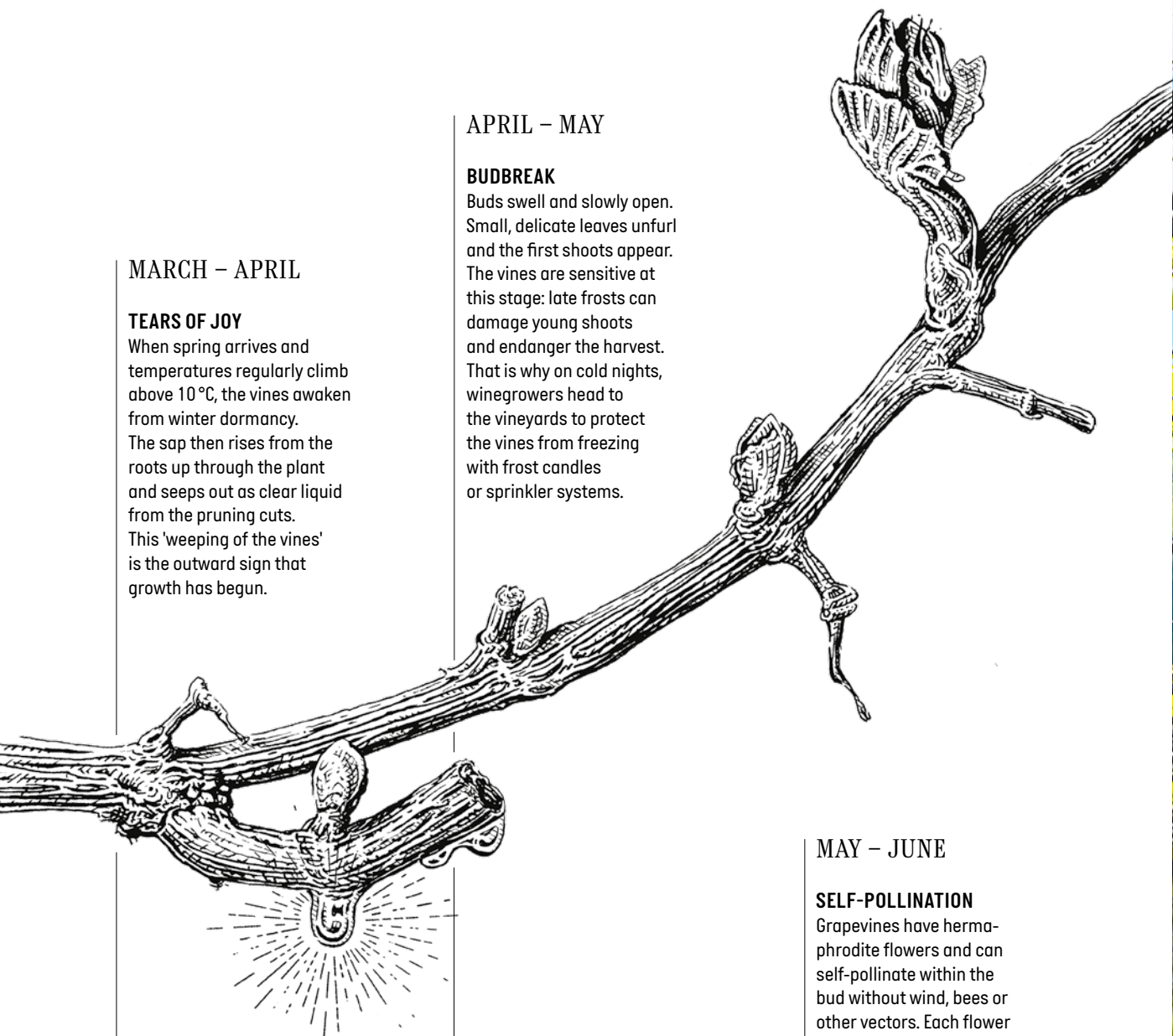
GROWTH

The vine invests a lot of energy in the growth of the shoots, which reach up and are trained along wires.

MAY – JUNE

SELF-POLLINATION

Grapevines have hermaphrodite flowers and can self-pollinate within the bud without wind, bees or other vectors. Each flower becomes a berry.



© Teinowine (Oliviero Venturi)

● Pergola training:
The traditional vine-
growing method in Ticino.

The Influence of Swiss Terroir

The taste and character of wine are shaped by the terrain and climate of the vineyard. Because these vary greatly between mountains, lakes, glaciers and forests, Switzerland can boast an astonishing diversity of wines.

TERRAIN

A wine from a wild Alpine valley tastes different from a wine of the same grape variety that has grown in a gently rolling landscape.

Alps
The Alps cover around 60% of Switzerland, with the Jura a further 10%. These mountains protect the wine regions lying behind them, such as Valais, from cold winds and bad weather.

Soil types
The dynamic tectonics of the Alps have created an enormous diversity of soils. Some plots have only a shallow layer of earth, just a few decimetres above the bedrock, while others possess metre-thick soils rich in humus, lime, clay, or sand. Beneath these, depending on location, there is rock, schist, gneiss, gravel, scree, landslide debris and alluvial cones formed by river sediment deposits.

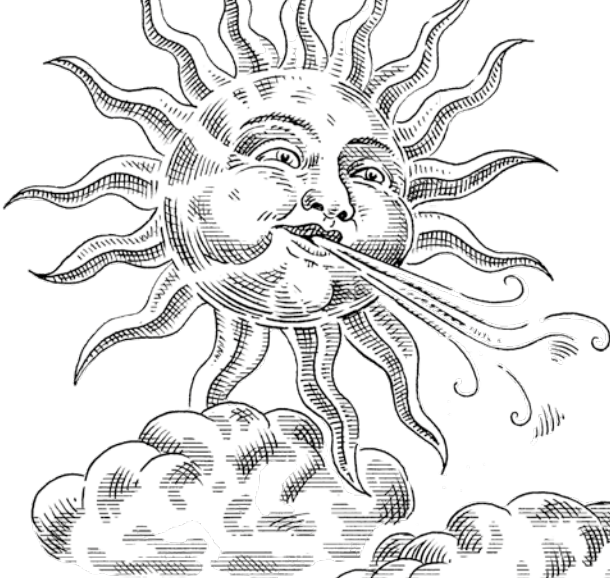
Terrain
Steep vineyards - such as those in Lavaux - receive plenty of sunshine and allow rainwater to drain away easily. By contrast, flatter sites, which are easier to cultivate are more susceptible to disease due to their moister soils.

Orientation
South- or south-west-facing slopes receive the most sunlight. This helps the grapes to ripen well and develop their aromas.

Glaciers
During the last Ice Age, Switzerland was largely covered by a thick sheet of ice. As it melted, it left behind hills of debris and boulders that today shape the subsoil in many places.

WATER

Vines grow on the banks of all the major Swiss lakes and along river courses as well. In summer, the water reflects the sun, in winter it protects against frost.



CLIMATE

The Alps separate the continental, cool and humid climate of the north from the mild, Mediterranean-influenced climate of the south, and their intricate valleys give rise to a wealth of Alpine microclimates.

Sun
Vines harness the power of the sun for growth and sugar synthesis. High solar radiation therefore leads to well-ripened grapes and favours aromatic, concentrated wines.

Wind
Wind helps to aerate the vines and to dry off moisture quickly after rain. In some sites it also protects against overheating, for example in Ticino.

Rain
Gentle rain irrigates the vines, carries nutrients to the roots and supports photosynthesis. Excessive rain, however, is harmful because it causes the grapes to swell and dilute, and the moisture favours fungi such as mildew. In addition, heavy rain can erode the soil and make work more difficult.

Temperature
Day-night temperature differences are particularly important in autumn for a wine to become fresh and fruity. They are most pronounced in Valais and in the Bündner Herrschaft. An overly cool summer can, however, delay ripening.

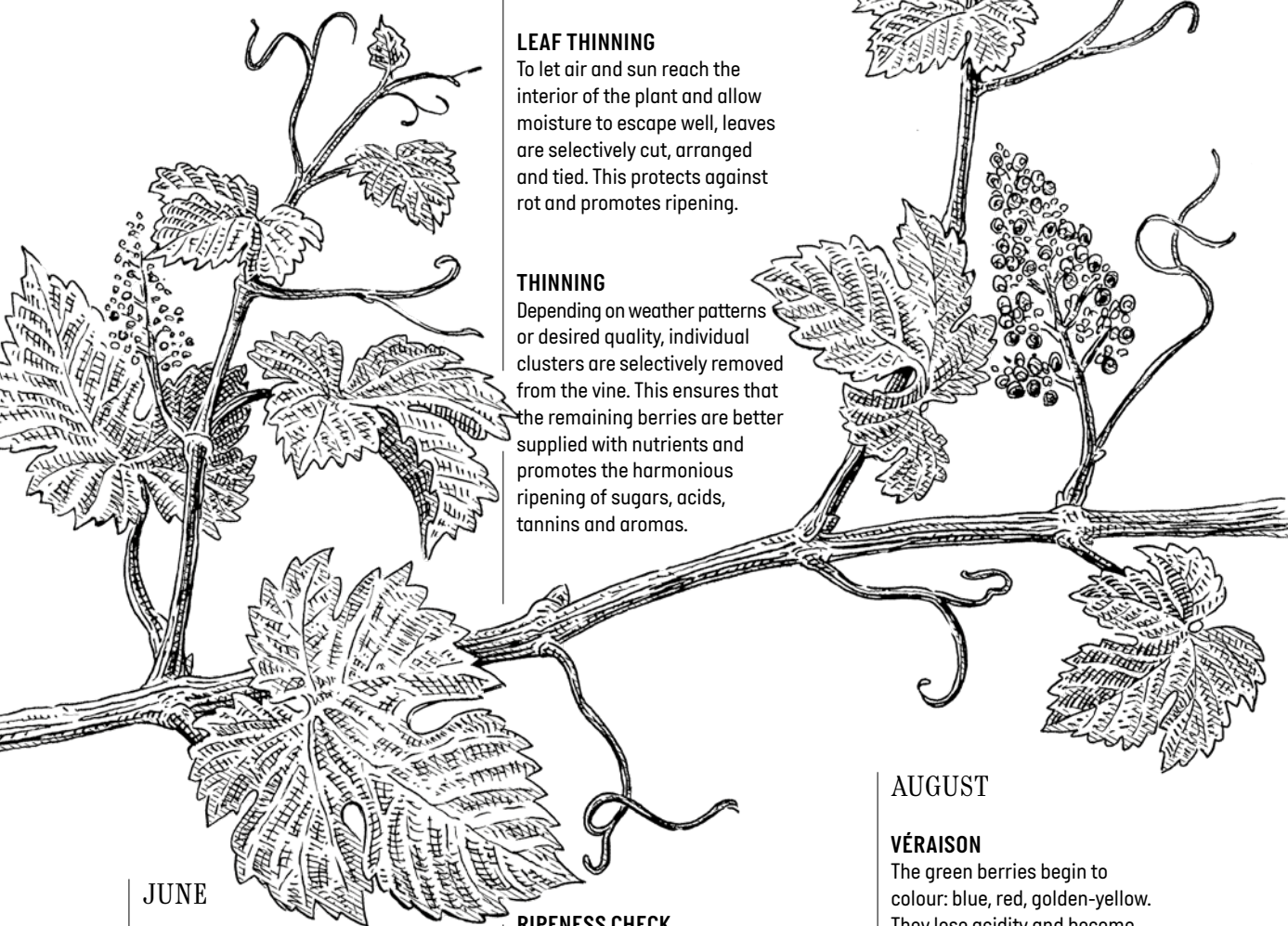
Climate change
Climate change brings opportunities and risks: warmer summers allow the grapes to ripen better. However, extreme weather with hail and frost, or long dry spells, can also destroy entire harvests.

Microclimate
Thanks to the varied landscape with rock walls, rivers and moraines, there are many microclimates. Temperature and humidity can differ even within a single vineyard.



SUMMER

It is peak season in the vineyard: this will determine how the grapes ripen and what later goes into the barrel.



JULY

LEAF THINNING

To let air and sun reach the interior of the plant and allow moisture to escape well, leaves are selectively cut, arranged and tied. This protects against rot and promotes ripening.

THINNING

Depending on weather patterns or desired quality, individual clusters are selectively removed from the vine. This ensures that the remaining berries are better supplied with nutrients and promotes the harmonious ripening of sugars, acids, tannins and aromas.

JUNE

SKYWARDS

The shoots grow by up to 20 centimetres per day.

FRUIT SET

If fertilisation has succeeded, small green berries now appear: hard, sour and far from enjoyable.

RIPENESS CHECK

How is the sugar content developing? How do the berries taste? What is the health of the grapes? Each vineyard site, variety, and vintage requires different decisions. The combination of climate and weather, care and intuition shapes a wine's character.

AUGUST

VÉRAISON

The green berries begin to colour: blue, red, golden-yellow. They lose acidity and become softer, sweeter and juicier. The final sprint towards harvest begins.



● Full of vigour:
an old vine in Valais.

The Vine in Full Sap

The vineyard is a habitat for numerous plants and animals. With careful management, the vineyard ecosystem can be preserved and harnessed for wine production.

Grafting

To protect against the feared American phylloxera, European grape varieties are often grafted onto resilient American rootstocks, which makes them resistant.

Help from the air

Drones are now widely used in the vineyard, for example to monitor vine growth in exposed or hard-to-reach places.

VINE

A vine bears its first grapes only after 3 to 6 years. It is then cultivated for 30 to 40 years before making way for young vines. Vines can, however, live much longer, with vines over 200 years old climbing house walls.

Roots

Old vines have roots up to 15 metres deep. This is how the vines find water and take up mineral nutrients.

SOIL

The great diversity of soils means that the same wine can taste completely different depending on the site: sometimes light & fruity, other times bold and mineral.

Foundation of life

The composition of the soil influences how much water and nutrients the vine receives, how deep it can root and how warm it is around the roots.

Schist

Schist, for example in Valais and Grisons, releases stored warmth slowly to the vines, which leads to spicy, powerful wines.

Calcareous soils

Dry calcareous soils, for example in the Jura or the Lake Geneva region, favour slow ripening. This promotes fresh, elegant, finely structured wines with good acidity.

Sand

Wines from sandy soils, for example in places in Ticino and Valais, ripen early, which makes them light, fruity and aromatic, often with a delicate structure.

Earthworm

Improves soil quality and provides air and nutrients around the roots.

Cover cropping

When grasses, herbs or flowers grow between the vines, they protect against erosion, promote beneficial organisms and improve soil structure.

Wild boar

Roots up the soil, eats grapes and tramples entire vine rows.

Predatory mite

Feeds on harmful insects and thus helps to keep the vines healthy naturally.

Ladybug

Devours large quantities of aphids – up to 50 a day!

Roe deer

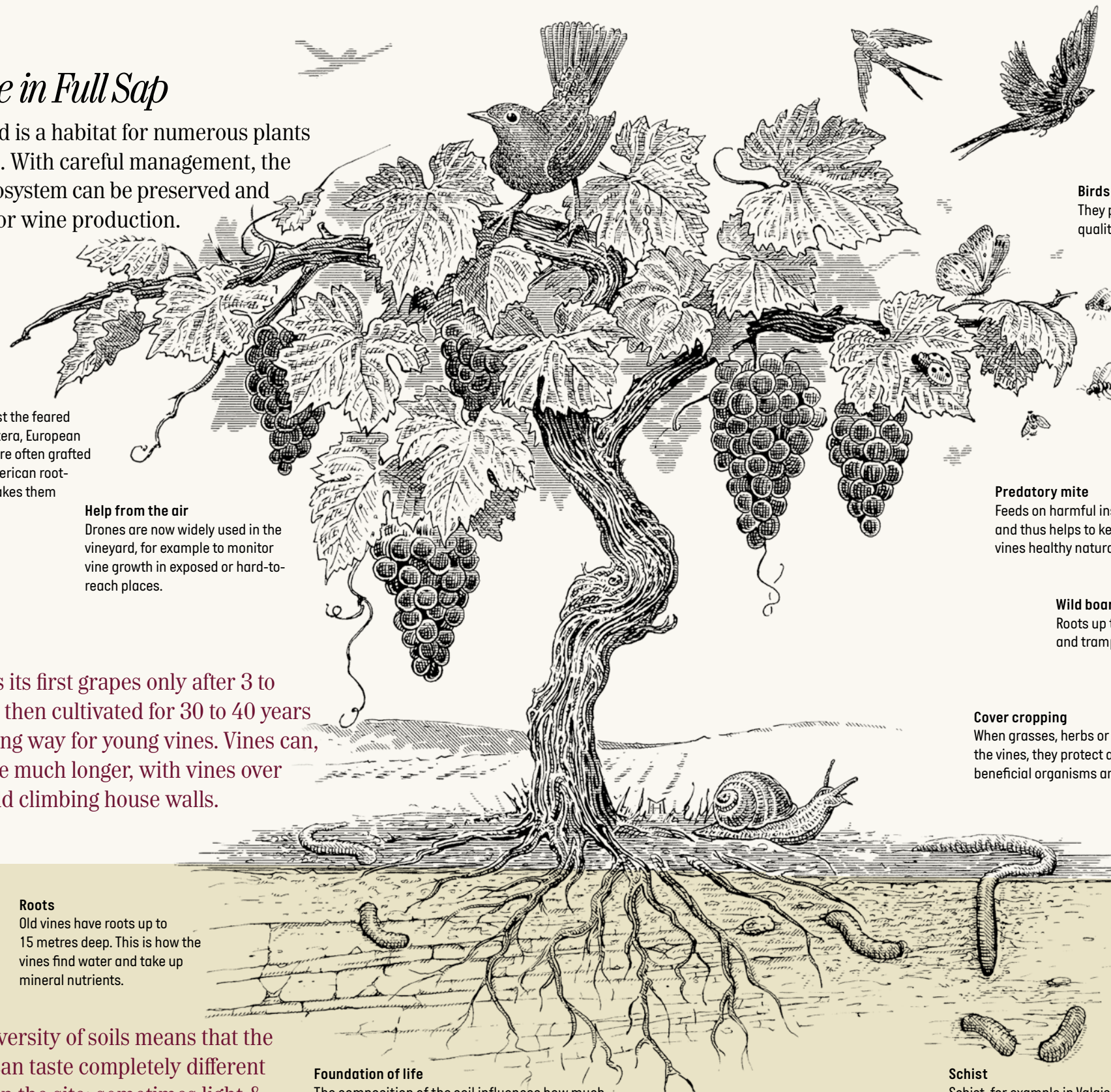
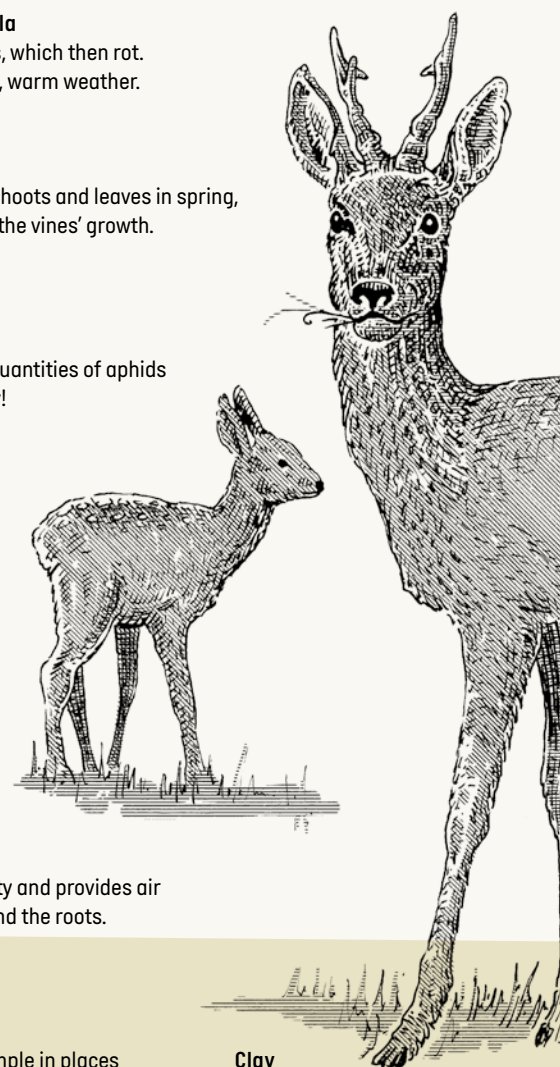
Nibbles young shoots and leaves in spring, which disturbs the vines' growth.

