

Vol. IV/2009

# TERRIFIC TERROIR magazine



**from season to season farmers' markets geneva  
wines where to eat terroir in the city festivals  
events plus news resources and more**

**Annual Guide**



Posters designed for the Swiss Farmers' Union by award-winning graphic artist Monique Félix. These and others in a series can be ordered free at the Shop on [WWW.AGRICULTURE.CH](http://WWW.AGRICULTURE.CH).



PHOTOS © AGRIC. LAUSANNE

Scroll down to Affiches/Foires, select Légumes (20257) and Fruits (20265). Scroll down more, fill out your details, and send. You will be billed a modest amount for postage.

## A Word from the Editor

The 'National Programme Nutrition and Physical Activity 2008-2012', which was approved by the Swiss federal government in 2008, is aimed at countering the disturbing increase in the number of overweight and obese people in this country, particularly children.

Those keywords – **nutrition** and **physical activity** – are this year's *Terrific Terroir* theme.

What better way to eat nutritiously than by eating local, seasonal, fresh food?

And a great way to exercise is to take advantage of Geneva's still-too-little-known countryside, so near the city, and ideally suited to walking and cycling.

And don't forget your camera. See p. 5 to find out how a photo you take at Caves Ouvertes or the Russin Harvest Festival could win you a magnificent dinner for two!

*Gail Mangold-Vine*



© LAURENT GUIBAUD, GENEVA

*Terrific Terroir* is produced as part of the outreach campaign to English speakers of the Office de Promotion des Produits Agricoles de Genève (OPAGE), 109 Chemin du Pont-du-Centenaire, 1228 Plan-les-Ouates, [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

Published annually, *Terrific Terroir* is distributed to multinationals, international organizations, clubs and associations, selected stores and hospitality venues. It is also available free at the following distribution points:  
 - Geneva Welcome Centre (address and hours on p. 4)  
 - UN Kiosk (address and hours on p.4)  
 - Geneva Tourism (address and hours on p.3)  
 - Information Arcade (address and hours on p.3)  
 - OffTheShelf English Bookshop, 15 Blvd Georges-Favon, Plainpalais (Tues-Fri 9-6:30, Sat 10-5)

To download *Terrific Terroir* in PDF, go to the English version of [WWW.LESVINSDEGENEVE.CH](http://WWW.LESVINSDEGENEVE.CH) (Press).

Concept, text, production and distribution:  
**CFS Communication**, 12 Rue Michel-Servet, 1206 Champel/Geneva, T +41 (0) 22 346 17 28, F +41 (0) 22 346 15 63, [WWW.CFSCOMMUNICATION.COM](http://WWW.CFSCOMMUNICATION.COM).

Graphic design:  
**Toby D. Saïded**, Geneva  
 Printed by  
**SRO-Kundig**, Geneva;  
 print-run 10,000



To contact the editor or request advertising rates, e-mail [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH). Contact details, prices and opening hours in this publication are correct when we go to print. We regret any inconvenience that subsequent changes may cause our readers.

© CFS Communication. All rights reserved.

Cover photo: Geneva countryside with view of Mount Salève © Régis Colombo/diapo.ch

## Contents

**Vol. IV/2009**

<b>Getting Around.....</b>	<b>page 3</b>
<i>Exploring the countryside – resources</i>	
<b>News &amp; Views .....</b>	<b>pages 4-5</b>
<i>Welcome to Geneva – and multitasking your way to discovering it, plus expat profiles</i>	
<b>Farmers' Markets .....</b>	<b>pages 6-9</b>
<i>Buying from producers, calendar of rural events, farms that rent guest rooms</i>	
<b>Reviving a Baking Tradition.....</b>	<b>page 10</b>
<i>Eliane Potu tells us about a cookie making a comeback</i>	
<b>Growing Saffron – A Geneva First.....</b>	<b>page 10</b>
<i>Samuel Läng's fascinating hobby</i>	
<b>Small, Soft (and Local) Cheese .....</b>	<b>pages 10-11</b>
<i>"L'Edelweiss du fromage": Val d'Arve</i>	
<b>High Priority: Fruit &amp; Veg.....</b>	<b>page 11</b>
<i>The Food Pyramid, and an enticing stir fry recipe</i>	
<b>Complete List of Street Markets – City, Suburbs, and Villages.....</b>	<b>page 12</b>
<i>With French/English vocab tips and how to know what's in season</i>	
<b>Great Cakes and Bakes .....</b>	<b>page 13</b>
<i>Terrific Terroir visits two favorite Geneva bakeries: Ruckstuhl and Wolfsberg</i>	
<b>Horticulturists' Hits.....</b>	<b>pages 14-15</b>
<i>Flowering plants and cut flowers the specialists love this year</i>	
<b>The Wine Scene .....</b>	<b>pages 16-18</b>
<i>Basic info on Geneva wines, award-winning vintages, events, profiles and more</i>	
<b>Caves Ouvertes: Open House at Geneva's Wineries.....</b>	<b>pages 19-20</b>
<i>A complete list of the canton's wineries and the Cave de Genève's "grower-seller" network</i>	
<b>The Harvest Festival in Russin.....</b>	<b>pages 21-22</b>
<b>Terroir Ambassadors .....</b>	<b>pages 22-23</b>
<i>Restaurants and catering services</i>	

# Getting Around

In keeping with the theme of this year's Terrific Terroir, our resources page focuses on combining the benefits of outdoor exercise with discovering Geneva's countryside.

## Cycling

The *Carte vélo Genève ville et canton* includes good-to-know info (in French, but easy to get the gist of) about transporting your bike on trams, buses, train and boats.



Another publication, *Cyclévasions*, presents three mapped itineraries: (1) to Satigny, the canton's most concentrated winegrowing region; (2) to Sézenove, a wine village located between the Rhône and Arve rivers; and (3) to the foot

of Mount Salève, Geneva's iconic backdrop. Included are relevant details should you wish to cross the border into France and ride up (with bike) on the cable car.

All itineraries have Geneva's main train station, Cornavin, as point of departure, and that's also where you can rent bikes from [WWW.GENEVEROULE.CH](http://WWW.GENEVEROULE.CH) or [WWW.RENT-A-BIKE.CH](http://WWW.RENT-A-BIKE.CH).

## Walking

Mapped itineraries present city walks, mainly, but a number do take you past city limits. The maps are available in English. We recommend:

*From Here and Afar.* A walk along the Arve River from Jonction to Veyrier (4 hours). Things get very woodsy as you approach Veyrier, the views of the Salève are superb – and when you get to the Sierne bridge, it's worth walking up to the hamlet of Sierne, one of the most beautiful in the canton.

*Walking Downstream.* Start in the city, at La Perle du Lac, and follow the Rhône towards the Verbois dam (4 hours). This walk is part city, part suburb – and,

surprisingly, part wild and tangly forested area by water's edge.

All publications are free. **Geneva Tourism**, 18 Rue du Mont-Blanc, 1201 Geneva, open Monday 10 a.m. to 6 p.m.; Tuesday through Saturday 9 a.m. to 6 p.m.; Sunday 10 a.m. to 4 p.m.

**City of Geneva Information Arcade**, 1 Pont de la Machine, 1204 Geneva, open Monday noon to 6 p.m.; Tuesday through Friday 9 a.m. to 6 p.m.; Saturday 10 a.m. to 5 p.m.

## Discovery Trail along the Rhône

This mapped itinerary picks up where *Walking Downstream* leaves off, and takes you all the way down to the Verbois dam – smack dab in the heart of Geneva wine country.

The itinerary (in English) is available free at the **Direction générale nature et paysage Canton de Genève**, 7 Rue des Batoirs, 1205 Geneva, open Monday through Friday, 8 a.m. to noon; help yourself. To order, call T 022 327 47 11 (weekdays 9 a.m. to noon, 2 to 5 p.m.). English spoken. No postal charges to Swiss addresses.

For more river walks: go to [WWW.GE.CH/NATURE](http://WWW.GE.CH/NATURE). Sorry, this is in French only. Under 'Sentiers didactiques' the site also lists signposted trails like the one through the vineyards leading off from the village of Dardagny.



## Campagnon

Cycling or walking, here's the absolute must to take along – a map of Geneva's countryside showing the location of farm stores,



wineries, eateries and picnic areas, beaches and swimming pools, viewing points and lots more including public transportation stops. Text is in French and English.

The new Campagnon comes out in May, and it's free at Geneva Tourism and the Information Arcade. Also check out [WWW.CAMPAGNON.CH](http://WWW.CAMPAGNON.CH) – there is an English version.

## Running

A sampling of organized runs: 'Courir pour aider' (May 2 – Meinier); 'Course du Vignoble' (May 9 – Soral); 'Tour du Canton' (May 27 and June 3, 10 and 17 in Veyrier, Grand-Saconnex, Vernier, and Prévessin-Moëns); 'Course du Mandement' (August 29 – Satigny); and the 'Demi de Jussy' on September 20. These are by far not the only possibilities: more at [WWW.COURIR-GE.CH](http://WWW.COURIR-GE.CH).

## Something special

Interested in small group cycle or walking tours of the Geneva countryside? Anne Quiry may be just the person you need. A former stockbroker turned events organizer, Quiry created ZimiZPromotions in 2008.

"One of our focuses is the Geneva countryside, both in terms

of venues – like wineries – for staging private or corporate events, but also for excursions." She offers tours for groups of between 6 to 12 people; some are scheduled but private ones can also be organized.

"Lunch and sometimes also breakfast on farms is part of what makes our outings special," says Quiry, who speaks English along with her native French, and says her motto for these outings is "simplicity, but well-done."

"I think respect for the environment is tied to respect for our health, which among other things means getting exercise but also eating seasonal [and sustainably-produced] food – hence, supporting our local farming community."

Quiry says she is also contemplating donating a percentage of revenues to worthwhile causes.

In case you're wondering about Quiry's company name: it's a palindrome of *zim zim* – the sound a friend of Quiry's makes when watching her in full multitasking form, getting things done as she keeps a conversation going.

Call Anne Quiry for more information (T 022 301 37 00) and visit her website: [WWW.ZIMIZPROMOTIONS.CH](http://WWW.ZIMIZPROMOTIONS.CH).



## News & Views

CAGI main office in Villa La Pastorale...



...and the UN Kiosk

PHOTOS COURTESY OF CAGI

### Welcome Partners – Getting the Information You Need

#### Geneva Welcome Centre (CAGI)

Created by the Swiss federal government and the canton of Geneva, the Geneva Welcome Centre provides complimentary information and services to facilitate every aspect of settling down in, and getting to know, Geneva.

Although mostly accessible only to the 40,000 expats in the international organizations, NGOs and diplomatic missions, as CAGI events manager Nicolas Stettler points out, anyone can pop by Route de Ferney for free documentation or to attend one of their popular “every third Thursday of the month from 6 p.m.” get-togethers.

