

## Press Release

A Geneva Gewürztraminer wins top prize in its category at Vinitaly

**The Grand Gold Medal for best “oak-aged still wine with denomination of origin” was awarded at the International Wine Competition, which took place for the 17<sup>th</sup> time this year at the Vinitaly International Wine and Spirits Exhibition in Verona.**

A dry 2005 *Le Natif* Gewürztraminer made by the Clos de la Donzelle in Dardagny won a "Gran Medaglia d'Oro", the top distinction awarded in each category at the March 25-29 competition during which 105 wine professionals tasted 3,669 wines from 32 countries.

Gewürztraminer, which is the most prevalent grape variety in Alsace, was first introduced in Geneva in the early 1970s. Today, a little over 7 hectares of it are grown in the canton. The variety lends itself to being vinified as a dry white wine, but produces equally excellent results when vinified sweet after air-drying the grapes to concentrate their sugar.

Gewürztraminer is the German name (*Gewürz* means spice) of this aromatic grape variety with pink fruit that is also known as Savagnin Rose Aromatique. Vinified dry, Gewürztraminer marries well with spicy dishes like curry and cheeses like fresh goat's cheese, Munster and Roquefort. As a sweet wine, it is good with desserts, particularly chocolate ones. These rich wines are characterized by refined notes of roses and lychee.

This is not the first time a Geneva winery comes in first in Verona. In 2001, Bernard Bosseau of the Domaine de la Planta in Dardagny also won a Grand Gold Medal for his *Bartholie* sparkling wine, ahead of some of the world's most prestigious names in champagne.

### The winner:

Clos de la Donzelle, Bernard Vuagnat-Mermier

Route de la Donzelle 8, 1283 Dardagny

T 022 754 02 81

More at [www.vinitaly.com](http://www.vinitaly.com)



(c) Régis Colombo/www.diapo.ch

Bernard Vuagnat, the Dardagny winemaker whose Gewürztraminer took gold in Verona