Spotted wing drosophila

Lays eggs in ripe berries, which then rot. A dreaded pest in humid, warm weather.

Birds

They peck at ripe grapes, thereby reducing yield and quality – in the worst case just before the harvest.



AUTUMN

Harvest time is approaching. To ensure that only the best grapes become wine, keen powers of observation and experience are required.

SEPTEMBER

THE ACIDITY WANES

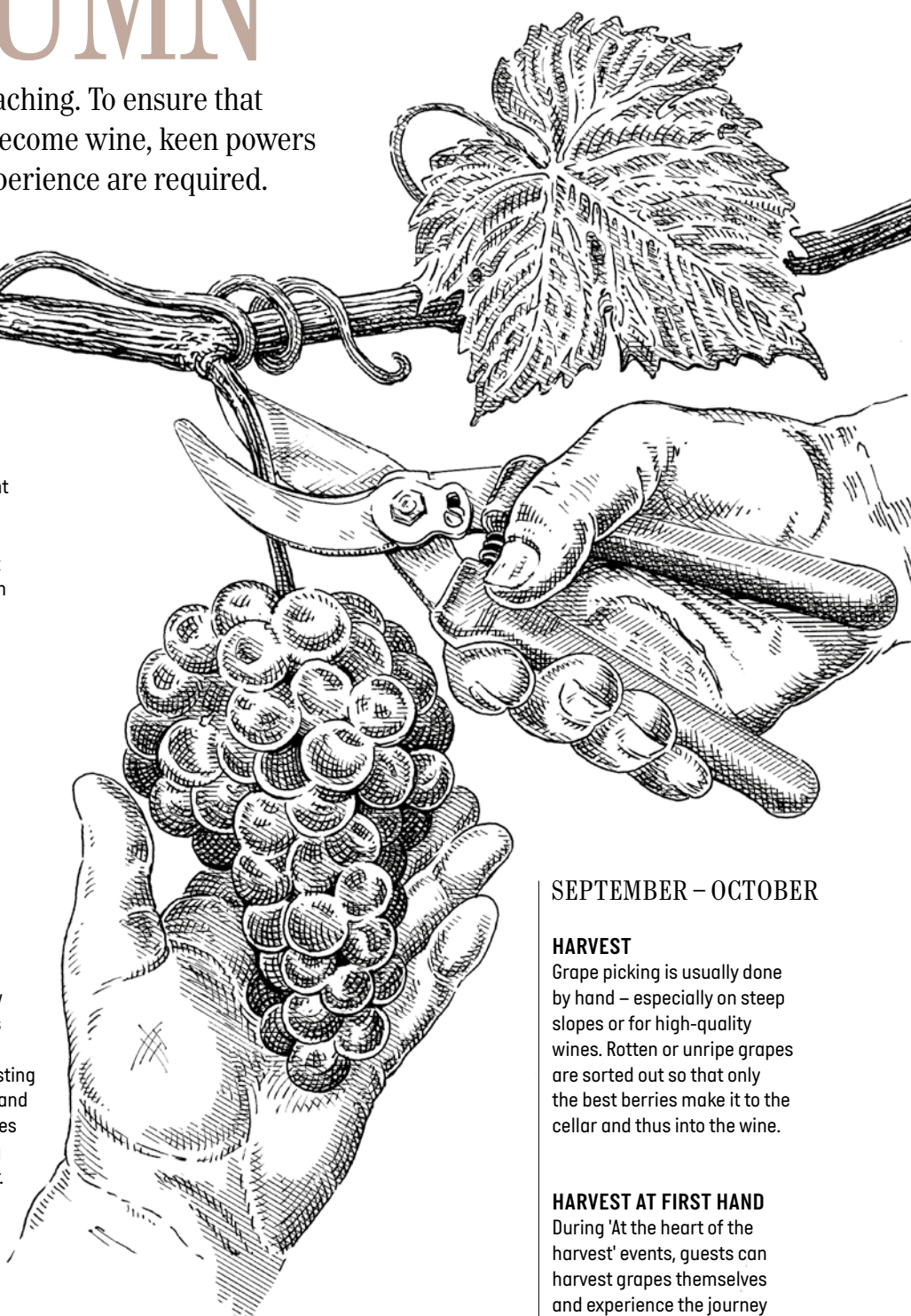
As the grapes ripen, sugar content increases and acidity decreases.

For the right balance, the harvest date is decisive – a single day can make the difference between a good wine and a very good one.

A SWEET MEASURE

Must weight shows how much sugar the grapes contain and helps to determine when harvesting takes place. In Switzerland it is measured in degrees Oechsle, typically using a pocket refractometer.

Despite such tools, it remains important to taste the grapes directly on site in order to determine ripeness with all the senses.



SEPTEMBER – OCTOBER

HARVEST

Grape picking is usually done by hand – especially on steep slopes or for high-quality wines. Rotten or unripe grapes are sorted out so that only the best berries make it to the cellar and thus into the wine.

HARVEST AT FIRST HAND

During 'At the heart of the harvest' events, guests can harvest grapes themselves and experience the journey from vineyard to glass.

attheheartoftheharvest.ch

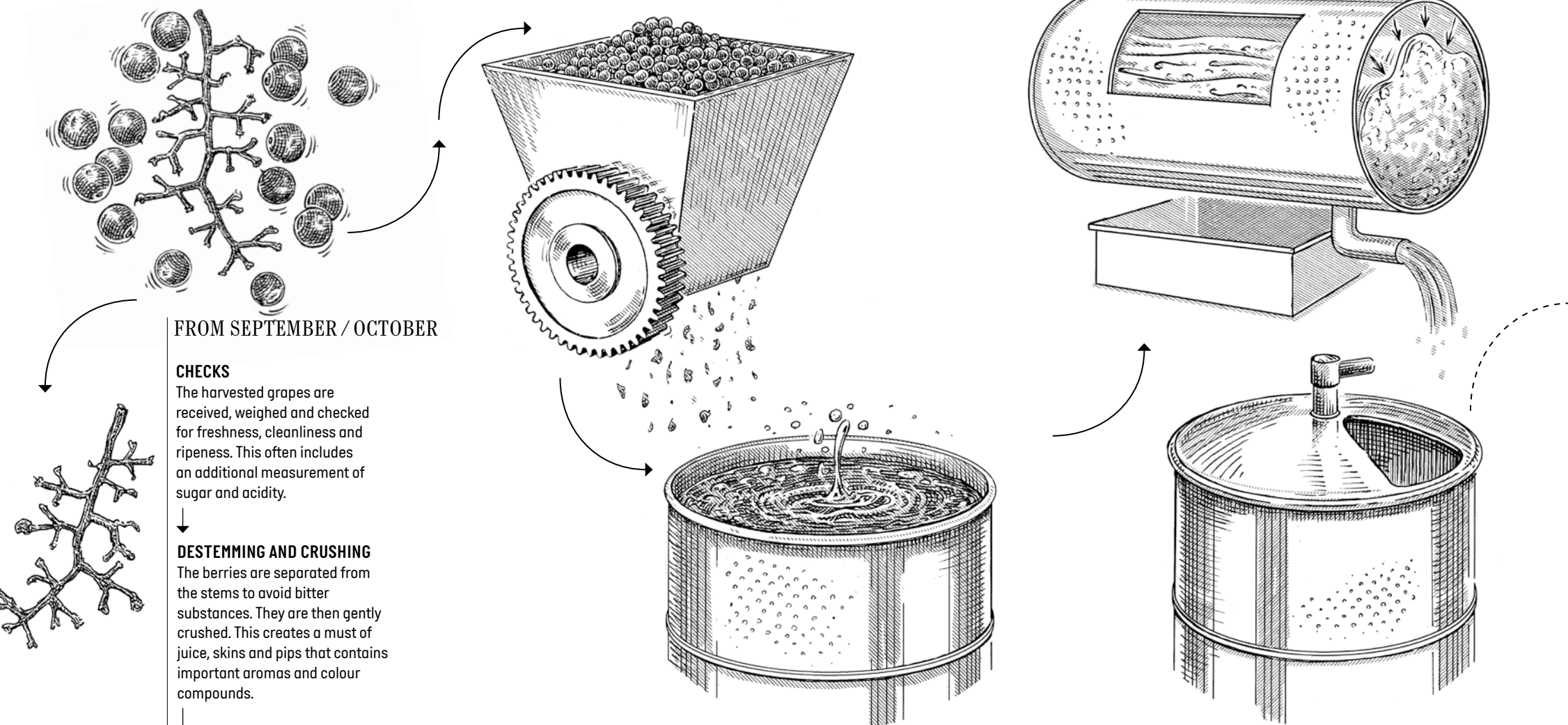


© Jean Margelisch

● A riot of colour: on the terraced slopes, Autumn is especially beautiful.

Fermenting in the Cellar

Vinification is the process during which cellar masters press juice from grapes, ferment it, allow it to mature in tanks or barrels and finally bottle it. In doing so, the wine gains its own character from fruit, craftsmanship and passion.



FROM SEPTEMBER / OCTOBER

CHECKS

The harvested grapes are received, weighed and checked for freshness, cleanliness and ripeness. This often includes an additional measurement of sugar and acidity.

DESTEMMING AND CRUSHING

The berries are separated from the stems to avoid bitter substances. They are then gently crushed. This creates a must of juice, skins and pips that contains important aromas and colour compounds.

PRESSING AND MUST CLARIFICATION

For white wines, the crushed grapes are pressed soon after picking to obtain the juice [must]. For red wine, this step comes later. Suspended solids are removed by settling or filtration so that a clean fermentation is possible.

FERMENTATION

Yeast, often added, converts the sugar in the must into alcohol and carbon dioxide. The temperature during fermentation is closely monitored in order to influence aromas and style.

MATURATION AND AGEING

The wine matures in a stainless steel tank, a wooden cask or a barrique. During this time it clarifies, develops structure and gains in expression. Sometimes different grape varieties or casks are combined [assemblage / cuvée].

FINE-TUNING

Where required, added bacteria convert malic acid into the milder lactic acid – making the wine softer and more stable. The wine is usually given a slight addition of sulphur to protect it against oxidation and microbes.

FILTRATION AND BOTTLING

Before bottling, the wine is filtered, possibly given a slight addition of sulphur again, and then filled into bottles and labelled. It is then ready for sale or cellaring.

RED WINE

Juice from red grapes is fermented together with skins and pips [maceration]. In the process, colour, tannins and aromas are extracted, giving the wine its firm character.

ROSÉ

Made from red grapes that are left on the skins only briefly, usually for a few hours. This gives the wine a pale pink to bright light red colour.

WHITE WINE

Can be made from red or white grapes. After pressing, white wine is usually fermented straight away, without skins or pips remaining in contact with the juice for long. If it is made from red grapes, it bears the designation Blanc de Noir.

SPARKLING WINE

Undergoes a second fermentation during which carbon dioxide forms in the wine. This fermentation takes place in the bottle [traditional method] or in a pressure tank.

SWEET WINE

To preserve a high level of natural sugar in the grapes during production, the berries are specially concentrated [e.g., by noble rot, drying or frost] or fermentation is stopped early.

ORANGE WINE

Made from white grapes that ferment on the skins like a red. The orange-coloured wine is often unfiltered, made without added sulphur and is distinguished by unconventional aromas.

NATURAL WINE

Made without additives, with natural yeasts and minimal technology. Sulphur is usually not added, which leads to unusual, 'wild' wine styles.

● Winter mood:
vine dormancy
in Saillon.



© Gérard Raymond

WINTER

It is quiet in the vineyard and the vines fall into winter dormancy. But for winegrowers there is no time to rest.

NOVEMBER – DECEMBER

DORMANCY

In winter, the vines enter their dormancy phase. Having produced leaves and grapes, they now replenish their energy reserves.

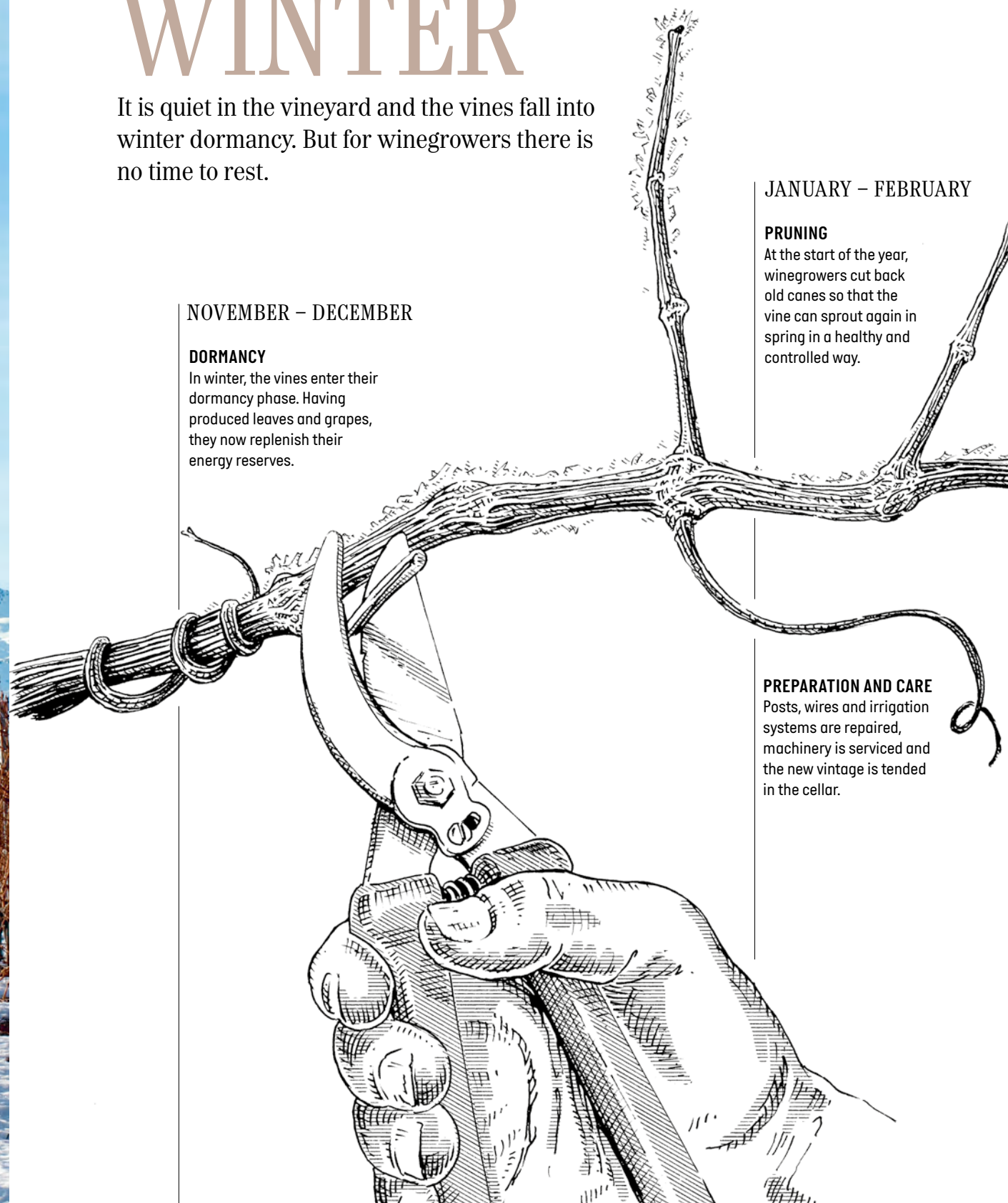
JANUARY – FEBRUARY

PRUNING

At the start of the year, winegrowers cut back old canes so that the vine can sprout again in spring in a healthy and controlled way.

PREPARATION AND CARE

Posts, wires and irrigation systems are repaired, machinery is serviced and the new vintage is tended in the cellar.



The wine matures

Wine can mature in different vessels. The choice influences taste, style and the course of ageing.

WOODEN CASK

Mostly made of oak, more rarely chestnut, acacia or cherry. Depending on its age and origin, an oak cask imparts more or less wood character. It allows small amounts of oxygen to pass through – beneficial for producing smooth, harmonious wines.