CAGI also makes documentation available at its kiosk inside the UN, and is a driving force behind a reception given every year for foreign diplomats at the Russin Harvest Festival. To

Newly created [WWW.GEINFO.CH](http://WWW.GEINFO.CH) works closely with CAGI and provides information albeit no services to the 15,000 expats working in Geneva’s multinationals.

encourage their constituents to explore the Geneva countryside on their own, CAGI director Bernard Reymond says plans are afoot for special coupons that can be exchanged for a free bottle of wine when they visit a winery. Reymond appreciates the canton’s *Esprit de Genève* wines (more on p. 16) as ideal for toasts because they were created as symbols of what Geneva stands for.

**CAGI**, 106 Route de Ferney, 1202 Geneva, [WWW.CAGI.CH](http://WWW.CAGI.CH). Help yourself to free documentation set out on the ground floor, weekdays 9 a.m. to 6 p.m.

**UN Kiosk**, Door 6, weekdays 9 a.m. to 5 p.m.

### Terroir Notes

You may have caught La Brante, Musique Villageoise de Bernex,

at the Terre Avenir stand at last year’s Foire de Genève, or seen its picturesquely clad members playing their special brand of Geneva-focused Swiss folk music at official cantonal events. If not: they’ve just launched a website, [WWW.LABRANTE.CH](http://WWW.LABRANTE.CH), featuring audio and video clips, and CDs are available.

Another local group – yodeling and alphorn – is making a mark as well. Shown here while filming a TV appearance, Jodler Club Alphüttli released its first CD to celebrate the club’s 90<sup>th</sup> anniversary last year. More at [WWW.ALPHÜTTLI.CH](http://WWW.ALPHÜTTLI.CH).



COURTESY OF JODLER CLUB ALPHÜTTLI

### For Multitaskers

*Great ways to soak up the spirit of Geneva, catch an event, and sample local food and wine.*

#### Foire de Genève

Visiting the Terre Avenir (OPAGE) stand at Geneva’s “home and art of living” expo is like taking a mini-course in local food and wine, and traditional dishes.

Last year, the classic Geneva-style home-cooking dished out to customers, seated no frills at picnic tables covered with linoleum cloths with the Terre Avenir logo (see p. 11) on them, was packing them in over lunch.

We tucked into a 27 franc *dégustation* plate of Genevois specialties: bison stew, *longeole* (a cooked sau-

*(continued on p. 5)*

### Expat Profile

#### Think Global, Eat Local

Since 2006, UK-born chef Gavin Clutterbuck has been running a catering business and English-language cooking school in the Eaux-Vives area of Geneva City. As a world citizen who takes his cooking references from all over, Clutterbuck is an ardent believer in the virtues of buying fresh local produce.

“One of the things I love about Geneva is that the quality of the produce is so high,” he says. “You can *taste* that.”

Clutterbuck conducts both corporate teambuilding courses and “cooking birthday parties” for kids from age five in his Eaux-Vives kitchen with lounge/dining area that he designed himself. The reason he named his business Chex becomes readily apparent from the distinctive large-checked black and white pants he wears with his chef jacket. There are matching checked aprons for course participants in large and small sizes.

On request, Clutterbuck organizes private classes for groups of six to twelve adults. Catering includes everything from BBQs to dinner parties.

He says he has been so busy building his business, converting the home in Collex-Bossy he shares with his American wife, and the birth of their first child, that he is only now broadening his scope of references beyond local produce to include other Geneva products. But he has already forged one link: with Cartier, the Versoix bakery and chocolate-maker: “when I cater, they supply the desserts.”

More at [WWW.CHEX.CH](http://WWW.CHEX.CH). A recipe is on p. 12.



Chef Clutterbuck with birthday party cooks

COURTESY OF CHEX

## Expat Profile Locavore Lunch

How did Geneva's American International Women's Club come up with the idea of "enjoying a lunch where everything is locally produced" followed by a "local food swap"?

Meet Sue Garland. She is a member of the AIWC's Ecology Group and a committed locavore. The lunch was her idea.

What is a locavore? "A person who eats food grown or produced within a certain radius of their home," says Garland, adding: "Locavores are motivated by the desire to know where their food comes from and how it is grown, and to reduce the amount of fossil fuels needed to get it to their table."

Garland, who is from the UK, says she has been interested in ecology for a couple of decades. Since she and her husband moved with their younger son to Geneva in 1999 she has continued to 'walk the talk' of her environmental commitment.

Just one of many ways she does that is subscribing to a weekly bag of fresh veg delivered by Corsier farmer Jean-Charles Argand. "We get a



The AIWC Cooking Group – Kathy Gardner lower left

COURTESY OF AIWC GENEVA



Sue Garland

COURTESY OF SUE GARLAND

huge amount for the money, very high quality, fantastically fresh."

When she took her lunch idea to Kathy Gardner, who leads the AIWC Cooking Group, Gardner agreed to it right away. As we go to print, she and her group are using *Terrific Terroir* to source local foods.

"After lunch for up to 30 members, the group will put their 'swap' item – e.g. honey, wine, oil, lentils – on the table. The idea is to learn about the products, after which there will be a draw and each person will leave with a different item than the one they brought," Garland says.

Garland will also be speaking at the lunch, "presenting four main points: the quality of local food is good; it's not mass-produced; buying it reduces carbon footprints – and increases your knowledge of local areas."

COURTESY OF OPAGE



Terre Avenir stand, Foire de Genève 2008. Center: Viviane Jutheu de Witt, Foire de Genève president. To her right, Patricia Laeser and winemaker Louis Serex. To her left: winemakers Didier Cornut and Philippe Plan

(continued from p. 4)

sage with fennel seeds in it, slices of which are served hot), potatoes gratin, green lentils, and cardoons. This came with a mixed salad and slabs of bread. Local wines were served by the glass, but winemakers also had stands where you could wine taste. And there were all kinds of products for sale.

Isaïe Arpa is in charge of the kitchen and sales of meat products

at the stand; Patricia Laeser, president of an association for farmwomen called Les Dames Paysannes, is responsible for all other sales and front-of-house staff. Between them, they oversee getting up to 650 meals served *per day* at the hugely popular restaurant, and friendly service for buyers of products.

Says Arpa: "People like to come to the stand because all of us working here actually create the 'artisanal' food and wine we're

selling, so we can impart that love and knowledge that makes discovering these products a pleasure. And – by the way – we make sure to have an English speaker on hand at all times." (GM-V)

November 13-22, 2009.  
[WWW.FOIREDEGENEVE.CH](http://WWW.FOIREDEGENEVE.CH).

### Escalade

Many mistake this for the marathon that has runners filling Old Town streets in early December every year. But this is actually a much older event celebrating Geneva's independence from 1602, when it pushed back an attempt by Savoy to invade it, until it became a part of Switzerland in the 19th century.

Historic reenactments with some 900 costumed participants



Escalade

© GENEVE TOURISME

and 60 horses; street stands with delicious local treats including wild boar roasting on a spit, a traditional vegetable soup, mulled wine; special tours of parts of the Old Town not usually open to the public – this is your chance to absorb some history, savor local specialties, and get to know the Old Town better: it comes alive during the two-day event, the transformation is quite amazing.

December 11-13, 2009.  
[WWW.COMPAGNIEDEI602.CH](http://WWW.COMPAGNIEDEI602.CH).

The Domaine has two Michelin stars



COURTESY OF DOMAINE DE CHATEAUEVIEUX

### Take part in a photo contest

Win a 600 franc coupon for dinner for two at Domaine de Châteauevieux!

Send us a picture taken at Caves Ouvertes (see pp. 19-20) or at the Russin Harvest Festival (see pp. 21-22).

Digital photos should be at least 3MPixels, size 1600 x 1200, sent by e-mail to [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH) with a request for a return receipt. Or you can mail a photo at least 13 x 18 cm to CFS Communication, 12 Rue Michel-Servet, 1206 Champel/Geneva.

Please name the event the photo was taken at and list your full name, address, e-mail and phone number.

The jury is comprised of Denis Beausoleil, director of OPAGE, renowned Swiss wine country photographer Régis Colombo, and Gail Mangold-Vine, editor of *Terrific Terroir*.

Deadline: October 15, 2009. If you are the winner you will be advised by e-mail before the end of November, 2009.

OPAGE reserves the right to publish and/or exhibit all photos at any time after the competition. Coupon valid 1 year. More about the restaurant at [WWW.CHATEAUEVIEUX.CH](http://WWW.CHATEAUEVIEUX.CH).

# Farmers' Markets

More and more of Geneva's farmers are selling direct from the farm. Some of them have opened stores, to sell their own and other terroir products, and this network of shops grows with each year. We've compiled a list that tells you who's selling what and how.

## Fresh Seasonal Produce

### Right Bank

▼ **Bellevue.** Biolocal, 34 Route de Valavran. T 079 294 10 88. *Also: pasta including quinoa, rice, cereals (flakes), eggs, fresh herbs in season, dried herbs for teas, bread, jams, fruit juice, mustards, oils, vinegars, honey, chocolate and dried fruit.* **Shop:** Monday 3 to 7 p.m.; Wednesday 3 to 6 p.m.

● **Dardagny (Malval).** Domaine des Crêts, 36 Route de Malval. T 022 754 12 64. Pear filling for traditional *rissole* cookies. **By app't.**

**Dardagny.** Les Secrets du Soleil, 446-447 Route du Mandement. T 022 754 13 84. *Also: cereals, wine, grape must, apple juice, jams, vinegars, oils, mustards, flowers, and more.* **Market:** Tuesday 7 a.m. to noon, 3:30 to 7 p.m.

**Genthod.** Ferme Baumgartner, 38 Chemin des Limites. T 022 774 29 69. Potatoes only. *Also: eggs.* **By app't.**

**Meyrin.** Domaine des Arbères, 50 Chemin des Arbères. T 022 782 57 07. Green asparagus only. *Also: beef, wine.* **By app't.**

**Meyrin.** Ferme de Feuillasse, 10 Route H.-C. Forestier. T 022 782 90 58, [WWW.LAFRAISIERE.CH](http://WWW.LAFRAISIERE.CH). Berry specialist (*self-pick*). *Also: some veg, liqueurs, syrups, brandies.* 7/7 8 a.m. to 6 p.m. *June, first part of July (berry season).* **Market:** same hours but only Monday, Wednesday and Saturday the rest of the year.

**Russin.** La Ferme Enchantée, 34 Chemin de la Croix-de-Plomb. T 022 754 12 37, [WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH). Fruit and potatoes only. *Also: jams, wine.* **Sales:** Monday through Saturday 8 a.m. to 6 p.m.

▶▶▶▶ **Versoix.** Ferme Courtois, 13 Route de la Branvaude. T 022 755 43 16,

[WWW.FERMECOURTOIS.CH](http://WWW.FERMECOURTOIS.CH). *Also: meat, dairy, bread, lentils, mustards, apple juice, wine, organic teas, cookies, and much more.* **Shop:** Monday, Tuesday, Friday 9 a.m. to 7 p.m.; Saturday 9 a.m. to 5 p.m.