BARRIQUE

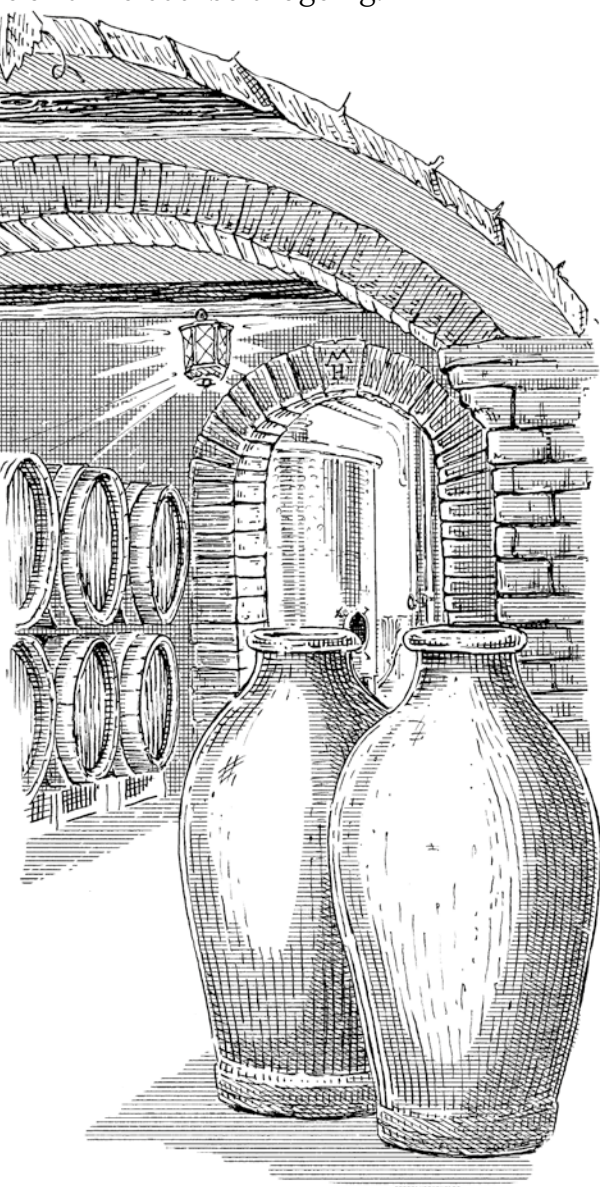
A small oak barrel that can impart toasty notes, vanilla and structure – typical of powerful red or white wines.

STAINLESS STEEL TANK

Neutral in taste, easy to clean and with precisely controllable temperature – ideal for fresh, fruity wines.

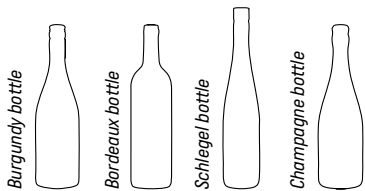
AMPHORA

A clay vessel with ancient tradition that produces authentic, often 'wild' wines with a natural character.



WINE BOTTLES

Wine bottles come in many shapes and sizes, often with a link to the region or the style of wine. The Bordeaux bottle has straight shoulders, the Burgundy bottle is more bulbous, and the slender Schlegel bottle has a long neck.



GOOD THINGS TAKE TIME ...

The length of time a wine needs to mature varies widely. Some light white wines are ready to drink after just a few months [e.g., Non-Filtré → p.84], whereas powerful red wines or fine barrique wines often mature for several years in cask and bottle.

WELL-SEALED

Wine bottles have different closures, each with its advantages and disadvantages.

- Traditional natural corks are breathable but can cause cork taint.
- Screw caps are practical, tight and reliable – especially for youthful, fresh wines.
- Plastic stoppers are inexpensive and avoid cork faults but often allow less oxygen to pass.
- Glass stoppers are elegant, reusable and neutral in taste – but expensive to produce. They too allow less oxygen to pass through.

Half bottle: 0.375 l
Standard bottle: 0.75 l
Magnum: 1.5 l
Double Magnum: 3 l
Methuselah: 6 l

© Swiss Wine [Brillard Guillaume]



WINE KNOW-HOW

The free online course "Swiss Wine Campus" guides you through all six wine regions of Switzerland and playfully imparts knowledge about grape varieties, terroirs and enjoyment – for everyone, from beginners to experts.

[swisswine-campus.ch](https://www.swisswine-campus.ch)

WINE- GROWING REGIONS

A UNIQUE DIVERSITY OF LANDSCAPES AND GRAPE VARIETIES THAT ARE WELL WORTH A JOURNEY.

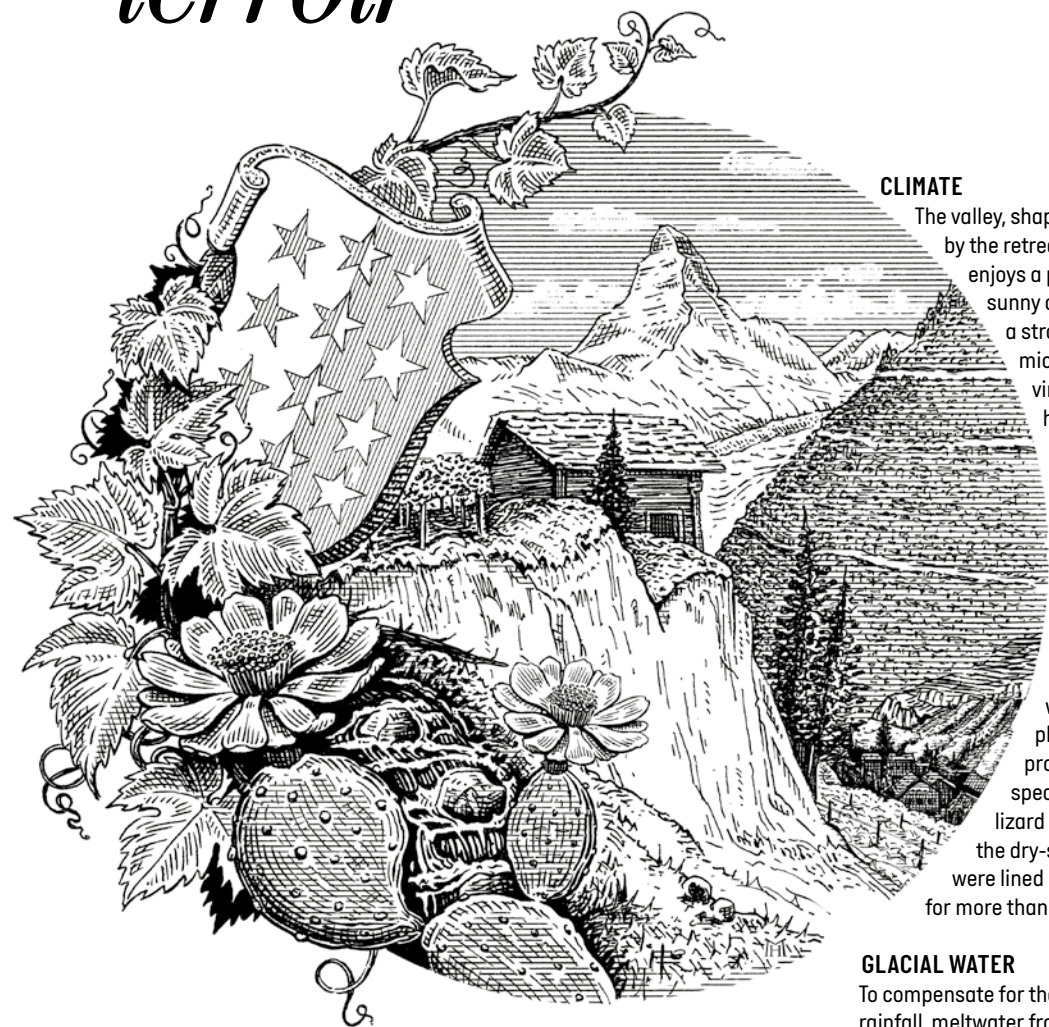
● Artful: Dry-stone walls support the steep vineyard terraces of Sion.

© Olivier Maire

VALAIS

THE *terroir*

HIGH MOUNTAINS AND A BROAD
RIVER VALLEY, INTENSIVE HANDWORK
AND HISTORIC GRAPE VARIETIES



CLIMATE

The valley, shaped 20,000 years ago by the retreat of the glaciers, enjoys a particularly dry and sunny climate. Reinforced by a strong, hot wind, this microclimate favours vine cultivation at higher altitudes than in other regions of the country.

TERRACES

Characteristic dry-stone walls, built without mortar, hold the soil on the often steeply sloped wine terraces in place. They also provide a refuge for species such as the green lizard and the hoopoe. If all the dry-stone walls in Valais were lined up, they would stretch for more than 3,000 kilometres.

GLACIAL WATER

To compensate for the region's often low rainfall, meltwater from Alpine peaks has been channelled for centuries to irrigate the vineyards, brought along the rock faces by canals known as 'bisses'.

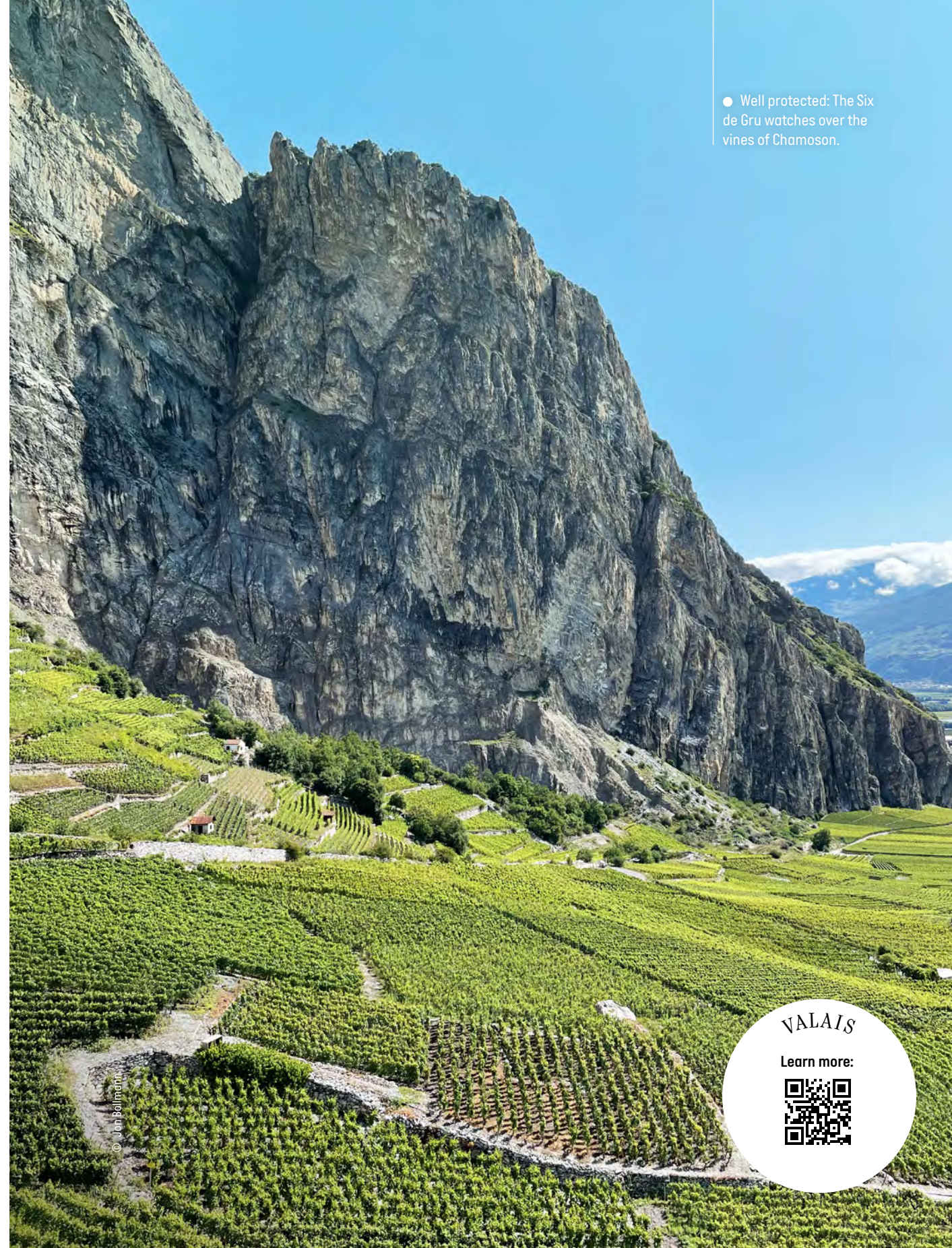
CACTI

Six prickly-pear species originally from Mexico have found particularly sunny, dry parcels on the slopes of Valais, where they established themselves in the soils, the walls and the surroundings of the vineyards.



The spectacular, often terraced vineyards of Switzerland's most important winegrowing region extend along the upper Rhône. With its winegrowing tradition and impressive diversity of vines, including numerous indigenous and historic varieties, Valais is a true oenological paradise.

● Well protected: The Six de Gru watches over the vines of Chamoson.



VALAIS

Learn more:



On the trail across terraces and valleys.

1 GLACIER WINE, GRIMENTZ

The Val d'Anniviers is known for its glacier wine, which is not sold. On a guided tour organised by the bourgeois commune you can, however, taste it. valdammiviers.ch

2 GUÉRITES

Amid the vineyards you will repeatedly come across huts known as 'guérites'. Even when they serve merely as shelters, they are often small architectural jewels, some of them built centuries ago.

3 MAISON DE LA PETITE ARVINE

A modern timber house devoted entirely to Valais's star, the 'Petite Arvine' grape. The oenothèque (wine library), terroir shop and workshop in Fully invite you to taste, exchange and marvel. maisonpetitesarvines.ch

4 CHÂTEAU DE VILLA SIERRE

This 16th-century manor houses an oenothèque with the largest selection of Valais wines (over 600 references). A restaurant also serves the region's most prestigious products all year round, including the famous Raclette AOP Valais. chateaudenvilla.ch

5 MUSÉE DU VIN

Located in the heart of Valais, the wine museum comprises two exhibition sites linked by a six-kilometre wine trail. The various exhibitions – temporary ones in Sierre and permanent ones in Salgesch – are aimed both at wine lovers and at visitors who want to learn more about the region. museeduvin-valais.ch



© 3: petitesarvinesfully.ch / 7: WVP (Christian Pflammatter) / 9: Sedrik Nemeth / 8, 11: WVP (David Carlier) / swiss topo

WINE EVENTS

MAR LA FÊTE DE LA TAILLE

The pruning festival in Chamoson has become an unmissable fixture that marks the start of spring, with a walk through the vineyards, a pruning course and a rustic meal with music. chamoson.com

APR BARRIQUE RACE, SALGESCH

In the barrique race, teams of two roll a large barrique as quickly as possible through an obstacle course. Naturally, the sporting exertions are followed by food and drink from the immediate surroundings. salgesch.ch

MAY OPEN CELLARS

Every spring, almost 250 cellars open their doors for three days over Ascension weekend. offene-weinkeller-wallis.ch

AUG TAVOLATAS

In August, several wineries invite guests to long, white-clothed tables set right in the middle of their vineyards. A unique experience! tavolata-wallis.ch

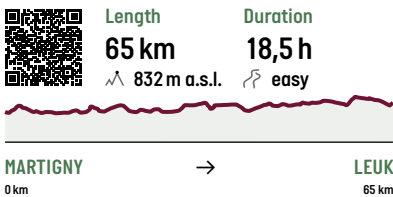
SEP LE TEMPS DU CORNALIN

In Flanthey, on a Saturday at the beginning of September, Valais's oldest and most emblematic red wine is celebrated. letempsducornalin.ch

HIKE

CHEMIN DU VIGNOBLE 11

Between Martigny and Leuk, some 65 km of hiking trails run through the glorious Valais vineyards and along the winegrowing villages. cheminduvignoble.ch



Winegrowing

IN VALAIS

approx.
4,610 ha
OF VINEYARDS

33,6
MILLION LITRES
produced per year

390
PRODUCERS
winegrowers

55
GRAPE VARIETIES

THE BEST-KNOWN FENDANT

Fendant is Valais's best-known white wine and is made from the Chasselas grape variety. One of the region's calling card, it is often enjoyed as an apéritif or with raclette.

1,150 m a.s.l.
In Visperterminen lies Europe's highest vineyard, where the wonderful Heida is predominantly grown.

10
GRANDS CRUS
To produce their ten 'Grands Crus', Valais winegrowers submit to the strict requirements of the 'Grand Cru' ordinance, which prescribes systematic checks at every stage of production as well as a compulsory tasting.

THE TRADITIONAL DÔLE

The red wine Dôle arose from the union of two grape varieties predominant in Valais: Pinot Noir and Gamay. This traditional wine, whose name has formed part of Valais's wine heritage since 1854, has continually evolved. A Dôle du Valais can therefore take on a wide variety of expressions depending on terroir and producer.

**SWEET
WINES OF VALAIS**
Few winegrowing regions allow the production of truly great sweet wines. Valais definitely does: its late-harvest wines can rival the best dessert wines in the world. To guarantee outstanding quality, Valais producers initiated the strict 'Grain Noble ConfidenCiel' charter in 1996.

1.6 m²
Three vines grow in the smallest vineyard in the world to be entered in a land register. The Dalai Lama has owned them since 1999 and they are located in Saillon.

THE MAIN GRAPE VARIETIES

58 %
RED WINES

of which

- 46 % PINOT NOIR → p. 45
- 17 % GAMAY → p. 68
- 6 % SYRAH → p. 36
- 6 % CORNALIN → p. 36
- 5 % MERLOT → p. 75
- 5 % HUMAGNE ROUGE → p. 36
- 4 % GAMARET → p. 68
- 4 % DIOLINOIR
- 7 % OTHER VARIETIES

42 %
WHITE WINES

of which

- 39 % CHASSELAS → p. 45
- 17 % SILVANER → p. 35
- 14 % PETITE ARVINE → p. 35
- 11 % SAVAGNIN BLANC → p. 39
- 2 % AMIGNE → p. 39
- 2 % MARSANNE
- 2 % MUSCAT
- 1 % HUMAGNE BLANCHE → p. 39
- 12 % OTHER VARIETIES

WALLISER AOC
55 grape varieties belong to the AOC Valais/Wallis. Among them are rare varieties such as Marsanne Blanche and Rêze or curiosities such as Lafnetscha and Himbertscha.

SELECTED 8 VARIETIES out of 55

IN VALAIS JOHANNISBERG, RHIN

SILVANER

Chamomile

Apple

Almonds

Asparagus, apricot tart

WINE & FOOD

323 HECTARES Valais
4 GROWN rest of Switzerland Valais

The traditionalist

PETITE ARVINE

Pineapple

Lemon

Grapefruit

Mandarin

Fish dishes, lemon risotto

WINE & FOOD

269 HECTARES Valais
1 GROWN rest of Switzerland Valais

The unique one

SILVANER
A quiet classic with a long tradition: that is Silvaner, known in Valais as Johannisberg. This white grape allows the production of full-bodied wines with impressive ageing potential, but is also suitable for sweet and liqueur wines.

PETITE ARVINE ⊕
Petite Arvine is considered a standard-bearer of Valais winegrowing: proud, steeped in tradition and unique in flavour. In addition to powerful fruit aromas, it has a characteristically saline finish. Cultivated in the Rhône valley since the 17th century, it thrives particularly well on stony terraced sites.

HECTARES	GROWN
165 Valais	0 rest of Switzerland

The spirited one



HUMAGNE ROUGE

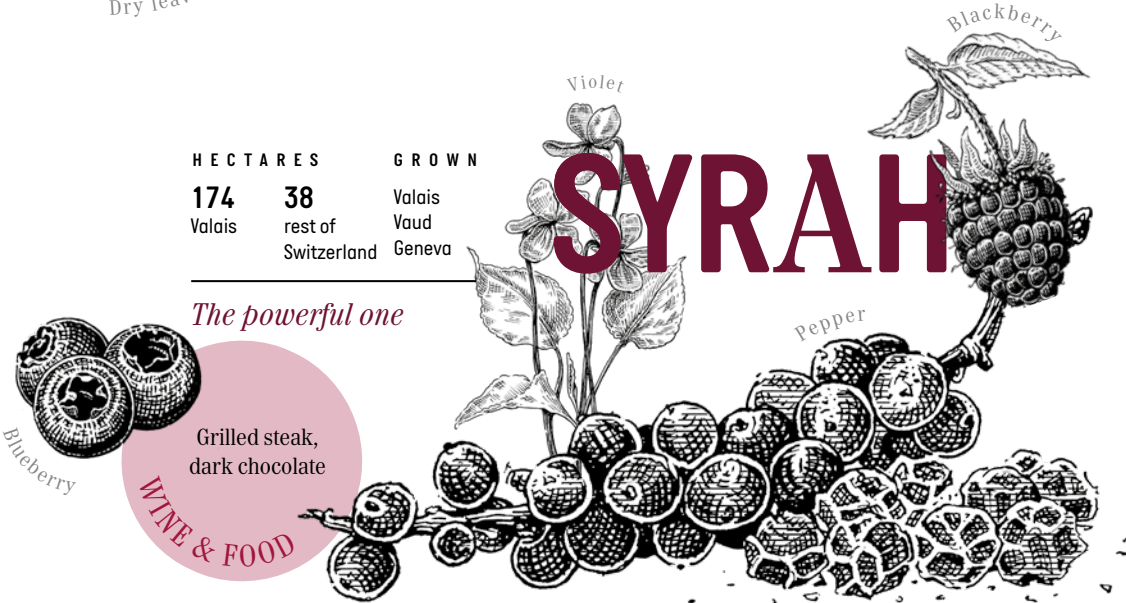
HECTARES	GROWN
142 Valais	0 rest of Switzerland

The primordial one



HECTARES	GROWN
174 Valais	38 rest of Switzerland

The powerful one



CORNALIN

Cornalin is the spirited heart of Valais, where it is grown almost exclusively. A truly great wine: wild, sensual and full of character. Demanding to cultivate, this variety yields deep-red, fruity and velvety wines with a pleasant bitterness.

HUMAGNE ROUGE

Humagne Rouge is a primeval Valais grape variety. Rustic and idiosyncratic, it has been deeply rooted in Alpine viticulture since the late 19th century. Though demanding for winegrowers to cultivate, Humagne Rouge rewards with authentic expression and great ageing potential.


SYRAH


Syrah is the powerful charmer with a southern flair. Grown worldwide, the variety has been at home in Valais since the 1920s and produces wines of international renown there. This grape loves warm, stony sites and produces wines with deep colour and racy tannins.


⊕ Swiss originals
→ p.9



© Gianluca Colla

AMIGNE 
Amigne is a little diva from Valais: rare but fascinating. Its grapes produce either a dry white wine or an aromatic, cellar-worthy sweet wine. In Vétroz in particular, Amigne unfolds its full expressiveness – a wine for explorers.

SAVAGNIN BLANC 
The 'pearl of Alpine wines' is known in Valais as Heida or Païen. It is one of Switzerland's oldest wines and is cultivated above all on steep sites up to 1,100 metres – for example in Visperterminen. The variety yields structured white wines with exotic accents and good ageing capacity.

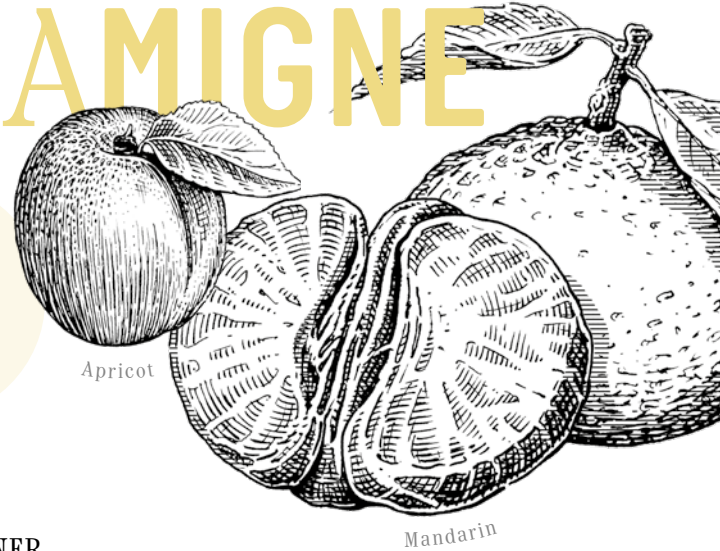
HUMAGNE BLANCHE 
Humagne Blanche is one of Valais's oldest grape varieties – it was mentioned on a parchment from 1313 – and thus a real cultural treasure. The elegant white wine demands a few years' patience to reveal its full potential. The variety mostly grows at higher altitudes and is demanding to cultivate.

HECTARES	GROWN	
39	1	Valais
Valais	rest of Switzerland	

The aromatic one

Seafood,
Valais dried
meat

WINE & FOOD



Apricot

Mandarin

HECTARES	GROWN	
216	15	Valais
Valais	rest of Switzerland	

The Alpine one



Pineapple

Raclette,
fish dishes
with sauce

WINE & FOOD

ALSO HEIDA, PAÏEN, TRAMINER

SAVAGNIN
BLANC



Lychee

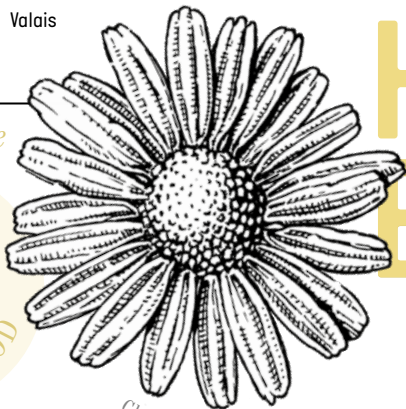
Grapefruit

HECTARES	GROWN	
26	0	Valais
Valais	rest of Switzerland	

The delicate one

Fish dishes,
raclette

WINE & FOOD



Chamomile

HUMAGNE
BLANCHE

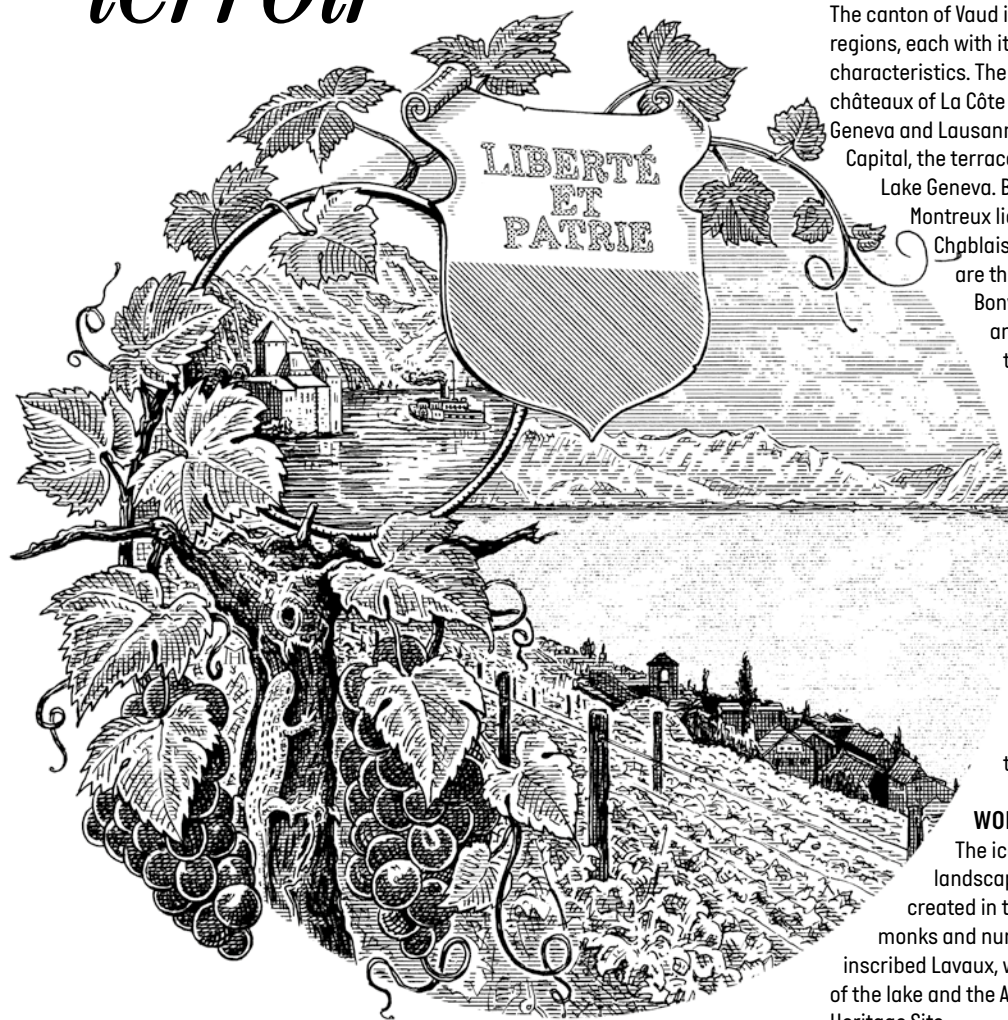


Pear

Flint

VAUD

THE *terroir*



Across more than 3,800 hectares of vineyard land, Vaud – strongly influenced by its lakes – offers a wealth of oenological, historical and cultural gems. It is the only major Swiss winegrowing region in which more white than red grape varieties are cultivated, above all the highly esteemed Chasselas.

ELEGANCE AND HISTORY, A WORLD HERITAGE SITE AND A SEA OF CHASSELAS GRAPES

ONE CANTON, SIX REGIONS

The canton of Vaud is divided into six regions, each with its own distinct characteristics. The elegant vineyards and châteaux of La Côte stretch between Geneva and Lausanne. East of the Olympic Capital, the terraces of Lavaux rise above Lake Geneva. Between Villeneuve and Montreux lies the sea of vines of Chablais. Not to be forgotten are the small appellations of Bonvillars, Côtes de l'Orbe and Vully in the north of the canton.

THE LIZARD

One of Switzerland's most famous wines, with a print run of just under one million bottles a year, features a lizard on its label. The Chasselas from the house of Badoux is produced from grapes grown around the Château d'Aigle.

WORLD HERITAGE

The iconic terraced landscape of Lavaux was created in the 12th century by monks and nuns. In 2007 UNESCO inscribed Lavaux, with its splendid views of the lake and the Alps, as a World Heritage Site.

WINE FULL OF SUNSHINE

The Vaud winegrowing areas along Lake Geneva benefit from the sun in three ways: from direct exposure thanks to their southerly orientation, from the reflection of sunlight off the lake due to their slope, and finally from the vineyard walls heated by the sun, which release warmth again in the evening.

● Out of a fairytale:
The Château d'Aigle
towers amid the vines.



© Hans-Peter Siffert (weinweltfoto.ch)

VAUD

Learn more:



Sunny vistas above Lake Geneva.

1 MAISON DES VINS DE LA CÔTE
In the La Côte wine region there are around 30 splendid châteaux and patrician houses open to the public as museums, gardens or as part of estates. If you are in the area, it is worth taking home regional wines and terroir products from the *Maison des Vins* in Mont-sur-Rolle.
maisondesvins.ch

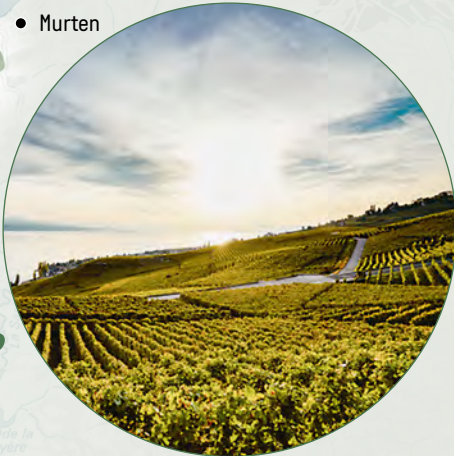
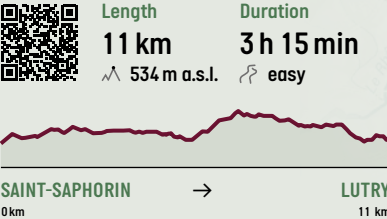
2 LAVAUX VINORAMA, RIVAZ
The visitor centre presents over 300 wines from Lavaux. A multimedia exhibition brings to life the history and tradition of local winegrowers.
lavaux-vinorama.ch

3 WINEGROWING MUSEUM, AIGLE
An imposing fortress in the midst of the vineyards houses the museum of the history and culture of winegrowing in the canton of Vaud.
chateauaigle.ch

4 LA VOIE DES SENS, MORGES
An award-winning wine-tourism experience is the trip on the nostalgic winegrowers' train. En route you enjoy a multi-course menu, taste wines and chat with local winegrowers.
lavoiedessens.ch

HIKE
5 LAVAUX BY FOOT

The 'Terrasses de Lavaux' hike leads through the picturesque villages of the UNESCO World Heritage Lavaux from St-Saphorin to Lutry (including the Route des Grands Crus). The sun-kissed tour is particularly appealing in April, when you can pause en route to enjoy fine music at the Cully Jazz Festival.



© 1: maisondesvins.ch / 2: Maude Rion / 4: Alex Annen
8: Vins Vaudois (William Gammuto) / swisstopo

WINE EVENTS

APR SALON LAVAUX VIN BIO
At the beginning of April, innovative organic and Demeter winegrowers from Lavaux meet in the hamlet of Aran (Villette) to offer a glimpse into their casks and bottles.
lavauxvinbio.ch

SALON DESALPES MONTHERON
This small, select wine festival in the historic Auberge de l'Abbaye de Montheron offers an immersion in the fascinating world of natural wines. Tip: after tastings and talks, stay on for the evening Tavolata.
salondesalpes.ch

MAY OPEN CELLARS
Always at Whitsun (May/June), almost 300 cellars across all Vaud growing areas open their doors for a convivial tasting weekend.
myvaud.ch

JUN MONDIAL DU CHASSELAS
At the end of June, the awards ceremony of the 'Mondial du Chasselas' takes place at the Château d'Aigle. The prize recognises the best Chasselas, Fendants and Gutedel from around the world.
chateauaigle.ch

OCT TRUFFLE MARKET, BONVILLARS
A must for all gourmets is Switzerland's leading truffle market in the Vaud Jura. Several kilos of Swiss truffles are sold every year.
marche-truffes-bonvillars.ch

ALL YEAR HUMUS & WINE
A treat for the palate and ears, the 'Humus & Wine' series of musical events several times a year combines indie music with tastings of Vaud wines at different venues.
humusandwine.ch

Winegrowing

IN VAUD

approx. 3800 ha	26,4	449	79
OF VINEYARDS	MILLION LITRES produced per year	PRODUCERS winegrowers	GRAPE VARIETIES

 **1,900** hours
of sunshine
per year

 **1000** mm
of rainfall
per year

FÊTE DES VIGNERONS

In 1797 the first edition of the legendary winegrowers' festival of Vevey took place. Since then it has been repeated every 20 years.

90%

of the vines in the vineyards were destroyed in February 1956 by a terrible frost.

TERRAVIN

The black-and-gold plaque of the 'Terravin' quality label distinguishes the canton's finest wines.

PHYLLOXERA CRISIS

Introduced from America, phylloxera caused severe damage in the 19th century. From the 7,000 ha of vineyards previously cultivated in Vaud, the area has shrunk to almost half today.

WINE CITY OF LAUSANNE

The city belongs to the 'Great Wine Capitals' network and is Switzerland's largest public owner of vineyards.
greatwinecapitals.com

CHASSELAS

OR YVORNE, FÉCHY, DÉZALEY

Chasselas, native to the Lake Geneva region, thrives on just under two-thirds of Vaud's vineyard area. This variety, so typical of the region, has been enjoying a genuine comeback for about twenty years, and the best cuvées show high ageing potential. In Vaud you never speak of 'just' Chasselas, but name the variety after its place of origin - Yvorne, Féchy, Dézaley or one of its other 150 production sites.

THE MAIN GRAPE VARIETIES

65 %
WHITE WINES

of which

90%	CHASSELAS	→ p. 45
2%	CHARDONNAY	→ p. 86
2%	PINOT GRIS	→ p. 85
1%	DORAL	→ p. 45
1%	SAUVIGNON BLANC	→ p. 65
4%	OTHER VARIETIES	

35 %
RED WINES

of which

36%	PINOT NOIR	→ p. 55
23%	GAMAY	→ p. 68
11%	GAMARET	→ p. 68
10%	GARANOIR	→ p. 48
6%	MERLOT	→ p. 75
3%	GALOTTA	→ p. 48
2%	DIVICO	→ p. 48
9%	OTHER VARIETIES	

PLANT ROBERT

The rare Plant Robert (originally descended from Gamay) is cultivated only in Lavaux on around nine hectares. Dedicated winegrowers rediscovered the variety in the 1960s and saved it from disappearing.

PREMIERS GRANDS CRUS

Vaud counts 20 top wines that are awarded annually by a jury of experts and subject to strict conditions.