### Between the Rhône and Arve Rivers

**Cartigny.** Ferme de la Brunette, 360 Route de Chancy. T 022 756 16 76, [WWW.GALLAY-FLEURS.CH](http://WWW.GALLAY-FLEURS.CH). Cardoon specialist. *Also: jams, honeys, mustards, lentils, wine, flowers and much more.* **Shop:** Monday and Tuesday 8 a.m. to noon and 2 to 7 p.m.; Wednesday 3 to 7 p.m.; Thursday through Saturday 8 a.m. to 7 p.m.

▶ **Cartigny (La Petite Grave).** Raymond Cocquio, 3 Route Croix-en-Champagne. T 022 756 19 14. Potatoes only. *Also: lentils and wine.* **By app't.**

**Grand-Lancy.** Pierre Boehm, 11 Chemin Creux-du-Cheval. T 078 620 34 28, [WWW.CARDONGENOVOIS.COM](http://WWW.CARDONGENOVOIS.COM).

Veg only; cardoon specialist. *No direct sales here, but look out for his prepared cardoons in jars at Coop and stores everywhere.*

**Plan-les-Ouates.** Ferme des Contamines, 248 Route du Saconnex d'Arve. T 022 771 32 18. **Market:** Friday 3:30 to 7 p.m.

▶▶▶ **Plan-les-Ouates.** Marie-Thérèse Delétraz, 234A Route du Saconnex d'Arve. T 022 771 21 29. Organic heirloom veg, parsnips, and wild garlic and dandelions in season. *Also: eggs, goat's cheese.* **Sales:** Wednesday 4 to 7:30 p.m.

**Veyrier.** Domaine du Petit-Veyrier, 6 Chemin du Petit-Veyrier. T 022 784 12 54. Fruit only (including berries). *Also: jams, syrups, wine, liqueurs, brandies and beef.* **By app't.**

▶▶ **Veyrier.** Laure and Francis Chavaz, 62 Chemin des Marais. T 022 784 09 42. *Also: oils, eggs, cheese, apple juice, jams, honey and more.* **Market:** Thursday, 3 to 7 p.m.

### Left Bank

**Chêne-Bougeries.** François Grosjean, 55 Chemin de la Montagne. T 022 349 22 65. Veg specialists, also of heirloom varieties including cardoons, and some fruit mainly berries. **Sales:** Tuesday and Friday 9 a.m. to noon.

**Corsier.** Jean-Charles Argand, 20A Route de Corsier. T 076 562 59 67. Veg and pumpkin specialist. *Also: flowers.* **Market:** Friday 6:30 a.m. to 1 p.m.

**Gy.** Ferme de Merlinge, 85 Route de Gy. T 022 759 15 92, [WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH). Berry specialists (*self-pick during the summer months*). *Also: bread, wine, oils, vinegars, jams, and much more.* **Shop:** open April to December, Wednesday 9 a.m. to 6 p.m., Saturday 9 a.m. to 12:30 p.m.

**Jussy.** René Vuagnat, 280 Route de Jussy. T 022 759 15 38. Potatoes only. **Sales:** Friday 4 to 6 p.m., Saturday 9 a.m. to noon and 2 to 6 p.m.

**Meinier.** Philippe Chenevard, 80 Route de Compois. T 022 759 15 19. **Market:** Wednesday 1:30 to 7 p.m.

**Puplinge.** Ferme Gonin, 32 Route de Cornière. T 022 349 74 50, [WWW.FERMEGONIN.CH](http://WWW.FERMEGONIN.CH). Mainly vegetables. *Also: jams, honey, flowers and more.* **Shop:** by

## ▼ Profile

Denise Adler of Directdujardin works out of her newly-converted, wood-lined, shoe-box of a store, the Biolocal, in Bellevue and also sells at the St. Jean organic market on Thursdays (see p. 12). Her shop's name is derived from the fact that she sells organic, local (from Geneva and Vaud) foods. "Any imported items are fair trade," she says.

Adler started growing her Bio Suisse-certified produce in 2003, on the property surrounding her home, and has since acquired additional land. She specializes in fruit and some veg, herbs, and also sells seedlings and young plants. Part of her garden is left wild so that the berries she picks in the summertime can grow. Fig trees provide fruit for home-made jams, as do peach vines.

In March, Adler's fresh produce consisted of potatoes, squash, carrots, celery root, Brussels sprouts, onions, walnuts, pears, apples and kiwis. "It's not 'fresh' in that sense," she says. "But *légumes and fruits de garde* are seasonal now." These



Borage and bee

are fruit and vegetables harvested in the fall and stored at proper cellar temperatures so as to last the winter.

Adler, whose daughter Aline works with her in the business, also cultivates what she calls "forgotten, re-discovered and favorite" vegetables, including iceberg lettuce, sea purslane, and Japanese Kabocha pumpkin (shown here). She is also an active participant in the programs of an association dedicated to rare species ([WWW.PROSPECIERARA.CH](http://WWW.PROSPECIERARA.CH)).



Kabocha (winter squash)

app't, and check website for [yearly markets](#).

## Apples, Apple Juice and Cider

### Right Bank

**Collex-Bossy.** Domaine Girod Frères, 19 Chemin d'Ornex. T 022 774 16 97. *Also: potatoes, honey, fruit brandies, wine.* **Sales:** September-October, Monday through Saturday 9 a.m. to noon, 1:30 to 5:30 p.m.; November-December, same hours, Saturday only; January-May, Saturday 9 a.m. to noon.

**Collex-Bossy.** Domaine de l'Orcy, 20 Chemin d'Orcy. T 079 449 10 12. *Also: honey, jams, fruit brandies.* **Sales:** September-March, 7/7, 9 a.m. to noon, 1:30 to 6:30 p.m.

**Collex-Bossy.** Jacquat Frères, 29 Route d'Ornex. T 079 606 46 37. *Also: wine.* **By app't.**

**Russin.** Denis and Nicole Girardet, 34 Route des Molards. T 022 754 10 39. *Also: wine.* **Sales:** Monday through Saturday 9 a.m. to 7 p.m.

**Russin.** Domaine des Molards, 21 Route des Molards. T 022 754 15 40, [WWW.MOLARDS.CH](#). *Also: jams, syrups, grape must, wine, flowers.* **Sales:** Monday through Saturday 4 to 7 p.m.

**Russin.** Les Grands Vergers de Russin, 1 Route des Molards. T 022 754 13 39. *Also: wine.* **Sales:** September-November, Monday through Friday 1:30 to 6 p.m., Saturday and Sunday 10:30 a.m. to 6 p.m. *Rest of the year: Saturday morning or by app't.*

**Satigny (Peissy).** Les Perrières, 54 Route de Peissy. T 022 753 90 00, [WWW.LESPERRIERES.CH](#). *Also: wine.* **Sales:** Monday through Friday 9 a.m. to noon, 2 to 6 p.m.; Saturday 9 a.m. to noon, 2 to 5 p.m.

▶▶▶▶ **Versoix.** Verger de St. Loup, 54 Route de Saint-Loup. T 022 755 60 10, [WWW.POMME.CH](#). **Sales:** September-December, Tuesday through Friday 3 to 6 p.m.; Saturday 9 a.m. to 5 p.m.

### Between the Rhône and Arve Rivers

**Bernex.** Ferme des Bois, 110 Route de Lully. T 022 757 27 29 or 079 293 30 88. **Sales:** Monday through Friday 5 to 7 p.m.; Saturday 9 a.m. to noon.

**Plan-les-Ouates.** Verger d'Arare, 106 Route de Bardonnex. T 079 417 58 08. *Also: pears and prunes.* **Sales:** Monday-Friday 2:30 to 6 p.m., Saturday 9 a.m. to noon and 1:30 to 4 p.m., Sunday 10 a.m. to noon.

**Troinex.** François-Michel Ormond, 9 Route de Pierre-Grand. T 022 771 04 30,



Raymond Cocquio

## Profile

Green lentils, also called French or Puy lentils, have been grown in Geneva since the 1990s. High-fiber, rich in protein, an excellent source of iron and B1, B2, and B6 vitamins, these meaty little pulses with a lightly peppery taste don't get all mushy when cooked – which they don't take long to do. And unlike most dry pulses, they require no pre-soaking although rinsing is recommended.

“Cook them for 20 to 25 minutes – one part lentils, three parts cold water – if you're going to use them in salad,” says grower Raymond Cocquio. Or in his family's favorite dish: lentils in aspic. “Aspic made from home-made beef consommé is best,” he says. “You create layers of aspic, lentils, and other ingredients like small bits of ham, hard-boiled egg, cooked carrot, and so on, let it set and serve in slices.”

Cocquio, whose ancestors emigrated from Italy in the early 20<sup>th</sup> century and settled in Cartigny in 1933, grows his green lentils on one and a half hectares and sells them to a major caterer and restaurants. But they are also available at some terroir shops – and directly from him: a 500 gram bag costs CHF 4.20.

Cocquio also direct-sells Agria, Lady Felicia and Charlotte potatoes, which he grows on another one and a half hectares. The grapes he grows on a further six hectares are sold to the Cave de Genève winery, which he represents in his part of the canton as a “grower-seller” – i.e. a sales outlet.

[WWW.POMMETROINEX.CH](#). **Sales:** September-November, Wednesday and Saturday.

### Left Bank

▶▶▶▶ **Gy.** Domaine du Chambet, 7 Chemin de la Garmaise. T 022 759 10 61, [WWW.CHAMBET.CH](#). *Also: wine.* **Sales:** Friday 5 to 7 p.m.; Saturday 10 a.m. to noon.

**Hermance.** Verger de la Segaise, 201 Route de Chevrens. T 076 316 88 77. *Also: honey.* **Sales:** From mid-September to the end of February: Monday, Wednesday, Friday 2 to 6:30 p.m., Saturday 9 a.m. to noon and 2 to 6 p.m.

▶▶▶▶ **Meinier.** Cidrerie de Meinier, 23 Route de Compois. T 079 213 89 26. **Sales:** September-November: Monday through Saturday, 9 a.m. to 6 p.m.; December-August: self-service.

▶▶▶▶ **Meinier.** Ferme de la Touvière, 10 Route du Carre d'Aval. T 022 750 00 20. *Also: wine.* **By app't.**

▶▶▶▶ **Meinier.** Le Pommier Garni, 31bis Route de Gy. T 022 772 09 03,

## Profile

In March, when we visited Laure Chavaz at Marché à la Ferme in Veyrier, the only home-grown produce she had was *rampon* – also called *mâche* and *doucette*. In English, that's lamb's lettuce, also in season in the winter: it pokes its crispy greenness through the cold soil, and pickers not only get the backbreaking work of leaning down to gather it up but in icy temperatures too.