SELECTED 5 VARIETIES ^{out of 79}

ALSO GUTEDDEL
IN VALAIS FENDANT

CHASSELAS

HECTARES	GROWN
2197 Vaud	1247 rest of Switzerland Vaud Valais Geneva Three Lakes

The high-flyer



Fondue, crispy
fried fish

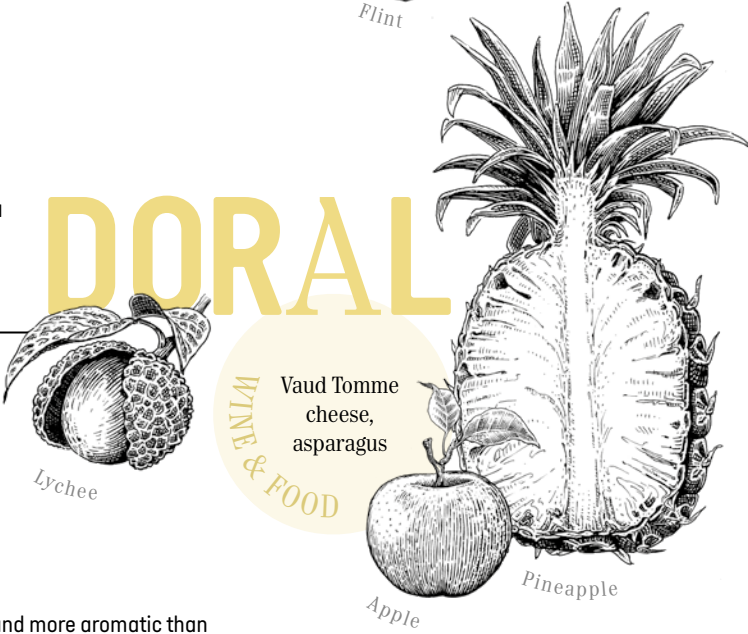
WINE & FOOD

HECTARES	GROWN
31 Vaud	6 rest of Switzerland

The well-balanced one

DORAL

Vaud Tomme
cheese,
asparagus



CHASSELAS

Chasselas is the elegant, traditional soul of Vaud – and Switzerland's most widely planted white grape. Its grapes yield fresh white wines with subtle aromas and a mineral note. With Chasselas, the growing area is strongly reflected in the taste.

DORAL

Sweeter and more aromatic than Chasselas: that was the goal when Swiss researchers created the Doral variety in 1965. The cross between Chasselas and Chardonnay accordingly produces berries with a high sugar content. Doral wines are fuller-bodied than Chasselas and impress with the acidity of Chardonnay.



● Autumn magic: From the golden Lavaux, the view opens over Lake Geneva to the Valais Alps.

HECTARES	GROWN
126	Vaud Valais
Vaud	Geneva Three Lakes
rest of Switzerland	German-speaking Switzerland

GARANOIR

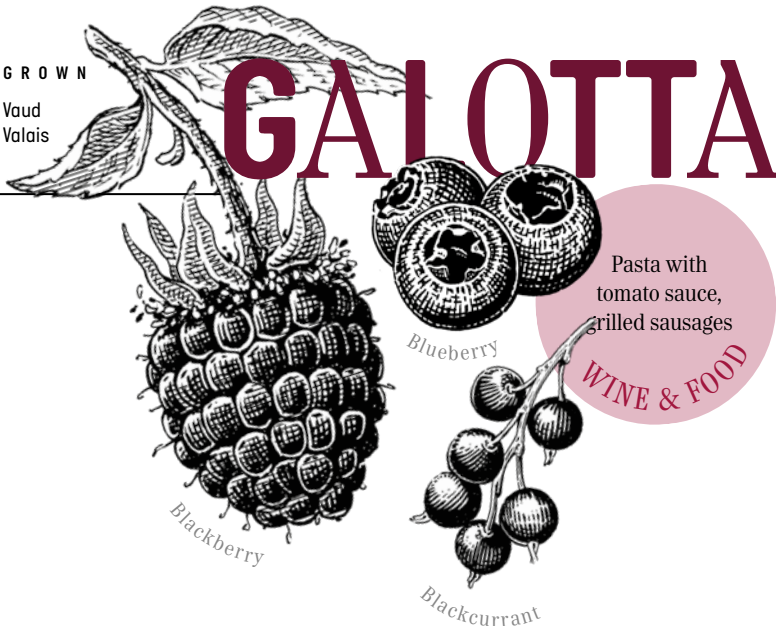
The rounded one



HECTARES	GROWN
35	Vaud
Vaud	rest of Switzerland

GALOTTA

The fruity one



HECTARES	GROWN
27	Vaud Geneva
Vaud	Valais Three Lakes
rest of Switzerland	German-speaking Switzerland

DIVICO

The resilient one



GARANOIR

Garanoir is the gentle brother of Gamaret – round, fruity and charming. Most wine-growers cultivate this Swiss-bred grape variety to combine it with aromatic varieties. In fact, the fungus-resistant Garanoir brings colour and tannins to blends.

GALOTTA

A powerful crossing of Gamay and Ancellotta, Galotta is dark, fruit-driven and full-bodied. Bred in Switzerland in 1981, this fungus-resistant variety is often a component of blends, though some estates also bottle it as a varietal wine. In Vaud, Galotta is among the most popular red varieties.

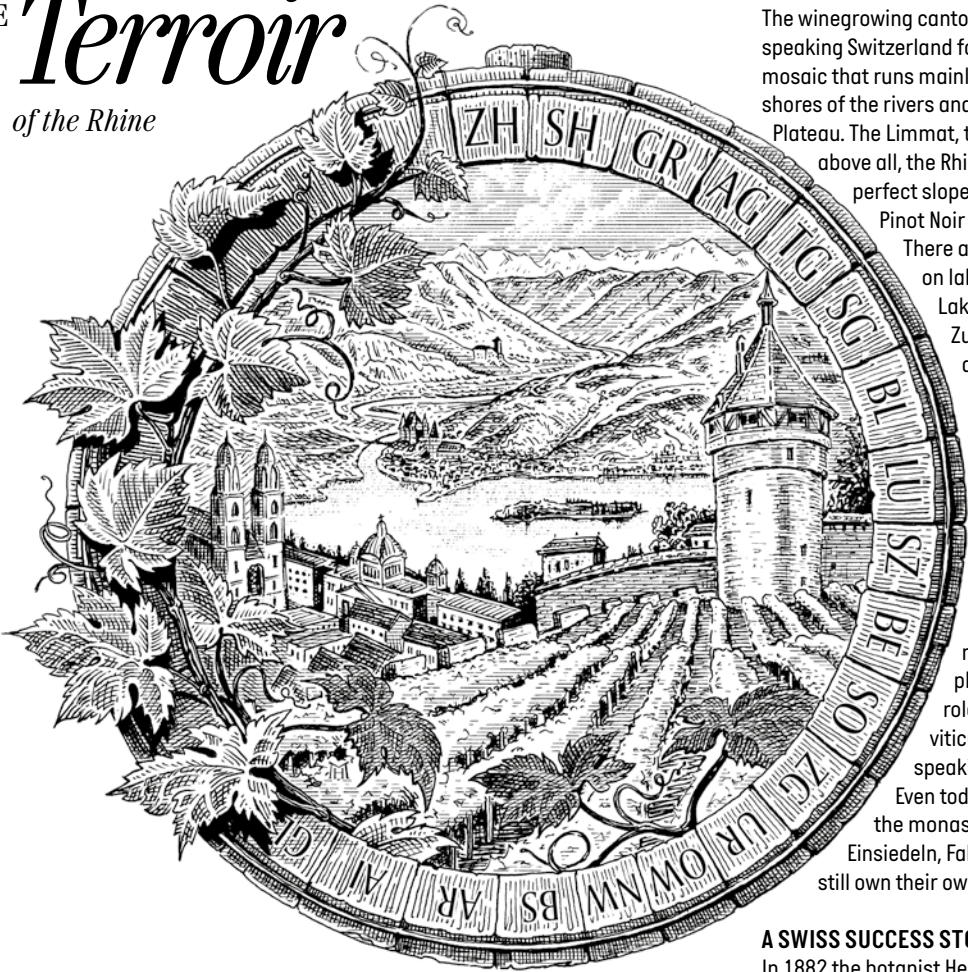
DIVICO

Divico is the young rebel among Swiss grape varieties – robust, strong-charactered and bred for sustainability. The popularity of Divico, created in 2013 and fungus-resistant, is steadily increasing. That may also be due to its beguiling, deep-dark colour and long cellaring capacity.

GERMAN-SPEAKING SWITZERLAND

VERSATILE REGION WITH PINOT
NOIR AND MÜLLER-THURGAU
AS UNIFYING GRAPE VARIETIES.

THE *Terroir*
of the Rhine



 The winegrowing area of German-speaking Switzerland is shaped by many local climates strongly influenced by lakes and rivers, but also by warm Föhn winds and favourable slopes. It extends between the Rhine, Lake Constance, Lake Zurich and the Aargau Jura foothills, as well as into Central Switzerland.

BY THE WATER

The winegrowing cantons of German-speaking Switzerland form a complex mosaic that runs mainly along the shores of the rivers and lakes of the Swiss Plateau. The Limmat, the Aare and, above all, the Rhine have shaped perfect slopes for cultivating Pinot Noir and Chardonnay. There are also vineyards on lakes such as Lake Constance, Lake Zurich, Lake Thun and Lake Lucerne.

MONASTIC WINE

The historical document recording a donation of vineyards to Disentis Abbey in 765 attests that monasteries played a decisive role in spreading viticulture in German-speaking Switzerland. Even today, for example, the monasteries of Einsiedeln, Fahr and Engelberg still own their own vineyards.

A SWISS SUCCESS STORY

In 1882 the botanist Hermann Müller achieved a promising cross. When the variety was named, his family name – because it was so common – was combined with the name of his home canton, Thurgau. His offspring Müller-Thurgau – also called Rivaner or Riesling-Silvaner – developed into the most important white grape variety of German-speaking Switzerland and is also represented in almost all wine regions of Germany and Austria.

● Picturesque: Vineyard hut above the Untersee in Stein am Rhein.



© Schaffhausen and Tourismus (Bruno Sternegg)

GERMAN-SPEAKING
SWITZERLAND

Learn more:



There is much to discover in this diverse region.

1 WINEGROWING MUSEUM, AU
At the foot of a vineyard on the shores of Lake Zurich, the museum combines entertaining historical exhibits with modern museography.
weinbaumuseum.ch

2 HAUS DES WEINS, BERNECK
The St Gallen 'House of Wine' serves as a showcase for all the canton's producers. In a futuristic setting you can taste the best wines of Eastern Switzerland.
hausdesweins-sg.ch


3 ALTER TORKEL, JENINS
Not only an atmospheric restaurant in the midst of the vines, but also the showcase for Grisons wine. alter-torkel.ch

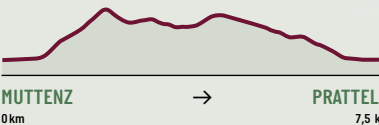
4 UFNAU ISLAND
The island in Lake Zurich has belonged to Einsiedeln Abbey since the year 965. New vineyards were planted there in the 1980s. You can taste the island wine in the cosy restaurant on site.
inselufnau.ch

5 AARGAU WINEGROWING MUSEUM
In the former wine press of 1788 in Tegerfelden, visitors gain an overview of the origins and diversity of Aargau wines.
weinbau-museum.ch


6 WEINKRONE, HALLAU
Rustic tavern, informative museum and a vinotheque in Schaffhausen's Blauburgunderland. weinkrone.ch

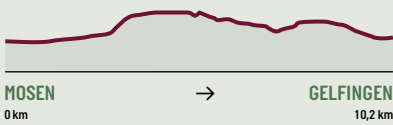
HIKE
7 BASEL-LAND
A scenic educational wine trail from MuttENZ to Pratteln, past ruins and a stately ch teau.

 **Length** 7,5 km **Duration** 2 h 30 min
▲ 480 m a.s.l. ⚡ intermediate




HIKE
8 LUCERNE
The easy three-hour wine walk through the Lucerne Seetal leads from Lake Hallwil to the imposing Schloss Heidegg with its vineyards in Gelfingen.

 **Length** 10,2 km **Duration** 3 h
▲ 606 m a.s.l. ⚡ easy




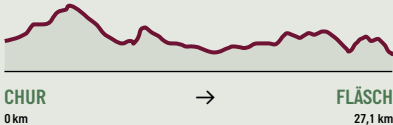
HIKE
9 THURGAU
The Weinfelden wine trail takes you through the vineyards with a rucksack containing bread, water, a raincoat, a glass and a code. The latter opens a safe filled with Thurgau wines.

 **Length** 8,2 km **Duration** 2 h 15 min
▲ 540 m a.s.l. ⚡ intermediate



HIKE
10 GRAUB NDEN
The almost 7-hour Grisons Rhine Valley wine trail links the city of Chur with the winegrowing communities in the Grisons Rhine Valley and the B ndner Herrschaft.

 **Length** 27,1 km **Duration** 7 h
▲ 740 m a.s.l. ⚡ intermediate



  4: Manuela Gili / 7: Guido Scharli
8: Vereinigung Schloss Heidegg / 9: Nicolas Mancosu
10: Tabitha Forrer / swisstopo

Winegrowing
IN GERMAN-SPEAKING SWITZERLAND


1,900 hours
of sunshine
per year


1,100 mm
of rainfall
per year

approx.
2,660 ha
OF VINEYARDS

ø **14,3**
MILLION LITRES
produced per year

3,000
PRODUCERS
winegrowers

50
GRAPE VARIETIES

2 GRAPE VARIETIES,
THAT UNITE

Among the common features of the German-speaking winegrowing cantons are the varietal mix based on Pinot Noir and Müller-Thurgau, a renewed interest in traditional varieties that have fallen into oblivion, and strong innovative capacity. The Research Institute of Organic Agriculture (FiBL), founded in 1973 in Frick (Aargau), has also contributed to this: it has its own vineyard that plays an important role in testing environmentally friendly cultivation techniques. Organic winegrowers in German-speaking Switzerland are at the forefront in cultivating new fungus-resistant varieties (Piwi) such as Solaris, Johanniter and Cabernet Jura.

THE WINES OF THE PRINCIPALITY

Since 2022, the Principality of Liechtenstein has also been a member of the German-speaking Swiss Wine trade association.

2–617 HECTARES

Zurich has the largest winegrowing area, with 617 hectares, while Glarus has the smallest, with 2 hectares.

SCHILLER

A traditional rosé from Grisons. It is the result of a mix of white and red grape varieties grown on the same plot.

SWISS OAK

A prestige cuvée without barrique ageing is hard to imagine. Most of the barriques usually come from French forests. However, there are still a few cooperages in German-speaking Switzerland that make barrels from Swiss oak.

50 PER CENT

Pinot Noir thrives on just under half of the vineyard area in German-speaking Switzerland.

15 HECTARES

The city of Zurich owns vineyards covering 15 hectares within its territory.

18 CANTONS

Wine is grown today in every canton of German-speaking Switzerland.

THE FEDERAL COUNCILLORS' FAVOURITES

The wines served at state visits come from the Federal Council's wine cellar in Berne's Old Town. Around 1,500 bottles are stored there, roughly 15 different white wines and 20 red wines.

THE MAIN
GRAPE VARIETIES

of which

78 % PINOT NOIR → p. 55

2 % MERLOT → p. 75

2 % CABERNET JURA

2 % GAMARET → p. 68

16 % OTHER VARIETIES

63%
RED WINES

of which

39 % MÜLLER-THURGAU → p. 58

10 % SAUVIGNON BLANC → p. 65

9 % CHARDONNAY → p. 86

6 % PINOT GRIS → p. 85

4 % SOUVIGNIER GRIS → p. 58

3 % SOLARIS → p. 57

3 % PINOT BLANC → p. 55

3 % RÄUSCHLING → p. 57

3 % JOHANNITER

1 % COMPLETER → p. 57

19 % OTHER VARIETIES

37%
WHITE WINES

AOC ZURICH & BASEL-LANDSCHAFT

85 grape varieties are permitted in AOC Zurich, whereas AOC Basel-Landschaft allows 62.

SELECTED
7 VARIETIES out of 50

ALSO BLAUBURGUNDER
IN TICINO PINOT NERO

PINOT NOIR

ALSO WEISSBURGUNDER

PINOT BLANC

Cherry

Raspberry

Strawberry

Mushroom dishes, veal

Pepper

Linden blossom

Apple

Citrus fruits

Pear

WINE & FOOD

WINE & FOOD

HECTARES		GROWN	
1306	2343	all of Switzerland	
German-speaking Switzerland	rest of Switzerland		

HECTARES		GROWN	
32	78	Geneva Vaud	
German-speaking Switzerland	rest of Switzerland	Valais	
		German-speaking Switzerland	

The elegant one

The unobtrusive one

Vegetable quiche, whitefish fillet

PINOT NOIR

Pinot Noir is not only number one but also the great diva of Swiss vineyards – sensitive, demanding and yet incomparably elegant. Since the Middle Ages it has shaped above all the wine regions of German-speaking Switzerland and Valais. It reflects soil and climate better than any other variety. Some Pinot Noirs in German-speaking Switzerland are also called Clevner or Klevner.


PINOT BLANC


Pinot Blanc is Pinot Noir's quiet relative – inconspicuous at first glance but full of subtle nuances. In good years, the variety is ideal for late-harvest wines, as these improve with age. In addition, fresh and floral Pinot Blanc is also made into sparkling wines.




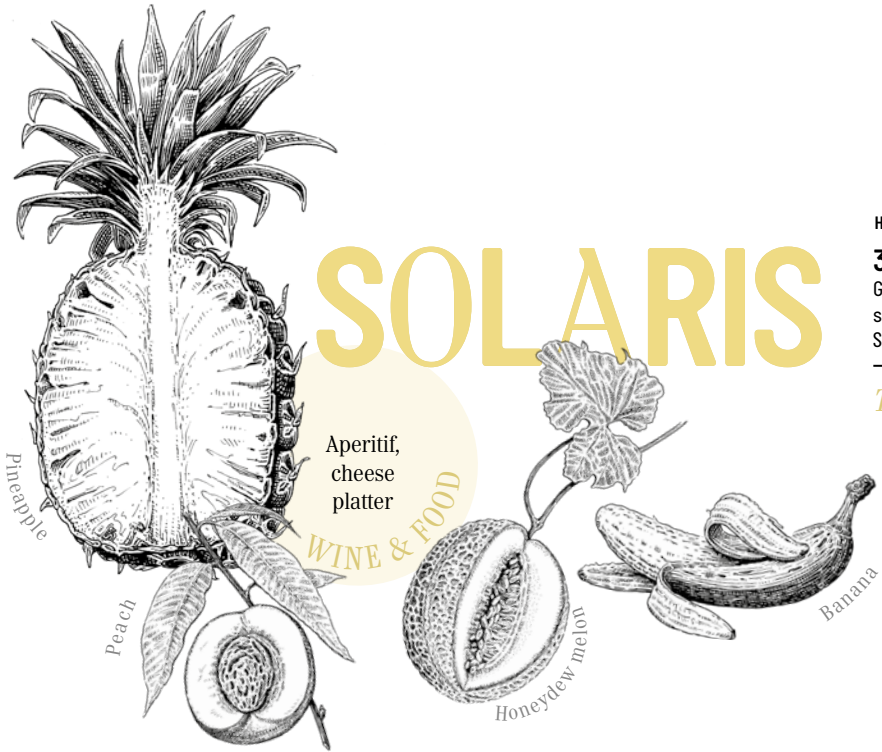
● Regal: Salenegg Castle in Maienfeld, set against the Falknispitz and the Grauspitz.

© Heidiland Tourismus, Thomas Kessler/Visual

SOLARIS  Solaris is a relatively new grape variety, bred for a cool climate and robust against fungal diseases – ideal for sustainable cultivation. The very sweet grapes yield wines with tropically fruity aromas and rather high alcohol content. A future-oriented variety with a sunny disposition.

COMPLETER  Once almost forgotten and now rediscovered, Completer is a rare jewel from Grisons that produces powerful, complex white wines with excellent ageing potential. The name derives from the Benedictine monks' evening prayer [Completorium], after which they were allowed a glass of wine.

RÄUSCHLING  Räuschling is an old Zurich charmer on a big comeback: it is currently gaining steadily in popularity and thus in vineyard area. The light and spritzy white has pronounced acidity. With longer ageing it develops impressively, much like a Riesling.



SOLARIS

Aperitif, cheese platter

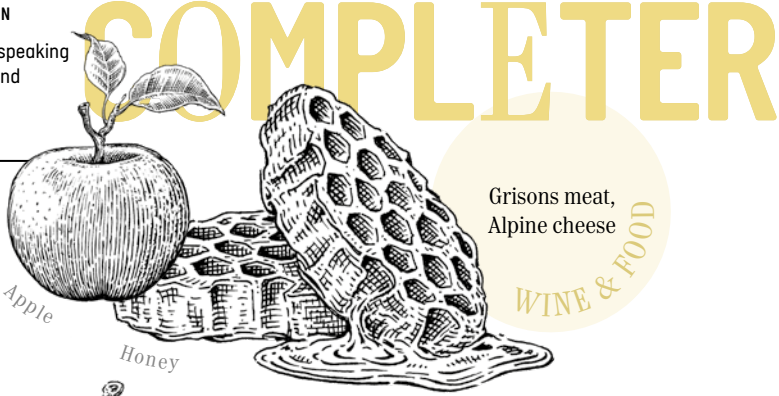
WINE & FOOD

HECTARES	GROWN	
34	7	German-speaking Switzerland
German-speaking Switzerland	rest of Switzerland	Switzerland

The pioneer

HECTARES	GROWN	
10	6	German-speaking Switzerland
German-speaking Switzerland	rest of Switzerland	Switzerland

The rare one



Grisons meat, Alpine cheese

WINE & FOOD



RÄUSCHLING

Crispy fried perch, cheese tart

WINE & FOOD

HECTARES	GROWN	
28	0	German-speaking Switzerland
German-speaking Switzerland	rest of Switzerland	Switzerland

The spritzy one

ALSO RIESLING-SILVANER, RIVANER

MÜLLER-THURGAU

HECTARES		GROWN
382	36	German-speaking Switzerland
German-speaking Switzerland	rest of Switzerland	Switzerland Geneva

The lively one

Aperitif, crispy fried fish

WINE & FOOD



Lemon

Pineapple

Lychee

HECTARES		GROWN
42	14	German-speaking Switzerland
German-speaking Switzerland	rest of Switzerland	Switzerland

The bearer of hope

SOUVIGNIER GRIS

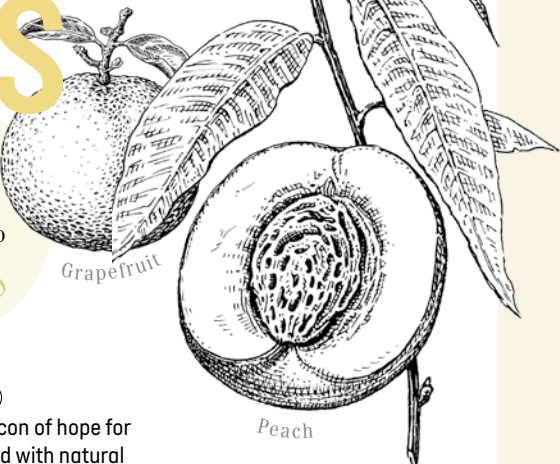


Lemon

Green apple

Grilled vegetables, vitello tonnato

WINE & FOOD



Grapefruit

Peach

MÜLLER-THURGAU
Müller-Thurgau was created in 1882 by the Thurgau vine researcher Hermann Müller and is regarded as the world's most successful new crossing. The lively, fruity variety is easy to tend, which is why it is widespread in many regions of German-speaking Switzerland – a piece of Swiss winegrowing history.

SOUVIGNIER GRIS ^{PI WI}
Souvignier Gris is a beacon of hope for winegrowing, robust and with natural resistance. The young variety stems from research into sustainable vines and thrives even without chemical plant protection. The sturdy, lightly fruity white wine recalls Pinot Blanc and Pinot Gris and sometimes even Chardonnay.

^{PI WI} Piwi-varieties → p. 9



© Swiss Wine (Christian Reichenbach)

WINE EVENTS

APR TERROIR ZÜRISSEE 11

A culinary neighbourhood festival that gives a platform to regional products. Around Lake Zurich you can discover exciting producers, their best wines and fine delicacies. muehle-tiefenbrunnen.ch

BADENER WEINTAGE 12

A week full of enjoyment, encounters and fine wines from the Baden region, with venues all over the city. deinbaden.ch

WII-KEND MAIENFELD 13

Every weekend from April to October, a Maienfeld winegrower opens the doors and offers a place for conviviality. wii-kend.ch

MAY OPEN CELLARS 14

Over 200 winegrowers from German-speaking Switzerland take part in the Open Cellars days, which usually take place at the beginning of May. deutschschweizerwein.ch

AUG SCHAUFUUSER WIIPROB 15

More than thirty wineries from Schaffhausen's Blauburgunderland present their wines and many delicious products in the historic setting of the 'Kreuzgang zu Allerheiligen'. blauburgunderland.ch

OCT WINZERFEST DÖTTINGEN 16

The largest wine festival in German-speaking Switzerland attracts over 50,000 visitors to the canton of Aargau over three days every year. winzerfest.ch

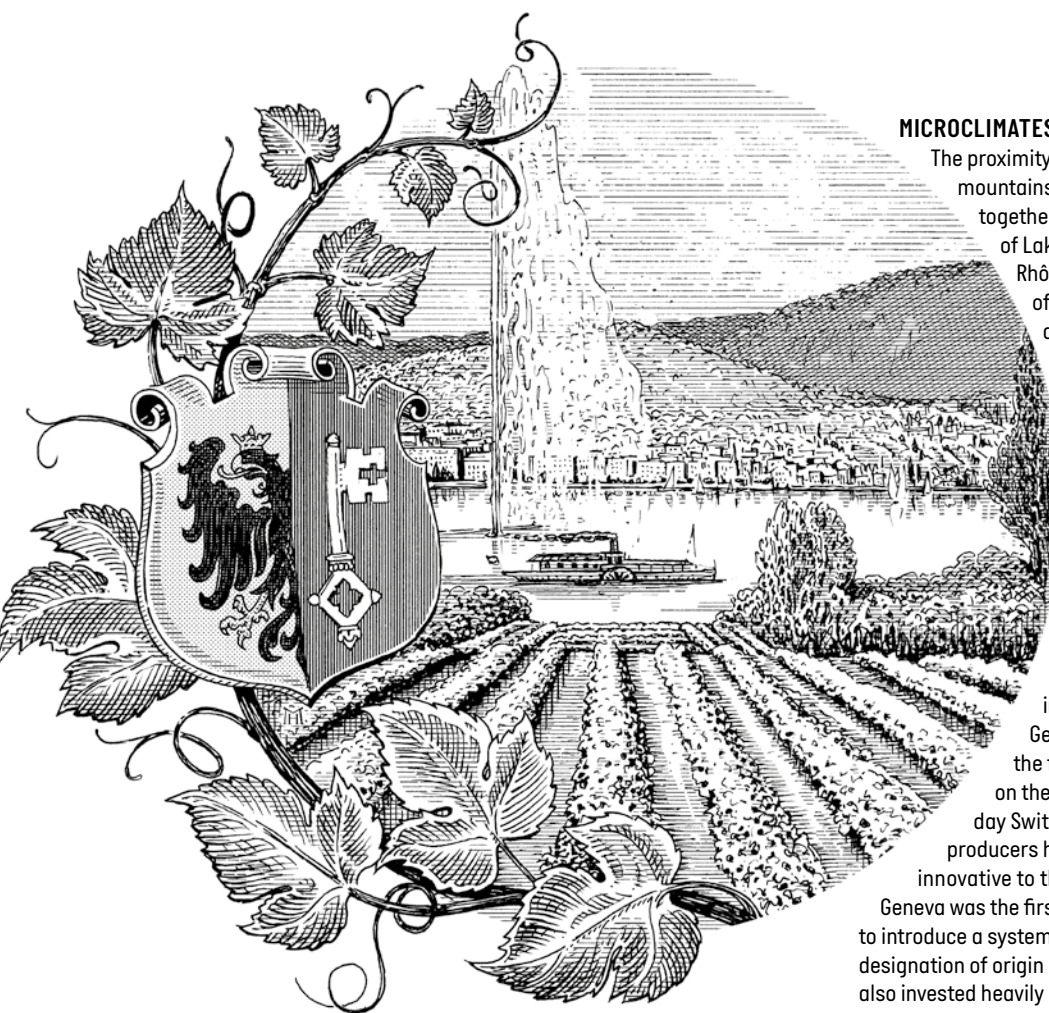
TROTTFEST OSTERFINGEN 17

The festival has been held annually since 1959. With a changing theme, the focus for one weekend is on enjoyment and conviviality. trottfest.ch

GENEVA

IN THE CITY OF DIPLOMATS, TOWN AND COUNTRY BLEND IN SURPRISING WAYS AND CHARACTERFUL WINES EMERGE.

THE *terroir*



MICROCLIMATES

The proximity of the Jura mountains and the Pre-Alps, together with the influence of Lake Geneva and the Rhône, creates a mosaic of microclimates. This diversity, along with the variety of soils, has led winegrowers to continually expand the traditional range of grape varieties.

EARLIEST WINEGROWING

It is assumed that the Allobroges, a Celtic tribe settled in what is now the Geneva region, were the first to grow vines on the soil of present-day Switzerland. Geneva's producers have remained innovative to this day: in 1988 Geneva was the first Swiss canton to introduce a system of controlled designation of origin (AOC). Geneva has also invested heavily in new Swiss grape crossings such as Gamaret, Garanoir and Divico.

GOURMETS

Wild boars love ripe grapes and are therefore among the winegrowers' natural foes. For this reason, at the awards ceremony of the Sélection des Vins de Genève a wild-boar main course is served and the winner is honoured with a trophy in the shape of a wild boar.



The Geneva winegrowing area is bordered by three natural boundaries: Lake Geneva and the rivers Rhône and Arve. The vineyards mostly lie on gentle slopes that are easy to work by machine, with good sun exposure and relatively low rainfall.

- Perfect conditions: glorious weather for the grape harvest in Satigny.



GENEVA

Learn more:



Discover the wine city of Geneva and its surroundings at these places:

1 WINE BAR & BISTRO CULTURE
Genevans embrace their wine culture. Atmospheric bars and bistros are found all over the city. The Ambassadeur du Terroir Genevois label distinguishes cafés, restaurants and hotels that prioritise local wines.

2 MARKET IN CAROUGE
Every Wednesday and Saturday morning, the colourful weekly market draws visitors to the commune of Carouge with its local producers.

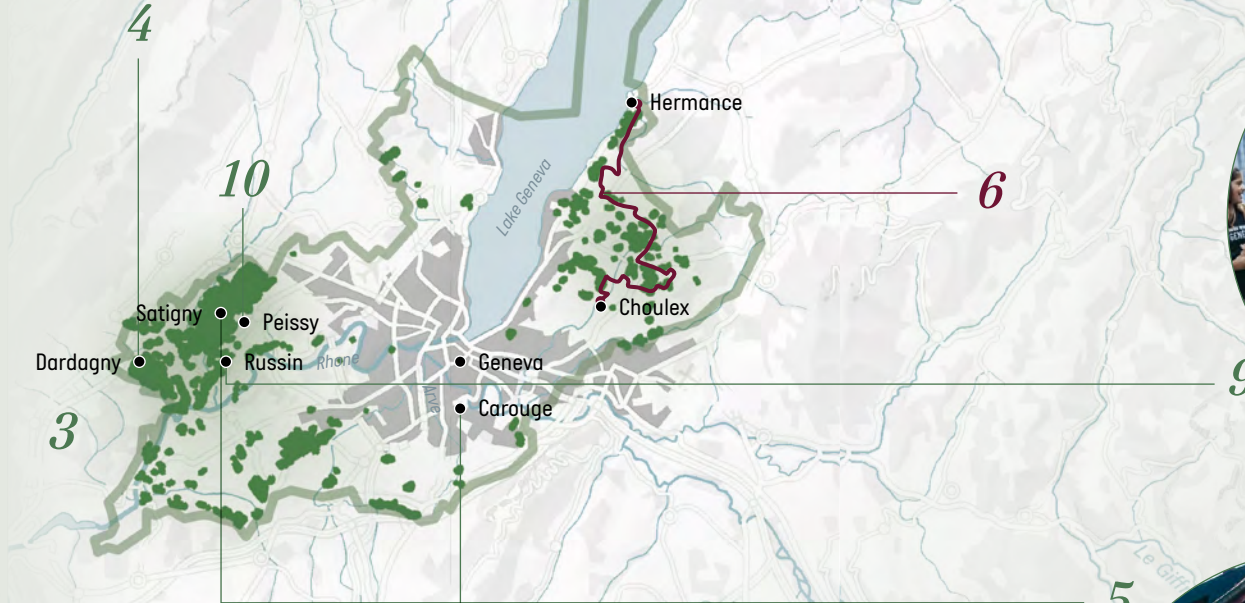
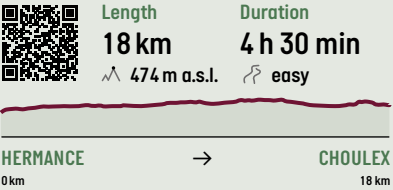
3 A TOUCH OF FRANCE
Part of Geneva's vineyards [117 ha] lies on French territory. The vines have belonged to Geneva winegrowers for many generations, and the wine may bear the designation AOC Genève.

4 WINE VILLAGE OF DARDAGNY
This cosy winegrowers' village was recently chosen as one of the most beautiful villages in Switzerland. The Allondon nature reserve is also nearby.

5 SATIGNY BY BICYCLE
With 460 ha of vineyards [more than a third of the entire Geneva winegrowing area], Satigny is the largest winegrowing commune in Switzerland. The prettiest way to explore the village and surrounding vineyards is by bike.

HIKE

6 BALADE VITICOLE
Three routes form part of Switzerland's longest vineyard trail. One route runs between the Arve and the lake along the vineyards and through lovely winegrowing villages from Hermance to Choulex. Panels along the way provide information on the grape varieties.



© 2, 4, 5, 9: Geneva Tourism
8: Genève Terroir / swisstopo



WINE EVENTS

MAY OPEN CELLARS
In Geneva, Switzerland's first Open Cellars event took place in 1987, a model later adopted across the country. The Open Cellars days still lure tens of thousands of visitors at the end of May every year to the roughly 100 participating estates. geneveterroir.ch

AUG GOURMET RALLY
Each year in mid-August, a roughly 10-kilometre culinary stroll through Geneva and its surroundings takes place. It offers participants the chance to test their wine knowledge via a multilingual quiz while enjoying tasty stops with producers from the host commune [which changes each year]. geneveterroir.ch

SEP HARVEST FESTIVAL IN RUSSIN
Geneva's oldest and most traditional wine-tourism event is held in mid-September. Tens of thousands come to Russin to admire the parade of flower-decked floats, visit the terroir market or simply have fun with a glass of Geneva wine in hand. fetedesvendangesrussin.ch

NOV ST MARTIN'S FESTIVAL IN PEISSY
Every November the seven estates of the village of Peissy celebrate St Martin's Day. According to legend, St Martin's donkey ate the leaves of a monastery's vines. Thus pruning was born. Tastings and various activities take place on the day. A fireworks display in the evening provides the crowning finale. geneveterroir.ch

Winegrowing

IN GENEVA

approx. 1,330 ha	7,7	130	47
OF VINEYARDS	MILLION LITRES produced per year	PRODUCERS winegrowers	GRAPE VARIETIES

 **2,030** hours
of sunshine
per year

 **900** mm
of rainfall
per year

WINE FROM WHITE TO RED

Since 2003, predominantly red grape varieties have been grown in the Geneva region. Despite a continuous reduction in their vineyard area, the classic varieties – Chasselas and Gamay – have not been dethroned, but they have made room for international varieties such as Pinot Noir, Chardonnay, Sauvignon Blanc and Merlot, as well as for new Swiss crossings such as Gamaret, Garanoir and Divico. In addition, several historic specialities such as Altesse, Mondeuse and Aligoté have enjoyed a certain renaissance.

28 cl PICHOLETTE

Until the mid-20th century, Geneva cafés served the 'picholette', a mini wine bottle of 28 cl. Since 2005, a few estates have been reissuing it.

GENEVA CUVÉE

Esprit de Genève is a premium red blend offered by several wineries and released only after a very stringent control tasting. It must contain at least 50% Gamay, the canton's emblematic variety.

BUBBLES

As Switzerland's third-largest wine canton – with vines covering over five per cent of its total area – Geneva is regarded as the country's number-one producer of sparkling wine.

AOC GENEVA

In AOC Geneva, 24 white and 21 red grape varieties are permitted.

2016

WINE CITY GENEVA

In 2016 the city of Geneva once again became a winegrowing commune thanks to vineyards planted by Philippe Chappuis [the cartoonist ZEP].