Otherwise the big barn where Chavaz and her husband Francis run a market every Thursday is filled with fresh produce from the La Praille wholesalers that supply Geneva's street markets. But the setting, and selections of items from nearby producers, give this market its individual flair. Displayed theatrically on an old wagon are jams by Claudine Rosset,



The Chavaz farm market



who also sells fruit in season. The honey is produced by Jean-Daniel Colomb out of hives in neighboring Conches. The big jars of sauerkraut and tomato sauce are provided by next-door farmer Laurent Mange. The Chavaz's have their own colza pressed into oil which they sell here, and of course their own fresh produce is abundantly available at other times of year. When he's got freshly butchered meat for sale, Marc Jaquet from Carre d'Aval (Meinier) also sells here.

Last but not least: in the evening from 5:30, wine from Domaine du Petit-Veyrier is sold by the glass in the barn's refreshments area giving shoppers a chance for a pleasant break and the possibility of sampling vintages by this local producer.

[WWW.POMMIER-GARNI.CH](http://WWW.POMMIER-GARNI.CH). *Also: oils, wine, honey, jams, cardoons, lentils, beers, terrines, sausage, cookies, and more. **Shop and tearoom: Tuesday through Friday 8 a.m. to 2 p.m., 4 to 7 p.m.; Saturday 9 a.m. to 3 p.m.***

## Meat & Dairy

### Right Bank

**Collex-Bossy.** Laurent Girardet, 1 Chemin de la Radio. T 022 774 13 82. Bison. **By app't.**

**Genthod.** La Viande du Pré Vert, 33 Route de Malagny. T 022 779 27 30. Halal butcher. Beef, mutton, lamb, goat, poultry. *Also: potatoes, apples, lentils, mustard, honey and more. **Shop: Wednesday and Thursday 1:30 to 6 p.m.; Friday 8 a.m. to noon, 1:30 to 6 p.m.; Saturday 8 a.m. to 4 p.m.***

**Meyrin.** Raymond and Bernard Felix, 62 Route de Preveessin. T 022 782 89 54. Suckling pig. *Also: honey. **By app't.***

**Satigny.** Domaine du Nant d'Avril, 34 Chemin de Merdisel. T 022 753 17 74, [HTTP://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/](http://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/). Poultry. *Also: wine. **By app't.***

### Between the Rhône and Arve Rivers

**Bernex.** Liliane and Marc Graf, 7 Chemin de la Chapelle. T 022 850 04 45. Beef and pork, including charcuterie. *Also: selected terroir products. **Shop: Wednesday 3 to 6 p.m., Thursday and Saturday 9 a.m. to noon.***

**Cartigny.** Chèvrerie du Champ Courbe, 6-10 Rue du

## Profile

A former teacher, Marie-Thérèse Delétraz took over the family farm in Saconnex d'Arve – a hamlet in the commune of Plan-les-Ouates – in 2000. “Since a neighboring farm produced classic market produce, I was looking around for something different.” So for a start she decided she would farm organically. “And then by sheer chance a friend called and said she was clearing out some stuff that had belonged to her father. She'd found these jars of old seeds and was I interested?” Which is how she started growing Jerusalem artichokes (*topinambours*) and other heirloom vegetables – “exactly what I was looking for to set my production further apart.”

Selling from her farm directly, and at the Plan-les-Ouates and Rive markets (see p. 12), Delétraz's original assortment includes hen, goose and duck eggs (March to December); fresh goat's cheese (from Easter to October); spring greens like wild garlic (*ail de l'ours*) and dandelion (*dent de lion* or, vulgarly, *pisse en lit*) that grow on her farmland; and summer garden veg including unusual varieties



Vitelotte potatoes

© DR SCHLEIERMACHER

Temple. T 022 756 01 62. Goat's cheese, eggs. **Self-service** (7/7, March-November).

**Cartigny.** Ferme Miville, 22 Route de Vallière. T 022 754 17 75 or 079 203 74 68. Poultry. **By app't.**

**Laconnex.** Domaine des Trois-Lacs, 12 Route de l'Éaumorte. T 022 756 20 34 or 079 243 82 30. Beef. *Also: wine. **By app't.***

**Troinex.** Domaine de la Pierre-aux-Dames, 4 Route de Bossey. T 022 784 15 77, [WWW.MAISONFORTE.CH](http://WWW.MAISONFORTE.CH). Poultry. *Also: lentils, jams, oils, syrups, wine, apple juice and*

*more. **Shop: Saturday 10:30 a.m. to 12:30 p.m. school holidays excepted.***

### Left Bank

**Meinier.** Ferme Jaquet, 17 Route des Carres. T 022 750 15 22. Beef including charcuterie. **By app't.**

**Vandœuvres.** Les Bougeries, 80 Route de Choulex. Beef, pork and poultry, eggs. T 022 750 16 05. *Also: wine. **Sales: Monday through Friday 9 to 11:30 a.m. and 1:30 to 5 p.m.; Saturday 9 a.m. to noon. Call ahead.***

ies of tomato like Beefheart (*Coeur de Boeuf*), and *Rose de Berne*.

She is particularly well-known for her root or winter vegetables, like parsnips (*panais*) – “making a come-back here, but of course a great favorite of UK expats”; rutabaga; turnip-rooted parsley (*persil racine*); and winter radish (*radis noir*). “Chef Jean-Marc Bessire [of the Michelin-starred Le Cigalon] bought some tuberous-rooted chervil (*cerfeuil tubéreux*) from me, and I heard later from a client who'd been to his restaurant that he'd made a velouté soup with a dollop of caviar in it – absolutely to die for, she said.”

Delétraz is also a good source for the brightly colored vegetables that are so in fashion now: yellow carrots (*carottes jaune*) and purple potatoes like the Vitelotte shown here.

And in season she sells Geneva cardoons (*cardon argenté épineux de Plainpalais*).

If you speak French, ask her for recipes: she has a stock on hand for all the unusual varieties she supplies.

## Other Products

### Absinthe

#### Between the Rhône and Arve Rivers

**Saconnex d'Arve (Plan-les-Ouates).** Absintherie Not Guilty, 50 Chemin de Maronsy. T 079 202 49 03, [WWW.ABSINTISSIMO.CH](http://WWW.ABSINTISSIMO.CH). *Also: selected Swiss terroir products. **By app't.***

### Beer

#### Left Bank

**Corsinge (Meinier).** Brasserie des Murailles, 48 Route de Corsinge. T 079 348 10 78, 079 418 40 72, [WWW.BMURAILLES.CH](http://WWW.BMURAILLES.CH). **Sales: Thursday evening by app't.**

### Honey

#### Right Bank

**Collex-Bossy.** Au Bon Miel, 162 Route de Collex. T 022 958 00 11. **By app't.**

**Geneva City.** Le Rucher de Chambésy, 4 Rue des Confessions. T 022 340 10 39. *Also: bee-related products. **By app't.***

## Profile

The Verger de Saint Loup in Right Bank Versoix, run by the Michel and Pascal Serex, makes cider with a 5% alcohol content that they call *cidre pétillant*. It's available all year, directly from them (75 dl bottles cost CHF 7.50, a carton of six bottles is CHF 42) but also at outlets like the Ferme Courtois in nearby Branvaude or Manor Chavannes. “Stock the bottles on their side, like wine,” says Pascal Serex, “and drink within a year. Serve very cool.”

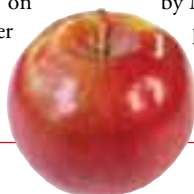
Geneva's other major cider producer is Claude Ménétrey's Cidrerie de Meinier on the Left Bank. “Our ciders have a higher alcohol content – 7% – and are made the same way as traditional-method sparkling wine, which is to say the second

## CIDRER

fermentation that gives the cider its effervescence takes place in the bottle. We sell both *Cidre Brut* and a sweeter *Cidre Doux* at CHF 12 a bottle. We recently started making a sweet apple wine called *Séduction* which has an alcohol content of 11% and sells for CHF 15 a bottle.”

Ménétrey's two partners in the Cidrerie de Meinier also sell its products at Domaine du Chambet in Gy, and the Domaine de la Touvière in Carre d'Aval. Le Pommier Garni, a shop in the village of Meinier, which is run by Ménétrey's wife Corinne, is a further sales point. Unless stocks run out, both ciders and wine are available all year round.

No cider sales to under 16s.



WWW.PACHD.COM

## Can you give us the name of this veg in English?

Here are a few tips. The name starts with c. The official name includes the word 'Plainpalais'. It's the only veg in Switzerland protected by an AOC – which stands for 'protected designation of origin.' You can buy this veg prepared in jars or fresh during the holiday season.

Send an e-mail with your answer to [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH) by November 15, 2009. We'll put the right answers in a hat, and whoever's name is drawn will get a little prize from OPAGE.



COURTESY OF CHÂTEAU DE PRANGINS

**Meyrin.** Jean-Michel Urfer, 58 Rue Malnati. T 022 783 09 10. **By app't.**

### Between the Rhône and Arve Rivers

**Avully.** Les Ruchers de la Champagne, 3 Route du Moulin-Roget. T 022 756 11 30. **By app't.**

**Chancy.** Les Ruchers de l'Allondon, 46 Chemin de Champlong. T 079 404 11 65. **By app't.**

**Onex.** Jean-Daniel Duc, 10 Rue de Vieux Moulin. [JEAN-DANIEL.DUC@WANADOO.FR](mailto:JEAN-DANIEL.DUC@WANADOO.FR). **By app't.**

**Petit-Lancy.** Christo Sabev. T 022 792 67 52. **By app't.**

**Plan-les-Ouates.** Gabriel Roth, 20 Route de Saconnex-d'Arve. T 076 306 31 78. **By app't.**

**Troinex.** Le Toulourenc, 68 Route de Troinex. T 022 784 20 67. **By app't.**

**Veyrier (Vessy).** Le Rucher de la Guinguette, 132 Route de Veyrier. T 022 784 25 90. **By app't.**

### Left Bank

**Collonge-Bellerive (Vésénaz).** Alain Humbert, 16 Chemin du Clos-Alpestre. T 022 752 54 05. **Also: jams. By app't.**

**Corsier.** Le Rucher des Princes, 1 Chemin du Fournil. T 022 348 88 20, [WWW.LERUCHERDESPRINCES.COM](http://WWW.LERUCHERDESPRINCES.COM). **Also: mead (hydromel) and gift baskets. By app't.**

**Geneva City.** Le Rucher de Conches, 10 Rue John Grasset. T 022 320 83 93. **By app't.**

**Jussy.** Marc Favre, 45 Route de la Gara. T 022 759 15 55. **Sales: Monday through Friday 9 to 11:30 a.m.**

**Meinier.** Marie-Louise and Sébastien Favre, 12 Chemin des Pralys. T 022 752 11 12. **By app't.**

### Oils

#### Right Bank

**Versoix.** Huiles de Carthagène, 29 Chemin de Machefer, T 022 755 14 87, [WWW.FERMEDEMACHEFER.CH](http://WWW.FERMEDEMACHEFER.CH). (Vernier sales point: Patrick Abbé, 32 Route de Satigny, T 022 341 14 64; he also sells wine. Jussy sales point: Denis Pinget, 5 Route du Château l'Evêque, T 022 759 14 58). **By app't.**

### Between the Rhône and Arve Rivers

**Aire-la-Ville.** V. and C. Bosson, 62 Route du Vieux-Fort. T 022 757 61 09, [WWW.BOSSON-VINS.COM](http://WWW.BOSSON-VINS.COM). **Also: pasta, wheat semolina, lentils, wine. Sales: Friday 5:30 to 7 p.m.; Saturday 10:30 a.m. to 1 p.m. (closed on Saturday in January and February).**

**Bernex (Lully).** Cave des Oulaines, 106 Route de Soral. T 022 757 61 53, [WWW.CAVE-DES-LOULAINES.CH](http://WWW.CAVE-DES-LOULAINES.CH). **Also: vinegars, grape juice and jam, wine. Sales: Monday, Tuesday, Thursday and Friday 5 to 6:30 p.m.; Saturday 9 to 11:30 a.m.**

### Saffron

### Between the Rhône and Arve Rivers

● ● **Laconnex.** Samuel Läng, 1 Route des Rupettes. T 022 756 18 37 and 022 756 33 29. **Also: eggs, apples, wine. Sales: Saturday 10 a.m. to noon or by app't.**

**Tips:** Even if opening hours are given, it's a good idea to call ahead. Payment is usually in cash (Swiss francs). Note that meat is usually only available at specific times during the year; call to reserve and where applicable tell the supplier if you'd like cuts that may normally be unavailable here.