THE MAIN GRAPE VARIETIES

56 %
RED WINES

44 %
WHITE WINES

PREMIER CRU
AOC Genève has 22 Premiers Crus, which designate precisely defined plots with a higher quality classification.

of which			of which		
37 %	GAMAY	→ p. 68	43 %	CHASSELAS	→ p. 45
21 %	PINOT NOIR	→ p. 55	20 %	CHARDONNAY	→ p. 86
16 %	GAMARET	→ p. 68	7 %	SAUVIGNON BLANC	→ p. 65
7 %	MERLOT	→ p. 75	6 %	PINOT BLANC	→ p. 55
6 %	GARANOIR	→ p. 48	4 %	PINOT GRIS	→ p. 85
13 %	OTHER VARIETIES		3 %	ALIGOTÉ	
			17 %	OTHER VARIETIES	

SAUVIGNON BLANC

HECTARES	GROWN
40 Geneva	182 rest of Switzerland

The lively one



Whitefish fillet,
goat's cheese

WINE & FOOD

SAUVIGNON BLANC

Sauvignon Blanc brings verve to the glass, with crisp freshness and intense aromas of tropical fruit. Green notes such as freshly cut grass or pepper are also common. After Chardonnay, Sauvignon Blanc is the world's second most important white grape. A mutation of this variety gave rise to Sauvignon Gris.

● On the city's doorstep:
Geneva's vineyards with a
view of the Jet d'Eau.



HECTARES

274


Geneva

GROWN

753

Valais
Vaud
rest of
Switzerland
Geneva

GAMAY



Violet

Cherry

Vegetarian cuisine,
Papet vaudois

WINE & FOOD

The fresh one

HECTARES

116

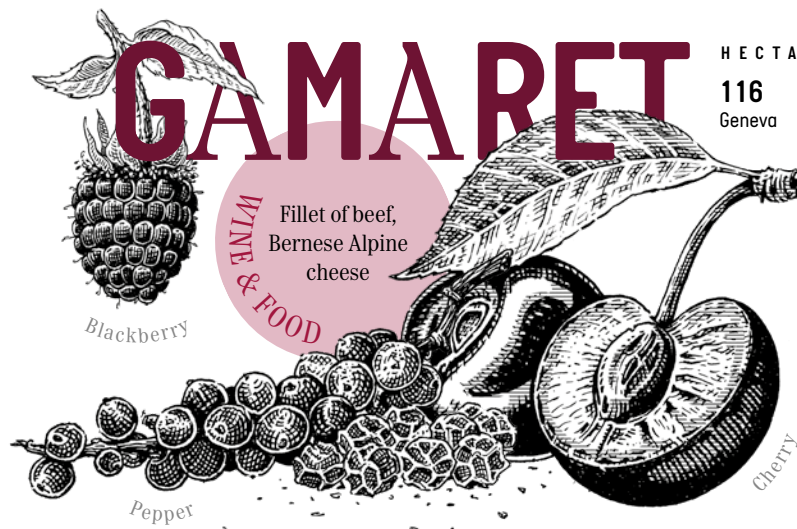
Geneva

GROWN

306

Valais
Geneva
rest of
Switzerland
German-speaking Switzerland

GAMARET



Blackberry

Pepper

Cherry

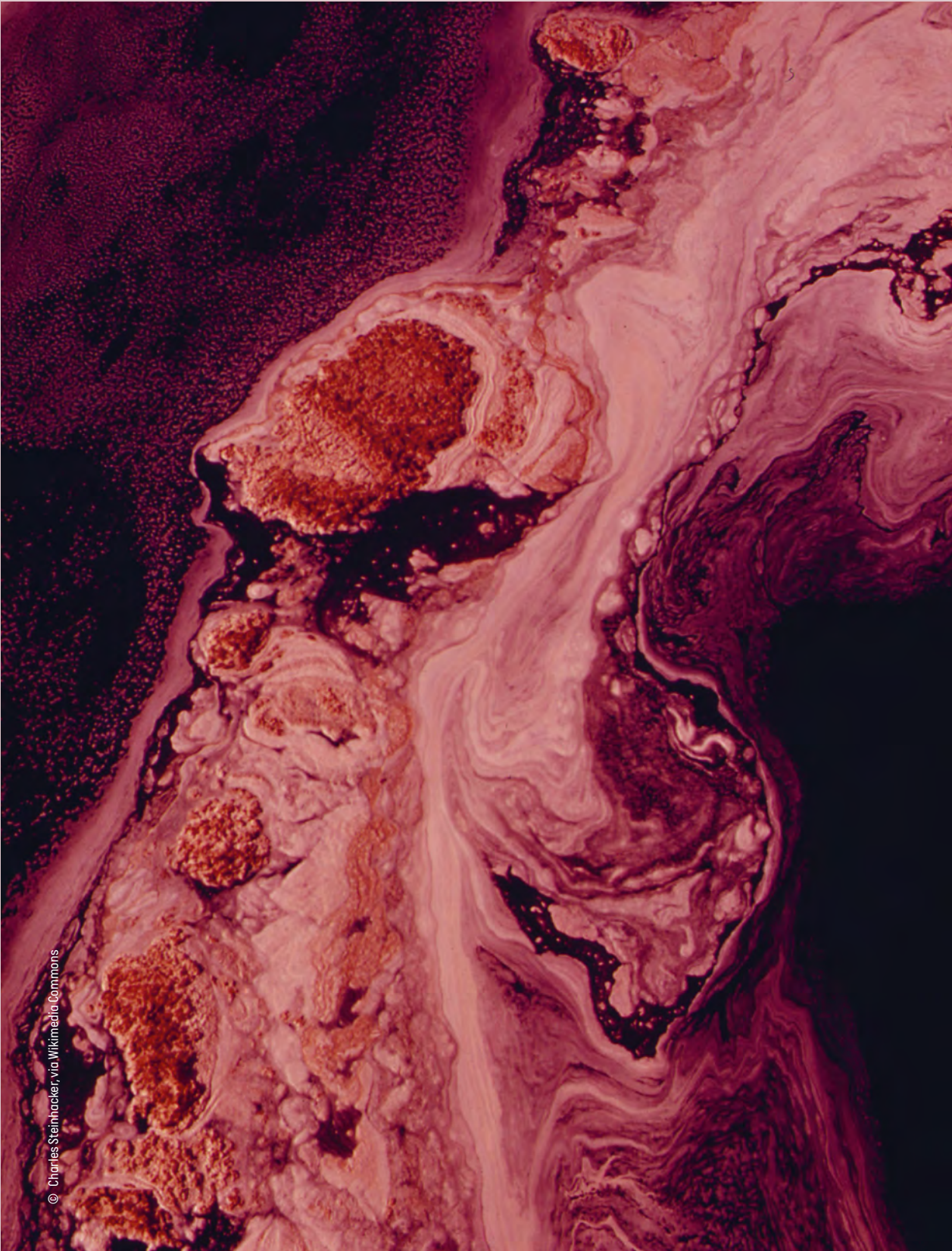
Fillet of beef,
Bernese Alpine
cheese

WINE & FOOD

The spicy one

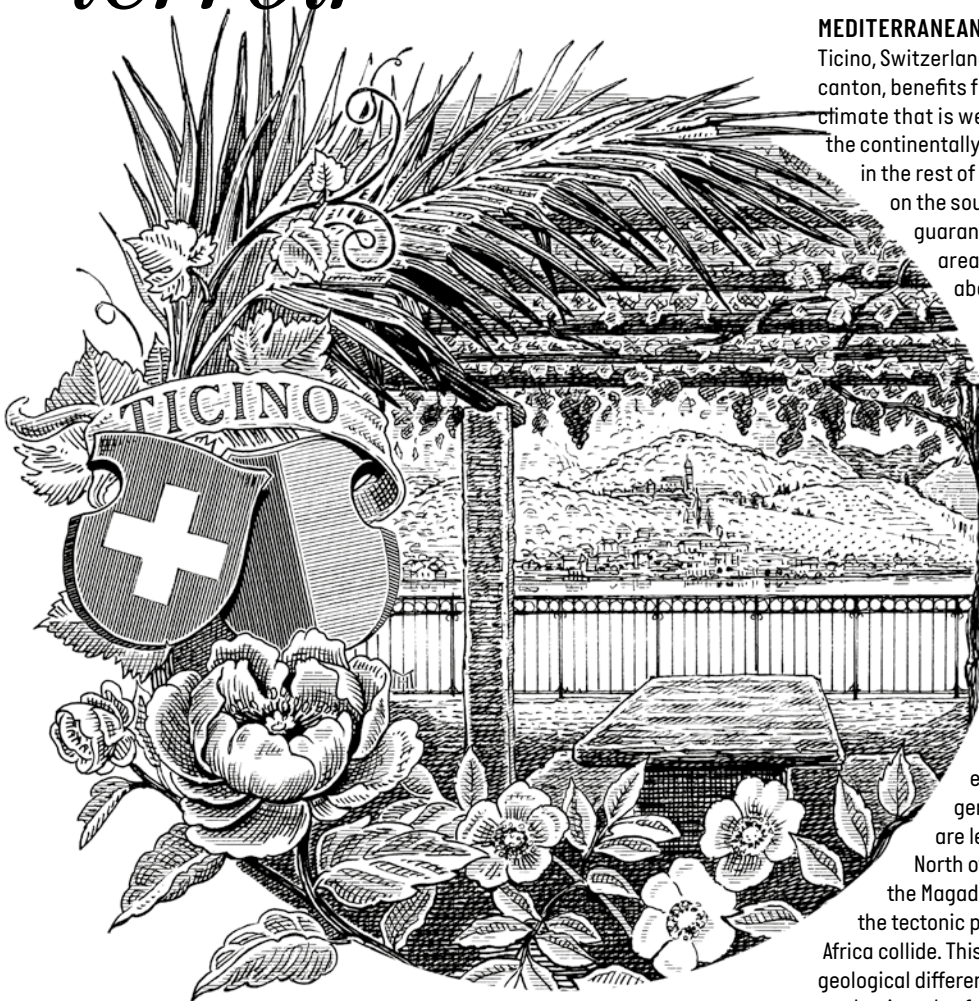
GAMAY
Fruity, light and fresh – that is what Gamay, Switzerland’s third most common red grape, is known for. Originally from Burgundy, Gamay found its way into Switzerland in the 19th century. With its moderate alcohol, the wine never imposes itself, yet it always offers real drinking pleasure.


GAMARET
In a quarter of a century, Gamaret – bred in 1970 – has climbed to fourth place among red grape varieties and today ranks among Switzerland’s iconic specialities. Its spicy notes and firm tannins make it an ideal partner for hearty dishes – whether produced as a blend or aged in barrique.



TICINO

THE *terroir*



 Ticino, the only Swiss winegrowing region on the southern side of the Alps, is characterised by abundant rainfall and plentiful sunshine. Thanks to a maritime-influenced climate, it is particularly well suited to Merlot. The grape variety from Bordeaux has established itself throughout the canton for a century.

DOLCE VITA, RUSTIC STONE HOUSES, PLENTY OF SUN, AND MERLOT AS THE STAR IN RED, WHITE AND ROSÉ.

MEDITERRANEAN CLIMATE

Ticino, Switzerland's fourth-largest wine canton, benefits from a Mediterranean climate that is wetter and sunnier than the continentally influenced climate in the rest of the country. Its location on the southern side of the Alps guarantees the winegrowing area maximum sunshine of about 2,170 hours per year.

NATURAL BOUNDARY

The Ticino winegrowing area is divided in two by the Monte Ceneri pass. In the north, in the Sopraceneri, small-parcel terraced vineyards on often steep terrain predominate, demanding a great deal of manual work. The Sottoceneri in the south consists of extensive parcels on gently sloping hillsides that are less laborious to cultivate. North of Monte Ceneri lies the Magadino plain. This is where the tectonic plates of Europe and Africa collide. This also means there is a geological difference between the subsoils predominantly of gneiss and granite in the Sopraceneri and the more calcareous, more clayey subsoils in the Sottoceneri.

TICINO PERGOLA

The traditional, though declining, training method of the pergola lets the vines climb along wooden beams or stone pillars. These arbours, in existence since antiquity, make it possible to cultivate other foods such as cereals and vegetables in the pergolas' shade.



● High above the Ticino metropolis of Lugano: grape harvest on the slopes of Monte San Salvatore.

© Ticinowine / Massimo Pedrazzini

TICINO

Learn more:



Along vine-rich paths in Switzerland's 'sunny parlour'.

1 ARCHITECTURE IN THE VINEYARD
Several renowned architects stand behind striking winery buildings: the Fattoria Moncucchetto is by Mario Botta, the Kopp von der Crone Visini winery by Piero Conconi, and Agriloro by the South Korean Dong Joon Lee.


2 MAGGIA DELTA
Switzerland's lowest-situated vineyard lies in the Maggia delta. Alongside wine, the Terreni alla Maggia estate also grows rice and cereals here. Each June, a 'Mercato del Gusto' takes place. cantinaallamaggia.ch

3 BIKE & WINE
A guided, roughly five-hour bike tour leads through the Mendrisiotto, with stops at three wineries. mendrisiottoterroir.ch

4 AGRIESPERIENZE
Seasonal hands-on experiences on farms, wineries and in dairies can be found at: ticinoate.ch/agriesperienze

5 CONCA BELLA BOUTIQUE HOTEL
Ticino's first wine hotel is located in the centre of the village of Vacallo above Chiasso. concabella.ch

HIKE
6 ALL THE WAY SOUTH
The Mendrisiotto region offers three themed trails through the vineyards. Traditional winegrowing techniques are explained on a circular walk from Seseiglio to Switzerland's southernmost point.




Length
10,2 km

Duration
3 h 30 min

Altitude
554 m a.s.l.

Difficulty
easy



SESEGLIO 0 km → SESEGLIO 10,2 km



© 2: cantinaallamaggia.ch
3: jacquesperlerch / 4: Ticino Wine (Oliviero Venturi)
8: Massimo Pedrazzini / swisstapo



WINE EVENTS

APR MURALTO VINI AL LAGO
On a Saturday in mid-April, the picturesque lakeshore of Muralto turns into a stage for over 20 cantine, which offer their wines for tasting. ticinowine.ch

MAY CANTINE APERTE
Over 80 wineries open their doors at this popular Ticino wine event. cantineaperte.ch

SEP PERBACCO!
At Bellinzona's wine festival in early September, grapes are trodden on the Piazza Buffi and tasting and market stands line up in the Old Town for a cheerful, exuberant celebration. perbaccobellinzona.ch

SAGRA DELL'UVA MENDRISIO
At the end of September, Mendrisio puts on its finery for the annual harvest festival, in which the corti, the courtyards of the finest Old Town buildings, play a special role. sagradelluva.ch

OCT FESTA D'AUTUNNO
On the first weekend of October, Lugano's city centre celebrates the colours and aromas of harvest with autumn market stalls, music and, of course, tastings of local wines in grotti and restaurants. luganoeventi.ch

NOV VINI IN VILLA
The elegant Villa Ciani in Lugano invites around 30 local wineries to its atmospheric pre-Christmas event. Visitors can meet the producers and taste their latest releases. ticinowine.ch

Winegrowing

IN TICINO

approx.

1,140_{ha}

OF VINEYARDS

ø4,7

MILLION LITRES
produced per year

97

PRODUCERS
winegrowers

26

GRAPE VARIETIES



2,170 hours
of sunshine
per year



2,000 mm
of rainfall
per year

80% MERLOT

Merlot accounts for almost 80 per cent of the varietal mix in Ticino. It is a versatile grape from which everyday wines are made just as much as prestige blends, rosé, sparkling and white wines (Bianco di Merlot), as well as grappas.

+ 20%

Ticino's vineyard area has increased by about 20 per cent over the last 20 years.

4 × DOC

Ticino winegrowers can choose between four DOC designations for their wines: Ticino DOC, Rosso del Ticino DOC, Bianco del Ticino DOC or Rosato del Ticino DOC.

30%

MERLOT BIANCO

About 30 per cent of Ticino's Merlot grapes are made into Merlot bianco. The white wine was developed in the 1980s to stimulate Merlot production.

4th
LARGEST

Ticino is the fourth-largest wine-growing canton in Switzerland.

RED
BONDOLA

An old speciality that has recently been rediscovered is the red Bondola, which has belonged to the Slow Food Presidio since 2023 and yields cherry-fruited wines.

1906
IMPORTED

In 1906 Ticino imported Merlot vines from Bordeaux to rebuild its vineyards destroyed by phylloxera. Due to its good suitability for the climatic conditions of Ticino, it developed into the predominant variety of the region.

SINCE 1999
GRAPPA

Since 1999, Ticino has been the only area outside Italy that may call its grape-marc spirit 'grappa'.

THE MAIN GRAPE VARIETIES

89 %
RED WINES

of which

85 % MERLOT

→ p. 75

2 % CABERNET FRANC

→ p. 79

2 % CABERNET SAUVIGNON

1 % PINOT NOIR

→ p. 55

1 % GAMARET

→ p. 68

1 % BONDOLA

→ p. 79

8 % OTHER VARIETIES

11 %
WHITE WINES

of which

37 % CHARDONNAY


→ p. 86

17 % SAUVIGNON BLANC

→ p. 65

46 % OTHER VARIETIES

SELECTED 3 VARIETIES out of 26




Plum

Blackberry

MERLOT

Risotto,
pizza,
polenta

WINE & FOOD



Blueberry

HECTARES

888
Ticino

328
rest of
Switzerland

GROWN

Ticino | Vaud
Valais | Geneva
German-speaking
Switzerland

The supple one

MERLOT
Merlot is Ticino's leading player. Opulent, supple and deeply linked to the region, it has shaped winegrowing south of the Alps for over 100 years. Thanks to its adaptability it thrives in very different sites. Merlot ranges from fruit-driven to complex when aged in barrique.



● Historic: Even the Romans looked out over Lake Lugano from Vico Morcote.



BONDOLA



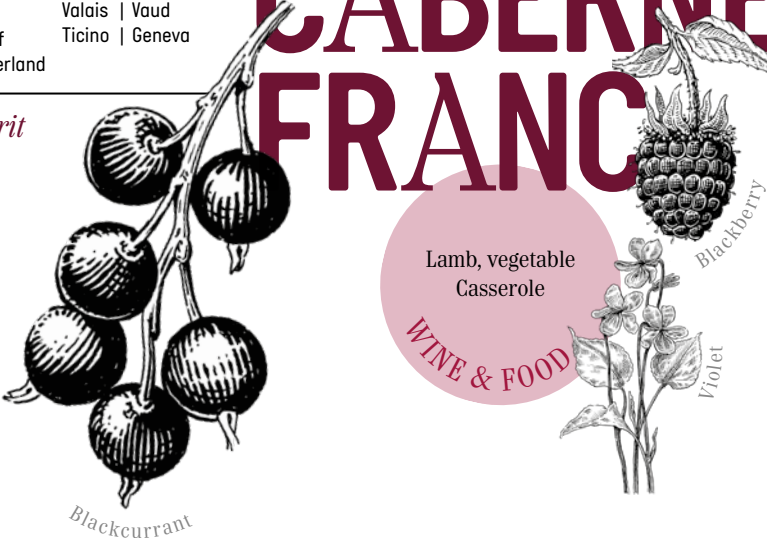
HECTARES	GROWN
8	0
Ticino	rest of Switzerland

The down-to-earth one

HECTARES	GROWN
18	70
Ticino	rest of Switzerland

The free spirit

CABERNET FRANC



BONDOLA 
Bondola is a Ticino original, down-to-earth and almost forgotten. It grows mainly in the Sopraceneri, often on steep vineyards there. The variety yields fruity, slightly rustic wines with refreshing acidity. Long in the shadow of modern varieties, it is experiencing a revival today.

CABERNET FRANC
The well-travelled Cabernet Franc hails from the Bordeaux region and has conquered almost all the world's winegrowing areas. It is the free spirit among the reds – spicy, dry-edged and full of nuances – and ruby in colour. It is used both for blends and bottled as a varietal wine.




© Cantina Alla Maggia, Digitale Wasserbeit

THREE LAKES

UNIQUE LAKE SCENERY, IDYLIC
WINEGROWERS' VILLAGES
AND THE GENTLE JURA SLOPES.

THE *terroir*



 The winegrowing areas of the Three-Lakes region have a tradition stretching back thousands of years. They go back to the Romans, who introduced viticulture there and in other parts of Switzerland. The region's calcareous soils offer ideal conditions for grape varieties such as Chasselas and the Pinot family (Pinot Noir, Pinot Gris, Pinot Blanc).

HISTORIC SIGNIFICANCE

On the gently sloping hills with their lime-rich soils between the Jura heights and the three lakes, the Romans were already planting their vines. In the Middle Ages, the area then grew into a veritable wine centre. Monasteries such as Erlach, Hauterive or the Abbey of Fontaine-André in Neuchâtel managed and cultivated vast vineyard areas. Winegrowing was so profitable that ownership rights to the vineyards – especially on Lake Biel – were fiercely contested between nobles, monasteries and the towns.

HEAT STORE

For the wine areas on their sun-exposed lakeside slopes, the three lakes act as outsized heat stores and ensure ideal growing conditions.

FOUR AREAS, ONE REGION

The vines of the Three Lakes region thrive on slopes that extend across four distinct areas. The largest area (606 ha) lies on the western shore of Lake Neuchâtel and belongs to the canton of Neuchâtel. The second-largest (222 ha) is on Lake Biel and belongs to the canton of Bern. The third-largest (160 ha) overlooks Lake Murten and is the birthplace of Vully, one of the few AOCs that spans two cantons (Vaud and Fribourg). A recent addition is the smallest area (18 ha), which lies in the canton of Jura.



● Majestic: an Autumn day in the Vully vineyards with a view of Lake Murten.

THREE LAKES

Vully	Jura
Neuchâtel	Lake Biel

Numerous places invite you to discover the region's rich wine culture:

1 VINOTHEK PFROPFHAUS
In Twann you will find the atmospheric Pfropfhüsli, where a vinotheque entices you to taste wines from Lake Biel.
viniterra-bielersee.ch


2 ST PETER'S ISLAND
On foot or by boat, you can reach the Swiss Historic Hotel St Peter's Island, a former monastery, where you can drop in for a regional wine or even stay overnight steeped in history.
st-petersinsel.ch

3 AUVERNIER
This wildly romantic winegrowing village on the north shore of Lake Neuchâtel invites you to stroll through lanes lined with elegant winegrowers' houses and dotted with old fountains.
j3l.ch

4 CHÂTEAU DE BOUDRY
At the Winegrowing Museum in the majestic Château de Boudry you can learn a great deal about vine cultivation and maturation. The canton's oenothèque is also housed there, offering Neuchâtel wines for tasting.
chateaudeboudry.ch

5 MONT VULLY
Mont Vully is considered a place of energy. Its enchanted forest paths could have sprung straight from a fairy tale, and at the top there is a splendid panoramic view.

HIKE
6 VULLY
Three educational themed paths lead through the Vully vineyards. One of them is the 5 km Chemin la Riviera from Sugiez through the vineyards above Nant and Praz to Môtier and the boat landing.



Length


5 km

504 m a.s.l.

Duration

1 h

easy



SUGIEZ

0 km


→

MÔTIER

5 km



HIKE
7 JURA
On the circular hike from Porrentruy you can discover wild Damassine plums as well as the stately Château de Porrentruy. Afterwards, call in at La Table des Vergers, where only Swiss wines are served.



Length


14,5 km

580 m a.s.l.

Duration

3 h 45 min

easy



PORRENTUUY


0 km

→

PORRENTUUY

14,5 km

HIKE
8 NEUCHÂTEL
The Neuchâtel Wine Route from Vaumarcus to Le Landeron leads for over 50 kilometres through the vineyards high above Lake Neuchâtel and is best completed in two day stages.



Length


54 km

550 m a.s.l.

Duration

13 h

easy



VAUMARCUS


0 km

→

LE LANDERON

54 km

HIKE
9 LAKE BIEL
The vineyard path from Biel to La Neuveville leads through idyllic vineyards on Lake Biel and offers fascinating insights into winegrowers' work. In May/June, two estates invite you each Sunday along the way to an apéritif with the *Räbewäg Wybar*.



Length


15 km

533 m a.s.l.

Duration

4 h

easy



BIEL

0 km

→

LA NEUVEVILLE

15 km

Winegrowing

IN THE THREE LAKES REGION

approx.
1000 ha

OF VINEYARDS

5,2

MILLION LITRES
produced per year

151

PRODUCERS
winegrowers

115

GRAPE VARIETIES

**1,800** hours
of sunshine
per year

**1,100** mm
of rainfall
per year

Pinot Noir covers more than half of the vineyards in Neuchâtel and a good third of the vineyard area on Lake Biel and in Vully. It has adapted perfectly to the region’s limestone soils and is traditionally matured in tanks into blends and the elegant Œil de Perdrix. Specialities from Vully include white varieties such as Traminer (Gewürztraminer) and Freiburger. The *Jura*, by contrast, is strong in the cultivation of innovative Piwi varieties.

TEST LABORATORY

The Montsevelier vineyard was the first trial in the canton of Jura for professional, forward-looking winegrowing.

WORTHY OF PROTECTION

In 1977 the vineyards on the left bank of Lake Biel were included in the Federal Inventory of Landscapes of National Importance.

MID-JANUARY – MID-MARCH

TREBERWURSTESSEN

Between mid-January and mid-March, the Lake Biel winegrowers invite you to their cosy cellars [Carnotzets] for the traditional Treberwurst meal. 'Treber' or 'Trester' is the term for the residue of pressed grapes. After fermentation, it is distilled into marc. The pork sausages are steamed in the still and take on the typical marc flavour.

VALENTIN BLATTNER

The Jura winegrower is a leading authority in vine breeding. Since the early 1990s he has championed fungus-resistant grape varieties [Piwi].

ŒIL DE PERDRIX

The Neuchâtel speciality – literally 'partridge's eye' – is a rosé from Pinot Noir to which up to a tenth of Pinot Gris may be added.

FIRST WINE OF THE YEAR NON FILTRÉ

The first wine of the year is Non-Filtré, a cloudy, unfiltered Neuchâtel white wine from Chasselas grapes, bottled with its lees. The labels are affixed upside down to show that the bottle must be turned before opening. This sets the yeast particles in motion.

68% ORGANIC

Neuchâtel is the first major wine canton to cultivate more than half of its area organically, namely 68%.

60

FAMILY ESTATES

Sixty family estates tend 220 hectares of vineyards on Lake Biel.

2013

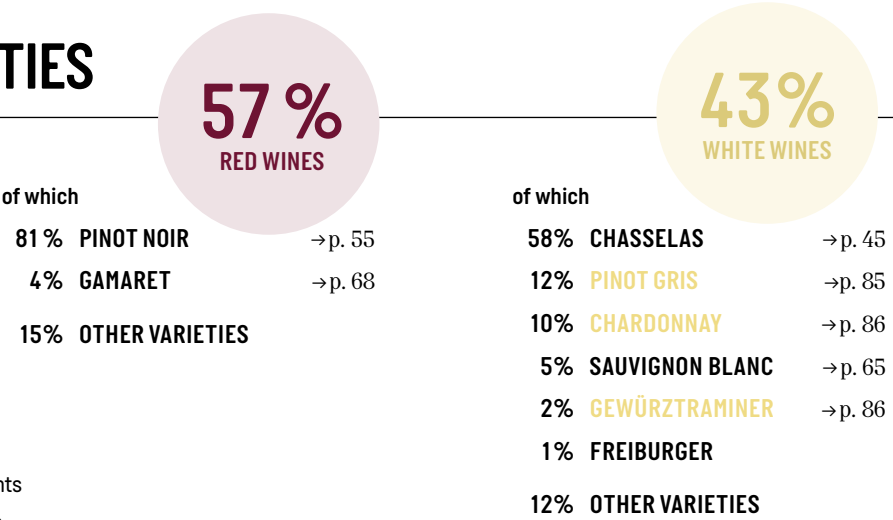
VULLY-CHARTA

Several winegrowers from Vully signed a charter in 2013. They are committed to the quality of the two white specialities Freiburger [a variant of Silvaner] and Traminer [Gewürztraminer].

SPARKLING

People from Neuchâtel were pioneers of sparkling wine in Switzerland. As early as 1810, the Bouvier family began producing sparkling wines by the traditional method. They were delivered primarily to the Kingdom of Prussia, to which Neuchâtel belonged at the time. The traditional house Mauler in Môtiers has also been crafting sparkling pearls of wine with passion since 1829.

THE MAIN GRAPE VARIETIES

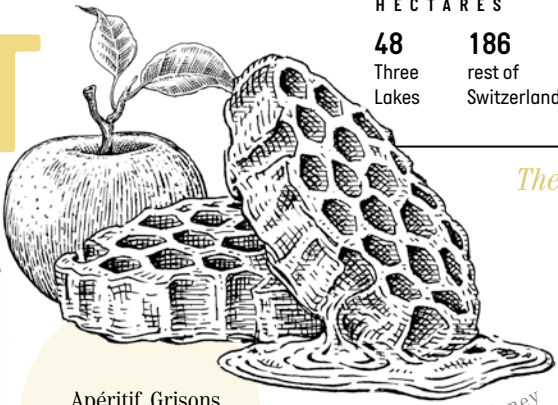


AOC BIELERSEE
The wine region on Lake Biel counts 77 grape varieties among its AOC.

SELECTED 3 VARIETIES out of 115

ALSO GRAUBURGUNDER, PINOT GRIGIO
IN VALAIS MALVOISIE

PINOT GRIS



H E C T A R E S		G R O W N	
48	Three Lakes	186	rest of Switzerland
			Valais Vaud Three Lakes Geneva

Apéritif, Grisons
barley soup

WINE & FOOD

The full-bodied one

PINOT GRIS
A mutation of Pinot Noir with its own character, Pinot Gris is among Switzerland's most aromatic white varieties. The wine captivates with richness, creaminess and a discreet fruitiness that never seems pushy. The grapes shimmer pink-grey and are fairly sweet by harvest time.

CHARDONNAY

HECTARES	GROWN
42 Three Lakes	370 rest of Switzerland

The versatile one



IN VULGY TRAMINER

GEWÜRZ-
TRAMINER

HECTARES	GROWN
8 Three Lakes	37 rest of Switzerland Vaud Three Lakes

The fragrant one

Rose

Spices

Lychee

Mango

WINE & FOOD

Asian cuisine,
blue cheese

CHARDONNAY
Chardonnay is a quick-change artist whose taste depends strongly on the growing area and the way it is matured. The globally popular variety hails from Burgundy and came to Switzerland in the 20th century. It tastes sometimes crisp and fresh, sometimes creamy and full-bodied when aged in barrique.

GEWÜRZTRAMINER
Lush, fragrant and full of exoticism, Gewürztraminer is the sensual seductress among grape varieties. The wine glows golden yellow and exudes a bouquet of opulent aromas. The early-ripening variety is somewhat particular – soil, site and climate must be right for cultivation to succeed.



JAN UNFILTERED STAR 10

Always on the third Wednesday in January, Neuchâtel's winegrowers proudly present their *Non Filtré* in the canton's two largest cities.

neuchatel-vins-terroir.ch

MAY OPEN CELLARS 11

In May, Open Wine Cellars events are held on Lakes Neuchâtel and Biel and in the Vully. The latest vintages can be tasted.

swisswine.com/wein-events

SEP PARADE FOR WINE 12

Every year, at the *Fête des Vendanges* harvest festival in Neuchâtel at the end of September, the prestigious prize 'La Gerle d'Or' is awarded to the best Chasselas from the region, and the winning winery is given a special place of honour in the festival parade through the old town. Since 2022, a Wine Village with more than 20 chalets has been at the heart of the festivities. fete-des-vendanges.ch

OCT CELEBRATIONS ON LAKE BIEL 13

Almost every wine village in the region holds its own wine festival. One well-known example is the Trüetele in Twann, with tastings, concerts and a specialist market. There are also numerous wine festivals in Tüscherz, Schafis, La Neuveville, Ligerz and Erlach in the autumn, as well as in the spring. truelete.ch,

bielerseewein.ch/kalender

NOV PRE-CHRISTMAS 14

Shortly before Christmas, winegrowers from Vully open their cellars and invite you to atmospheric tastings of the appropriate festive wines.

vully.ch

● Lake Biel:
Harvest with a view
of St Peter's Island.

Enjoying Wine

WHICH WINE WITH WHICH FOOD?

Fondue, crispy fried fish
CHASSELAS →p.45

Aperitif, crispy fried fish
MÜLLER-THURGAU →p.58

Whitefish fillet, goat's cheese
SAUVIGNON BLANC →p.65

Polenta with stews, rabbit in mustard sauce
BONDOLA →p.79

Fillet of beef, Bernese Alpine cheese
GAMARET →p.68

Pilzgerichte, Kalbfleisch
PINOT NOIR →p.55

Grisons meat, Alpine cheese
COMPLETER →p.57

Fish dishes, lemon risotto
PETITE ARVINE →p.35

Raclette, fish dishes with sauce
SAVAGNIN BLANC →p.39

Lamb, vegetable Casserole
CABERNET FRANC →p.79

Vegetarian cuisine, Papet vaudois
GAMAY →p.68

Grilled steak, dark chocolate
SYRAH →p.36

Vaud Tomme cheese, asparagus
DORAL →p.45

Vegetable quiche, whitefish fillet
PINOT BLANC →p.55

Asparagus, apricot tart
SILVANER →p.35

Game dishes, Valais dried meat
CORNALIN →p.36

Rösti with Zurich-style sliced veal
GARANOIR →p.48

Seafood, Valais dried meat
AMIGNE →p.39

Asian cuisine, blue cheese
GEWÜRZTRAMINER →p.86

Grilled vegetables, vitello tonnato
SOUVIGNIER GRIS →p.58

Red meat, bratwurst with rösti
DIVICO →p.48

Stews, game
HUMAGNE ROUGE →p.36

Gruyère AOP, creamy pasta
CHARDONNAY →p.86

Fish dishes, raclette
HUMAGNE BLANCHE →p.39

Crispy fried perch, cheese tart
RÄUSCHLING →p.57

Pasta with tomato sauce, grilled sausages
GALOTTA →p.48

Risotto, pizza, polenta
MERLOT →p.75

LIGHT OR HEAVY
Light dishes like light wines such as rosé or white wine, heavy dishes like powerful red wines.

ACIDITY EMPHASISES FRESHNESS
Wines with high acidity suit dishes with acidic components, such as a vinaigrette.

HOW DO YOU LIKE YOUR WINE?

FROM WHITE WINE

light

TO RED WINE

powerful

It is advisable to avoid coffee, curry and cigarettes before tasting.

There is no right or wrong. What matters is to find the wines you like. You can write down your favourites for next time.



COLOUR

From pale yellow to gold, from light red to deep red

When you swirl the glass, 'tears' show on the inside and indicate alcohol or sugar content: the higher it is, the more pronounced they are and the more slowly they run.



FLAVOURS

From fruity to floral, from woody to spicy



TASTE

Sweet, sour, salty and tannins

Depending on its sugar content, a wine is described as dry, semi-sweet or sweet. The finish is described as short or long, depending on how long the flavour lingers.

A neutral glass, some bread and water between sips, and a notebook – and your tasting set-up is ready.



More information:
[swisswine.com/wine-tasting](https://www.swisswine.com/wine-tasting)

SWEETNESS BALANCES HEAT

Spicy dishes, such as Asian cuisine, harmonise ideally with sweeter wines, such as Amigne.

SAME REGION

You can never go wrong pairing regional dishes with wines from the same region.

WHERE TO TASTE IT?

Wine Fair 'WeinGenussPlus'

Aargau aargauer-weine.ch

Wyschiff

German-speaking Switzerland wyschiff.ch

Swiss Organic Wine Fair 'BioVino'

Lausanne biovino.ch

Swiss Natural Wine Festival

Lausanne & Zurich vin-nature.ch

Swiss Wine Tasting

Zurich swiss-wine-tasting.ch

Swiss Wine Festival

Winterthur swisswinefestivals.events

Salon Vinea

Sierre salonvinea.ch

Divinum Wine Fair

Morges & Aigle salon-divinum.ch

WHERE TO ENJOY IT?

The **Swiss Wine Gourmet** label distinguishes restaurants where Swiss wine takes centre stage. Establishments bearing the label serve at least two Swiss wines by the glass all year round and list at least five items from domestic cellars on the menu.

swisswinegourmet.ch

1 glass: Selection of Swiss wines; 25% or at least 10 Swiss wines. 10 Swiss wines

2 glasses: Good selection of Swiss wines; 50% or at least 15 Swiss wines

3 glasses: Excellent selection of Swiss wines; more than 75% or at least 30 Swiss wines



WINE IS EARTH'S POETRY.

Mario Soldati, 1907–1999, writer and director

Switzerland. Naturally.



SWISS WINE