### Farms that rent guest rooms to visitors

#### Right Bank

##### Bourdigny (Satigny)

Bernard and Florence Vulliez, 6 Route de Champvigny. T 022 753 10 85, [WWW.VIGNOLLES.CH](http://WWW.VIGNOLLES.CH)

##### Dardagny

Philippe and Christine Bersier, 440 Route du Mandement. T 022 754 13 95

##### Russin

Fernand and Lisette Pittet, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, [WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH)

##### Vernier

Marc and Nathalie Zeller

82 Route de Peney. T 022 341 05 19, 079 323 92 81. [WWW.FERME-DES-GRANDS-BOIS.CH](http://WWW.FERME-DES-GRANDS-BOIS.CH)

#### Left Bank

##### Choulex

Jean and Françoise Rivollet\*, 190 Route de Choulex. T 022 750 17 66

##### Jussy

Pierre and Betty Schüpbach\*, 40 Route de Lullier. T 022 759 13 71

May through October, you can also book overnight stays in the old stables and bed down on straw. A great thing to do with kids – and there are plenty of activities at nearby Ferme de Merlinge to keep them going during the day; check it out at [WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH)

##### Meinier

Raymond and Anna Chollet\*, 45 Route de Bellebouche. T 022 751 20 57

\* Farm pictured on [WWW.RURAL-TOURISM.CH](http://WWW.RURAL-TOURISM.CH). Click on Offers, Geneva, then Farmhouses.

## Terroir Events

<b>The countryside comes to the city</b> A great event to take kids to	June 13, 2009	Parc des Croupettes, behind Cornavin train station
<b>Fête de la Tomate</b> Giant tomato market, good things to eat	July 18, 2009	Carouge
<b>Brunch at farms and wineries</b> on Switzerland's National Day	August 1, 2009	<a href="http://WWW.BRUNCH.CH">WWW.BRUNCH.CH</a>
<b>Tractor pulling</b>	August 22-23, 2009	<a href="http://WWW.TRACTORPULLING.CH">WWW.TRACTORPULLING.CH</a>
<b>Semaine du Goût</b> Log on for events and restaurant deals during 'Taste Week'	September 17-27, 2009	<a href="http://WWW.GOUT.CH">WWW.GOUT.CH</a>
<b>Fête de la Courge</b> Pumpkins!	October 4, 2009	Corsier
<b>Farm animal expo</b> Goats, even llamas, plus sheep-shearing demos	October 31, 2009	Carouge, Place de la Sardaigne
<b>Foire de Genève</b> Geneva Home Expo – terroir products and wine tasting at the Terre Avenir stand	November 13-22, 2009	Palexpo – more at <a href="http://WWW.FOIREDEGENEVE.CH">WWW.FOIREDEGENEVE.CH</a>
<b>Escalade</b> Historic re-enactment; street stalls sell local specialties and wine	December 11-13, 2009	Old Town – more at <a href="http://WWW.COMPAGNIEDE1602.CH">WWW.COMPAGNIEDE1602.CH</a>

There may be changes to the above, and other events, so check [WWW.OPAGE.CH](http://WWW.OPAGE.CH) What's On to stay up to date.

## Spotlight on...

### ● Eliane Pottu: Reviving A Baking Tradition

Malval is a Dardagny hamlet with striking hill-top farmhouses that go way back – to 1692 in one case. The “1809” over Frédéric and Eliane Pottu’s door dates their imposing home to a ‘mere’ two hundred years old.



Eliane Pottu

© JACQUES POTTU, DARDAGNY

He cultivates cereals and vines, selling his grape production to the Cave de Genève winery.

And she, since 2003, has been cooking a special type of pear that grows in their garden to make filling for traditional cookies known as *rissoles*. She puts the filling in jars herself, and labels them: 220 grams cost CHF 8.50, 420 grams CHF 14.50. Eliane Pottu sells directly – just call her, she’ll prepare your order and recipe advice in French if you need it, and if she’s not there when you come by then slip your money into the mailbox.

Or you can reserve places (well ahead) for the Pottu’s Swiss National Day brunch on August 1, 2009: Mme Pottu will be selling her *farce aux poires pour rissoles genevoises* on that occasion as well.

“Rissolle pears are hard and grainy, so they aren’t very good to eat,” she tells a visitor as she rolls out basic cookie dough on her kitchen table. “But cooked for hours in a little water with sugar, candied orange and lemon zest, raisins, and

cinnamon, the flesh turns deep red and tastes delicious.”

Pottu spoons some of the jammy filling at intervals on to the dough, then brushes egg white around the dollops, folds the dough over, and uses a pasta cutter (*roulette*) to cut out the individual cookies. “The only difference between this and ravioli is you cut a half-moon shape, not a square one,” she says.

Before putting the cookies in the oven, she brushes them with an egg yellow and milk mixture. “*Rissoles* taste delicious made with puff pastry, too,” she says, “but you have to eat them right away; they don’t last.”

Eliane Pottu says rekindled interest in the traditional cookies is such that she has planted more pear trees. “You still don’t find the filling in stores, or *rissoles* in bakeries, but I don’t think the day is far off when you will.”

More about August 1 at [WWW.BRUNCH.CH](http://WWW.BRUNCH.CH).

### ● ● Samuel Läng: Growing Saffron In Geneva

“It’s really just a hobby,” says farmer Samuel Läng of his saffron crops. Läng farms cereals on ten hectares, grape vines on four, and has a small orchard where he grows 15 varieties of apple.

But in the garden of his charming home in the village of



Saffron crocus



Samuel Läng

© JEAN REVILLARD/REZO.CH; CROCUS PHOTO COURTESY OF SAMUEL LÄNG

Laconnex, some 800 saffron-yielding violet *crocii*, planted in neat rows, exist side by side with the chickens that provide Läng and his family, and a few lucky clients, with fresh eggs.

How did the saffron cultivation start? “Around 15 years ago, a friend of mine brought me a few bulbs from North Africa. As a gift. I planted them. They grew easily. And multiplied. In 2006, when I replanted the garden, I set things up for systematic cultivation. Sales began two years ago.”

Per year, with his 800 plants, Läng grows enough to fill around 55 pots containing 0.1 grams of the precious deep red strands – “one pot contains enough for around 10 risottos” – which he direct-sells for CHF 5 a pot. (It takes at least 130,000 plants to yield just one kilo, or 2.2 lbs, of the spice).

“I harvest my crop myself,” says Läng, describing how from mid-October through November he strolls through his rows bending down to remove the stigmas (typically, three) from each crocus plant when it opens. “I then dry the strands, and package.”

He says his saffron is quite strong, and praises his wife Christine’s practice of putting just one thread in her homemade green apple jelly.

If saffron cultivation is new to Geneva, it is not new to Switzerland: Mund (Valais) is well known for its production. Considered to be the most precious spice in the world, saffron prices vary depending on where it is from and how pure it is, but typically range between \$500 to

\$5,000 a pound – that’s some \$1,100 to \$11,000 per kilogram – and can reach and even top \$50,000, Läng says: “it depends on how rare it is.”

Such prices may sound heady, but the activity is so labor-intensive that farmers do not usually get rich from saffron. “I’d rather keep it as a low-key, spare-time activity I enjoy,” says Läng. Time may also be an issue. An agricultural engineer by training, Läng



Truffled cheese with Tommes upper right

COURTESY OF VAL D'ARVE, PLANÈLES-OUVERTES

has actually made his career working with international aid and development organizations in Africa. Since he took over the running of the family farm, he continues to do that as a consultant. He is also vice-president of an association of Geneva grape farmers, and participates in the Cave de Genève winery’s “grower-seller” network as well as sitting on the Cave’s board.

### Small, Soft (and Local) Cheese

Yes, cheese is produced in Geneva from milk supplied by cows like those shown on p. 11, tucking in on the Bieri dairy farm in Avully.

Think Val d’Arve *Tomme*, which, says Alain Meynier, director of the Val d’Arve company that produces it, has become one of the best-selling *Tommes* in all of Switzerland.

Habités of the annual Open House Day, Caves Ouvertes, when Geneva’s wineries are open for wine tasting, may be familiar

with this cheese because many wineries buy it to serve as a snack.

The cheese was created decades ago in Geneva, says Meynier, using *Tomme Vaudoise* as a source of inspiration “but it’s a different recipe, and yields a cheese that is just as creamy but less runny.” Val d’Arve also produces *Brie de*



Romandie and Reblochon Suisse cheeses.

Newly launched by Val d’Arve in 2008 is another soft cheese, its Brie and butter heart peppered with black truffle – whence its name: *Le Truffé* – and covered by a white *duvet* or *fleur*, the fluffy soft exterior that is referred to as a “bloomy rind” in English.

The cutely packaged *Truffé* is also sold in supermarkets by Val d’Arve, which is just one of the big-player entities belonging to the Laiteries Réunies Group (LRG) headquartered in Plan-les-Ouates.

More at [WWW.VALDARVE.CH](http://WWW.VALDARVE.CH) and [WWW.LAITERIES-REUNIES.CH](http://WWW.LAITERIES-REUNIES.CH).



© GUY MANGOU-VINE

# High Priority: Fruit & Veg

*This Food Pyramid for adults in English can be downloaded from the Swiss Society for Nutrition’s website, [WWW.SGE-SSN.CH](http://WWW.SGE-SSN.CH), as can a nutrition disk in English for kids. Both show the importance of fruit and veg in a healthy diet.*

The healthiest produce is the freshest, which is to say seasonal, grown close to home. The carbon footprint is also reduced when you buy that way – less fossil fuels are used in transportation.

And there’s another consideration: the actual farming of vegetables produces less carbon than its polar opposite in energy terms: cattle breeding. *Time Magazine* recently estimated that a 4 oz (110 gr) bowl of steamed vegetables left a 0.18 lb (0.08 kg) carbon footprint while for the equivalent amount of steak it was 10.5 lb (4.8 kg).

For such reasons and more, eating lots of fresh local fruit and veg – and a little less meat – is really catching on.

But when you’re out shopping, how do you recognize what comes from Geneva? Particularly if you’re into something like a US-style “50 mile diet” (buying produce that comes from within a 50 mile, or 80.5 km, radius of your home), it’s not all that helpful if all the labeling says is that the product is “Swiss.”



[WWW.OPAGE.CH](http://WWW.OPAGE.CH)

Buying direct from producers is one way to solve that problem.

At street markets, labeling is usually fairly exact and, if not, vendors usually can provide the missing info.

Supermarkets are selling more and more local food and making a feature of it. But there’s room for labeling improvements,

especially since staff is not often a source of further elucidation. So watch out for the “Genève Terre-Avenir” label: it is your guarantee that the place of origin of the product is Geneva.

## Eating Out...

This logo on a restaurant door is your guarantee of a no-smoking area and at least one nutritionally balanced dish on the menu. Nearly 800 eateries and canteens in French-speaking Switzerland and Ticino qualify for the Fourchette Verte label, about half in schools and pre-schools particularly day-care centers (*crèches*).

According to

Alexia Fournier Fall, a Fourchette Verte board member, the not-for-profit association – together with the Swiss Society for Nutrition – are in the process of developing another program, D-li Vert, which fast food outlets and take-aways offering at least one good-for-you menu choice can qualify for. More at [WWW.FOURCHETTEVERTE.CH](http://WWW.FOURCHETTEVERTE.CH).



## Eating In...

### Chef Gavin Clutterbuck's Stir Fry for 2 to 4 People

*Asparagus season is April through June*

#### Meat Marinade

400g beef (fillet or other prime cut)  
30ml sunflower oil  
½ lime (juiced)  
1tbsp honey  
3tbsp soy sauce  
1tbsp oyster sauce  
3tbsp sesame seeds

#### Stir Fried Vegetables

½ bunch green asparagus (fresh)  
1 red pepper (sliced)

#### Garnish

½ bunch coriander (fresh)  
2 spring onions

#### Marinade Tips

- 1) Never add more salt to this marinade; enough salt is contained in the soy sauce. Excess salt leaches juice and flavor from the meat.
- 2) Mix the marinade in a bowl, then transfer to a freezer bag, press out air and shake regularly.
- 3) Marinating times: more than 1 hour, best results 3-4 hours.
- 4) Chill while marinating, warm to room temperature before cooking.

#### Preparation & Cooking

- 5) Heat a little oil in a wok or large frying pan until lightly smoking, turn down the heat slightly.
- 6) Add the stir fry vegetables and cook rapidly, then throw in the marinated sliced beef.
- 7) Cook for a further 5 minutes.

#### Serving Suggestion

Serve over boiled rice or noodles, garnish with the chopped coriander and spring onions.

#### Variations

I have made this dish with bison fillet from the butcher in Versoix. This gives a smoky and deep, rich flavor to the dish.

*Our recommendation:* serve with a cooling, fresh fruit dessert.

*See the profile of Gavin Clutterbuck on p. 4.*

## Street Markets in the City and Around the Canton

### Right Bank – Communes

Grand-Saconnex, Place de Carentec, Tuesday, 7:30 a.m. to 1:30 p.m.

Meyrin, Place des Cinq-Continents, Tuesday and Wednesday, 6:30 a.m. to 1 p.m.; Friday, 2:30 to 6:45 p.m.; Saturday, 6:30 a.m. to 2 p.m.

Satigny, Place du Village, Thursday, 7:30 a.m. to 1 p.m.  
Vernier, Châtelaine, Place de Châtelaine, Tuesday 7 a.m. to 1 p.m.

Vernier, Le Lignon, parking lot of the Centre Commercial, Thursday, 7 a.m. to 1 p.m.  
Vernier, Les Avanchets, Grand-Bay 16, Friday, 7 a.m. to 1 p.m.

Vernier, Rue du Village, Wednesday and Saturday, 7 a.m. to 1 p.m.

Versoix, Place du Bourg, Thursday, 8 a.m. to noon

### Right Bank – City (International Quarter)

Marché de Liotard, Rue Liotard, Monday and Thursday, 6:30 a.m. to 1 p.m.

Marché de Grand-Pré, Rue de la Canonnière, Monday and Thursday, 6:30 a.m. to 1 p.m.

### Right Bank – City (Pâquis)

Marché de la Navigation, Place de la Navigation, Tuesday and Friday, 6:30 a.m. to 1 p.m.

### Right Bank – City (St-Jean)

Marché de St-Jean, Rue du Beulet, Tuesday and Friday, 6:30 a.m. to 1 p.m.

Marché Bio de St-Jean, Corner of Chemin Furet and Avenue de Gallatin, Thursday, 4 to 8:30 p.m.

**Organic produce only is sold here!**

### Right Bank – City (Near the train station, behind Manor department store)

Marché de Grenus, Place de Grenus, Saturday, 6:30 a.m. to 1:15 p.m.

### Between the Rhône and Arve Rivers – Communes

Carouge, Place du Marché, Wednesday and Saturday, 7:30 a.m. to 2 p.m.

Confignon, Place de l'Église, Tuesday and Friday, 7:30 a.m. to 1 p.m.

Lancy, Marché de Grand-Lancy, Place du 1er Août, Friday, 6 a.m. to 2 p.m.

Lancy, Marché du Petit-Lancy, École du Petit-Lancy,

Monday and Thursday, 6 a.m. to 2 p.m.

Onex, Marché de la Cité-Nouvelle, Av. des Grandes-Communes 27, Wednesday and Saturday, 8 a.m. to 1 p.m.

Onex, Marché d'Onex-Village, Rue Gaudy-le-Fort 30, Thursday, 8 a.m. to 1 p.m.  
Plan-les-Ouates, Place des Aviateurs, Monday and Thursday, 7:30 a.m. to 1 p.m.

Veyrier, Grand Donzel, Wednesday, 7:30 a.m. to 1 p.m.  
Veyrier, Place de l'Église, Saturday, 7:30 a.m. to 1 p.m.

### Left Bank – Communes

Collonge-Bellerive, École primaire, Friday, 1 to 7 p.m.

Corsier, Ecole, Tuesday, 2 to 6 p.m.

Jussy, Place des Prés-Seigneur, Wednesday, 2 to 6 p.m.

Puplinge, Village, Tuesday and Thursday, 2 to 6 p.m.

### Left Bank – City (Champel)

Marché de Champel, Plateau de Champel, Thursday, 6:30 a.m. to 1 p.m.

### Left Bank – City (Eaux-Vives)

Marché de Pré-l'Évêque, Place de Pré-l'Évêque, Monday, 6:30 a.m. to 1 p.m.

Marché de Rive, Boulevard Helvétique, Wednesday and Saturday, 6:30 a.m. to 1 p.m. (1:45 p.m. on Saturday)

### Left Bank – City (Fusterie)

Marché de la Fusterie, Place de la Fusterie, Wednesday and Saturday, 6:30 a.m. to 6 p.m.

### Left Bank – City (Plainpalais)

Marché de Plainpalais, Plaine de Plainpalais, Tuesday and Friday, 6:30 a.m. to 1 p.m.; Sunday, 8 a.m. to 6 p.m.

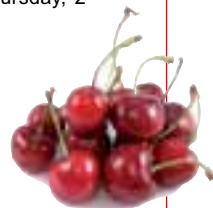
### Need seasonal fruit & veg charts?

[WWW.CAMPAGNON.CH](http://WWW.CAMPAGNON.CH), click on English version, then Information.

### Don't know the words for things?

[WWW.PROVECEBEYOND.COM/FOOD/ENGLISH-FRENCH-FOOD-Dictionary-1.HTML](http://WWW.PROVECEBEYOND.COM/FOOD/ENGLISH-FRENCH-FOOD-Dictionary-1.HTML)  
French-English [WWW.PATRICIAWELLS.COM](http://WWW.PATRICIAWELLS.COM)

*Both these glossaries offer the French-French, not the Swiss-French, terms but the divergences aren't that great and in unclear cases just ask – most Genevois in the food business understand the French-French terms and can provide the local one for you.*



# Great Cakes and Bakes

Terrific Terroir visits with two of Geneva's best-known bakers.

## Ruckstuhl

Walter and Alexandre Ruckstuhl joined the family firm, founded in 1939 by their grandfather, in 2000 and 2003 respectively. Both qualified bakers, they now run it with the help of father Jean-Charles (who, like them, also works hands-on in the kitchen) and manager mother Gisèle. "What started as one bakery in

**Rive and Chêne-Bougeries:** 2 Avenue de la Jonction, 022 329 55 44; 29 Boulevard Helvétique, 022 736 59 67; and 35 Rue de Chêne-Bougeries, 022 348 53 02.

## Wolfisberg

Multilingual and widely travelled, François Wolfisberg worked in hotels like the Palace in Gstaad before taking over his parents'



François Wolfisberg shown here with his Austrian wife Lisi and their seven children



The renowned Wolfisberg *pain au levain naturel* – sour dough bread. Equally popular are apricot/pistachio and fig.

Carouge and at the new Wolfisberg branch in Champel that opened in 2007, but is doing so with an eye towards as much autonomy as possible on the supply side. And since buying local is also important to him, he keeps sheep and cattle on farms in Veyrier to supply *plats du jour* and menu requirements, and starting this year will be producing 10% of his firm's flour needs from wheat grown on Carouge farmland. He couldn't find vineyards to buy in Geneva, so he bought some in Vaud and from those produces the Gamay/Pinot Noir blend served in the tea rooms.

He plans to open more branches of Wolfisberg, downtown and in the airport area. He also expands his product line continually to include not only bread and other baked goods, chocolate, ice cream, and other house products like jam, but a range of boutique items like those of Le T Fine Tea Trading Company.

In all of this, there are two keywords: the first is "family" as in business, as in values, as in family-oriented – not surprising, surely, from a man with seven children, and palpable in the kids-friendly Carouge premises with its play space surrounded by tables so parents can watch over their offspring.

The other keyword is excellence, as one might expect from a multiple prize-winning master baker and teacher, and it touches everything from his selection of white wine (Les Hutins, Dardagny) served in the tea rooms, to the bakery's 35 different breads and dizzying array of pastries and cakes, all pictured on the Wolfisberg website.

**Wolfisberg Carouge:** 5 Place du Temple, 022 342 32 19; **Champel-Florissant:** 61 Route de Florissant, 022 346 26 26, [WWW.WOLFISBERG.ORG](http://WWW.WOLFISBERG.ORG).

For other good bakeries, log on to [WWW.BOULANGERIE-GENEVOISE.CH](http://WWW.BOULANGERIE-GENEVOISE.CH) – click on "carte interactive" and, when the map comes up, on wherever in the city or canton you are looking for a bakery. Names and all relevant details, right down to whether they produce *Glaneur* bread and opening hours, appear.

COURTESY OF RUCKSTUHL, GENEVA



From left, middle row: Walter Ruckstuhl holds a *Glaneur* loaf which earned the bakery a bronze medal at the national Swiss Baker Trophy competition in 2007. Next to him stands father

Jean-Charles, who is president of Geneva's *Association des Artisans Boulangers-Pâtisseries*. The blue ribbon around his neck identifies him as a member of the *Confrérie des Chevaliers du Bon Pain*, or the "brotherhood of knights of good bread". Alexandre Ruckstuhl is third from right in the middle row; he and colleagues hold the commemorative loaf baked on the occasion of the 2007 award.

Acacias is now six, all but two of them with tea rooms," says Walter. In the company's kitchens in Cité Vieusseux, up to nearly 5,000 items are produced "7/7, 365 days a year". These may include some 30 different kinds of bread including *Le Glaneur*, the Geneva specialty bread made of wheat grown and milled into flour in Geneva and containing 20% less salt than conventional breads. But they also include savory tarts (like potato and ratatouille and mous-saka), sandwiches, cheese ramekins, pizza, and a vast assortment of croissants, cakes and pastries.

**Ruckstuhl Right Bank, International Quarter and St.-Jean:** 82 Rue de Montbrillant, 022 733 65 96; 9 Rue St.-Jean, 022 344 35 82; **Carouge:** 32 Route des Acacias, 022 342 01 43; **Left Bank, Jonction,**

Carouge bakery in 1996, and says he likes the "polyvalence" of the hotel business, and that it has influenced the way he approaches growing his company.

He has not only developed the company's tea rooms, both in

San Marco tarts are a Ruckstuhl specialty. They take a génoise sponge cake, slice it in half, and put a creamy, eggy (and secret) mixture on top of both layers followed by sugar that they caramelize with a cooks' blow torch. They then put a generous amount of unsweetened whipped cream on top of the first layer of cake and top it with the second layer. A *tourte San Marco* may be eaten straight out of the freezer like ice cream, but the bakery recommends letting it sit at room temperature before serving when the cream has softened a bit.



COURTESY OF RUCKSTUHL, GENEVA

## Flowers: Top Hits

*We asked Geneva's major horticulturists to pick a favorite cut flower or flowering plant and tell us a little bit about it.*

*Called Flame of the Woods, Flame Lily and perhaps most commonly the Glory Lily in English*

COURTESY OF MILLO & CIE

### Charles Millo, Vernier: Gloriosa Superba Rothschildiana

"This is a tropical species, found in Africa and Asia. We've been working on creating new varieties, like the one in the picture, that are still in development. We hope to get them registered this year. We market this lily as a cut flower on its vine-like stem the length of which can vary from about 50 cm to as long as one meter, or just over three feet. Unlike many lilies this one does not have a scent. Because the flowers are so graceful, they are very fashionable in arrangements just now. Although the flower is available all year round, we only sell it to florists from April to October."

Wholesaler Millo & Cie ([WWW.MILLO.CH](http://WWW.MILLO.CH)) also sells retail through their Fleuriot stores; check branch addresses out on p. 15 or at [WWW.FLEURIOT.CH](http://WWW.FLEURIOT.CH).

*Walter Rothschild, 2<sup>nd</sup> Baron Rothschild, brought this climbing lily back to Great Britain from Africa and showed it at an exhibition of the Royal Horticultural Society some time in the early 1900s.*



@MICHAEL GERARDIN

*"Looks like a butterfly" (from the Greek words phalaina, for night butterfly/moth, and opsis for like)*

*Orchids come from the dense humid forests of Southeast Asia. In their natural habitat, they grow on trees but they are not parasitic, they are epiphytic: they rely on another plant for support but not nutrients. They soak up light and moisture through their exposed roots. Horticulturists have been hybridizing natural orchids since the 19th century. Phalaenopsis hybrids exist in thousands of varieties.*

### Jacques-Olivier Elmer, Meinier: Phalaenopsis Orchid

"The Phalaenopsis is a house plant that stays in flower for several weeks, and sometimes months, on end. It may come into bloom at any time of the year. What I call its 'cost/pleasure' ratio is thus very good – you get a lot of flowering time for your money.

This orchid is also perfectly suited to contemporary interior design. It's easy to maintain, needs some light but not direct sunlight and requires very little watering. There are Phalaenopsis with flowers in all shades of white, pink – the range is from a very pale pink through mauves and violets to a deep red Bordeaux – and in some varieties you get patterns as well: striations, "ink-blot", or little dots.

**Tips:** If you're looking for a flower with fragrance – there are orchids that provide that, but not this one. As regards care: move the plant around as little as possible, and make sure conditions are humid enough."

*Although a wholesaler, Elmer also sells retail at his Meinier premises at 50, Chemin du Chambet, T 022 759 99 00. Opening hours vary with the season, so call ahead.*

### Christophe Taverney, Puplinge: Sweet Pea

"From the end of April to around the middle of July, we use these

*Called pois de senteur in French, sweet peas are so fragrant they were carried by 18<sup>th</sup> century ladies in nosegays that could be lifted to the nostrils when things got malodorous. Originally from Sicily, the flowers may now be less associated with poetry than with Gregor Mendel's 19<sup>th</sup> century genetics studies.*

and require regular retraining onto the supports.



COURTESY OF TAVERNEY

*"Here are sweet peas, on tip-toe for flight..." (John Keats, 1795-1821)*

**Tips:** These flowers are very sensitive to ethylene gas, a colorless, odorless gas generated by most fruit and vegetables as they ripen. We dip the sweet peas in a solution to make them less vulnerable, but that rule of thumb – never place a vase of sweet peas next to a bowl of fruit – still holds."

Wholesaler Taverney sells retail at the Carouge and Plainpalais markets (see p. 12).

### Bruno Verdonnet, Troinex: Sundaville

"I love this plant because it blossoms abundantly for seven months, from spring straight through the fall. I am especially fond of the variety pictured here, because of its luminescent red flowers. Sundaville is incredibly

*A genus found all over South and Central America, Mandevilla takes its name from British diplomat and garden enthusiast, Henry Mandeville (1773-1861). Sundaville is a climber with lush trumpet-shaped flowers that can be planted in the garden trained over a trellis, or in pots and hanging baskets on patios and balconies.*

flowers in romantic bouquets. They come in beautiful colors: white, cream, pale pink, bright pink, scarlet, sky blue, deep blue, and some are bi-colored. Sweet peas have a lovely soft scent – to walk into a greenhouse full of them is a real pleasure. From a grower's point of view, they are fairly care-intensive, however: you have to check them every day because they're climbers,

## List of Florists and Garden Centers

### Right Bank – Communes

Bellevue, Thierry Chabry, 62  
Route de Valavran, T 022 774 10 87  
Meyrin, Roussillon Fleurs, 70  
Chemin des Ceps, T 022 782 90  
12, [WWW.LEROUSSILLON.CH](http://WWW.LEROUSSILLON.CH)  
Satigny, Cercle des Agriculteurs, 15  
Rue des Sablières, T 022 306 10 10

### Right Bank – Airport

Fleuriot Airport, Arrivals, T 022  
798 54 28, [WWW.FLEURIOT.CH](http://WWW.FLEURIOT.CH)

### Right Bank – City (International Quarter)

Parc de Budé, 15 Avenue de  
Budé, T 022 734 85 00

### Right Bank – City (In and around the train station)

Fleuriot Cornavin train station,  
T 022 732 48 52, [WWW.FLEURIOT.CH](http://WWW.FLEURIOT.CH)  
Vert Tendre, 11 Rue de Cornavin,  
T 022 732 50 23, [WWW.VERT-TENDRE.CH](http://WWW.VERT-TENDRE.CH)  
Lovink, 1 Place Kléberg, T 022  
738 28 18, [WWW.LOVINK.CH](http://WWW.LOVINK.CH)

### Right Bank – City (Pâquis)

Hyeronimos, 5 Rue du  
Pâquis, T 022 732 63 77,  
[HTTP://HYERONIMOSVIALATIS.COM](http://HTTP://HYERONIMOSVIALATIS.COM)  
Jousson, T 022 752 45 59, at  
Navigation market (see p. 12)

### Right Bank – City (St. Jean)

Délices Fleurs, 1 Rue des  
Délices, T 022 344 42 40

### Between the Rhône and Arve Rivers – Communes

Bernex, Boutique Fleurs Bernex,  
260 Rue de Bernex, T 022 757 65  
75, [WWW.BOUTIQUE-FLEURS-BERNEX.CH](http://WWW.BOUTIQUE-FLEURS-BERNEX.CH)  
Bernex (Lully), Lully Jardin, 1  
Chemin des Cornaches, T 022  
850 91 60  
Carouge, Fleuriste de Carouge,  
19 Avenue de la Praille, T 022  
342 03 30

Carouge, Les Fleurs de  
Minamoune, 30 Rue de la Filature,  
T 022 301 71 44

Carouge, Taverney, T 022 349  
72 02, at Place du Marché market  
(see p. 12)

Cartigny, Gallay Fleurs, 360  
Route de Chancy, T 022 756 16  
76, [WWW.GALLAY-FLEURS.CH](http://WWW.GALLAY-FLEURS.CH)

Cartigny, Rose des Vents, 15  
Chemin des Bruyères, T 022 756  
23 63

Confignon, Sandmeier Nature,  
3 Chemin de Murcie, T 079 203  
49 53, and at Place de l'Eglise  
market (see p. 12)

Lancy, GD Fleurs, 7 Avenue  
Curé-Baud, T 022 794 25 48,  
[WWW.GD-FLEURS.CH](http://WWW.GD-FLEURS.CH)

Lancy, Linda Fleurs, 51 Route  
du Grand-Lancy, T 022 794 44 34  
Lancy, Rodrigues Fleurs, 96  
Route de Saint-Georges, T 022  
792 17 20, [WWW.RODRIGUES-FLEURS.CH](http://WWW.RODRIGUES-FLEURS.CH)

Lancy, Simeoni Fleurs & Cie,  
88 Route de St-Georges, T 022  
792 25 28, [WWW.SIMEONIFLEURS.CH](http://WWW.SIMEONIFLEURS.CH)

Perly, Ethenoz et Cie, 299 Route  
de Saint-Julien, T 022 771 24 02  
Plan-les-Ouates, Fleurs Thé,  
141 Route de Saint-Julien, T 022  
794 16 45

Plan-les-Ouates, Garden  
Centre Schilliger, Route de Base,  
T 022 794 77 47, [WWW.SCHILLIGER.COM](http://WWW.SCHILLIGER.COM)

Troinex, Verdonnet-Bouchet, 30  
Chemin de la Cantonnière, T 022  
899 19 50, [WWW.VERDONNET-BOUCHET.FR](http://WWW.VERDONNET-BOUCHET.FR)

Troinex, Widmer, 17 Chemin  
de Platton, T 022 784 36 12,  
[WWW.WIDMERHYDRO.CH](http://WWW.WIDMERHYDRO.CH)

### Left Bank – Communes

Chêne-Bougeries, Chêne Fleurs  
& Décoration, 29 Rue de Chêne-  
Bougeries, T 022 348 45 35

Collonge-Bellerive, Aux Quatre  
Vents, 25 Chemin du Petray, T 022  
752 41 38, [WWW.AUXQUATREVENTS.CH](http://WWW.AUXQUATREVENTS.CH)

Collonge-Bellerive (Vésenaz),  
Délices de Fleurs, Centre  
Commercial Manor, 40 Route de  
Thonon

Collonge-Bellerive (Vésenaz),  
Fleuriste du Château, 29 Chemin  
du Vieux-Vésenaz, T 022 752 13 97

Collonge-Bellerive (Vésenaz),  
Jardinierie Roy, 200 Route  
de Thonon, T 022 752 34 28,  
[WWW.JARDINIERIEROY.CH](http://WWW.JARDINIERIEROY.CH)

Collonge-Bellerive (Vésenaz),  
Jousson, 47 Chemin de la Caille,  
T 022 752 45 59

Collonge-Bellerive (Saint-  
Maurice), Verena Jousson, 84  
Chemin de la Dame, T 022 752  
34 71

Cologny, Cologny-Fleurs, 4  
Chemin des Fours, T 022 736 92 02  
Meinier, Elmer Production  
Horticole, 50 Chemin du  
Chambet, T 022 759 99 00  
Thônex, La Quête du Lys, 2  
Avenue Tronchet, T 022 349 89 80  
Vandoeuvres, Brocéliande, 115  
Route de Mon Idée, T 022 750  
04 80

### Left Bank – City (Tranchées – Champel – Florissant)

Côté Fleurs, 39 Rue de l'Athénée,  
T 022 347 97 47, [WWW.COTEFLEURS.CH](http://WWW.COTEFLEURS.CH)

Esflor, 8 Boulevard des  
Tranchées, T 022 347 70 18

Venetoulis, 54 Route de  
Florissant, T 022 346 05 66

### Left Bank – City (Downtown shopping area)

Fleuriot, 26 Rue de la  
Corraterie, T 022 310 36 55,  
[WWW.FLEURIOT.CH](http://WWW.FLEURIOT.CH)

Fleurs du Molard, 7 Place  
du Molard, T 022 310 22 88,  
[WWW.FLEURSDUMOLARD.CH](http://WWW.FLEURSDUMOLARD.CH)

Trend Design & Art de Vivre, 5  
Rue du Vieux-Collège, T 022 310  
87 27, [WWW.TRENDGENEVE.CH](http://WWW.TRENDGENEVE.CH)

### Left Bank – City (Eaux-Vives)

Couleurs et Parfums, 25 Rue  
de Montchoisy, T 022 700 60 60,  
[WWW.COULEURSETPARFUMS.CH](http://WWW.COULEURSETPARFUMS.CH)

Jousson, T 022 752 45 59, at  
the Pré l'Evêque and Rive mar-  
kets (see p. 12)

Minafior, 45 Rue des Eaux-Vives,  
T 022 736 35 89, [WWW.MINAFIOR.CH](http://WWW.MINAFIOR.CH)  
Jean-Claude Périllard, 29  
Boulevard Helvétique, T 022 786  
25 72

William Polier, 26 Rue des  
Vollandes, T 022 738 10 30  
Rivieraflor, 20 Cours de Rive, T  
022 736 61 11

### Left Bank – City (Plainpalais area)

Au Flamboyant, 11 bis Rue  
Micheli-Crest, T 022 320 80 80,  
[WWW.AUFLAMBOYANT.CH](http://WWW.AUFLAMBOYANT.CH)

Au Fleuron, 51 Boulevard de la  
Cluse, T 022 320 00 41

Châtelain-Fleurs, 17 Rue des  
Rois, T 022 329 31 44

Créations Florales, 46-48  
Boulevard du Pont-d'Arve, T 022  
328 23 33

Erbaflor, 67 Boulevard de la  
Cluse, T 022 329 22 26

Fleuriste des Augustins, 12  
Place des Philosophes, T 022  
320 70 80, [WWW.LESAUGUSTINS.CH](http://WWW.LESAUGUSTINS.CH)

Floral Wuillemin Fleuristes, 16  
Rue du Conseil-Général, T 022  
320 10 23, [WWW.FLEURS-WUILLEMIN.CH](http://WWW.FLEURS-WUILLEMIN.CH)

Floralia, 3 Rue Dancet, T 022  
320 48 11

Flower Power, 4 Rue des  
Sablons, T 022 321 67 01

Kalis, 19 Boulevard Georges-  
Favon, T 022 784 48 75,  
[WWW.KALISDESIGN.COM](http://WWW.KALISDESIGN.COM)

Taverney, T 022 349 72 02, at  
Plainpalais market (see p. 12)

& Migros Supermarkets

resistant, particularly when grow-  
ing in shrub or vine form in  
the garden, and low maintenance,  
requiring relatively little watering.  
I'm convinced that its easy-going  
nature is one of the reasons it's in  
fashion – that and the beautiful  
colors it comes in: white and a  
range of pinks besides red.

**Tips:** Sundaville is sold as  
early as March. It's not a plant  
that exudes fragrance, however,  
so if having a highly perfumed



COURTESY OF VERDONNET-BOUCHET

plant is a priority, this is not  
for you.”

Although a wholesaler, Verdonnet-  
Bouchet also sells retail at their  
Troinex premises at 30, Chemin  
de la Cantonnière, T 022 899 19  
50, [WWW.VERDONNET-BOUCHET.FR](http://WWW.VERDONNET-BOUCHET.FR).  
Opening hours vary with the season,  
so call ahead.

Sundaville® is the brand name  
given to a new collection of  
Mandevilla hybrids.

# The Wine Scene

## Some Basic Info about Geneva Wines

Geneva is Switzerland's third largest wine-producing canton, after Valais and Vaud. Vineland twines through residential areas and around villages, some of them less than 10 minutes from city center, and covers about 1,500 hectares of the canton's total surface of 282 km<sup>2</sup>.

Geneva boasts the largest wine-growing community in all of Switzerland, Satigny on the Right Bank, but there are vineyards and wineries in all parts of the canton – on the Left Bank, between the Arve and Rhône rivers, and even in tiny Céligny, a Geneva enclave in the canton of Vaud.

## Production

Presently producing some 10 million liters of wine annually, about half red and half white, Geneva is experiencing a remarkable renaissance in both the quality and the variety of its wines.

Recent years have seen broad diversification of grape varieties, away from the ubiquitous Chasselas and Gamay, and an upsurge in the number of vintners who are trained enologists. Their spirit of creativity puts them in the vanguard of Swiss winemakers.

But Geneva has also led the way in Switzerland in two other respects: its sustainable growing techniques (in fact, the largest organic winery in Switzerland is in Geneva), and as the first Swiss canton to introduce *Appellation d'origine contrôlée* (A.O.C.) regulation.

## Kinds of wine

Just some of the exciting wines being produced in Geneva today include full-bodied red blends, subtle oak-aged vintages, sophisticated sparkling wines, and exquisite sweet wines. There is even an upsurge in well-made, image-changing Chasselas and Gamay wines.

While grapes grown in Geneva now number over 45 varieties and include Chardonnay, Gewürztraminer, Sauvignon Blanc, Pinot Gris, Syrah, Merlot, Cabernet Sauvignon, and Pinot Noir, two relative newcomers, Gamaret and Garanoir, have joined the ranks of Geneva's flagship varieties.

## Award-Winning Wines in 2008

### White wine

Chardonnay 2006	Domaine Les Perrières, Peissy (Satigny) (Gold, Chardonnay du Monde, Burgundy, 2008)
Viognier <i>Pont des Soupirs</i> 2006	Domaine du Paradis, Satigny (Silver, Vinalies, Paris, 2008)
Sauvignon 2006	Domaine du Paradis, Satigny (Silver, Vinalies, Paris, 2008)
Scheurebe 2006	Le Clos des Pins, Dardagny (Gran Menzione, Vinitaly, Verona, 2008)
Scheurebe <i>Les Eliades</i> 2006	Domaine du Centaure, Dardagny (Gran Menzione, Vinitaly, Verona, 2008)
Pinot Blanc 2006	Le Clos de Céligny (Gran Menzione, Vinitaly, Verona, 2008)

### Red wine

Gamaret <i>Mandragore</i> 2005	Le Clos des Pins, Dardagny (Gold, Vinalies, Paris, 2008)
Syrah 2005	Cave des Chevalières, Soral (Gold, Vinalies, Paris, 2008)
Red blend <i>Pont des Soupirs</i> 2006	Domaine du Paradis, Satigny (Gold medal at the Geneva Wine Selection Awards and winner of the Geneva Hotel School Prize, 2008)
Pinot Noir 2007	Cave Les Crêtets, Peissy (Satigny) (Gold medal at the Geneva Wine Selection Awards and winner of the Press Prize, 2008)
Merlot <i>Réserve du Comte Ayrbert</i> 2005	Cave des Vallières, Satigny (Silver, Vinalies, Paris, 2008)
Zinfandel 2005	Domaine du Paradis, Satigny (Silver, International Wine Contest, Brussels, 2008)
Pinot Noir 2005	Stéphane Gros, Dardagny (Silver, Mondial du Pinot Noir, Sierre, 2008)

### Sweet wine

Gewürztraminer <i>Passerillé</i>	Domaine du Vignoble de l'Etat, Bernex (Top winner at the Geneva Wine Selection Awards 2008)
----------------------------------	--

### Sparkling wine

Baccarat <i>Brut Blancs de Blanc</i>	Cave de Genève, Satigny (Silver, Chardonnay du Monde, Burgundy, 2008) (Silver, <i>Confrontation Internationale des Meilleurs Effervescents du Monde</i> , Dijon, 2008)
--------------------------------------	--

## L'Esprit de Genève

The "Spirit of Geneva" is a canton-led project to celebrate Geneva in a wine that meets predefined criteria but also reflects the creativity and individuality of each winery taking part.

So far, some 20 wineries have signed on to produce a red blend which the rules say has to contain a maximum of 50% Gamay and a minimum of 20% Gamaret or Garanoir – all three, Geneva flagship varieties – while 20% of the blend can be made up of other varieties chosen by the winemaker, typically Merlot or Cabernet Sauvignon.

The amount of oak aging is up to the winery, but the results bar none count among the most lush and concentrated of Geneva wines, reinforcing the canton's newfound reputation for top-flight red blends.

The cantonal enologist's office is in the process of establishing the criteria for an equivalent white blend.

More about *L'Esprit de Genève*, including participating wineries, at [WWW.LESVINSDEGENEVE.CH](http://WWW.LESVINSDEGENEVE.CH).

## Top awards

Great results are regularly achieved in competition by Geneva wines – see the chart of 2008 award winners. The website of Geneva's wine promotion office offers regular updates on wines that win prizes in Switzerland and abroad. Go to the English version of [WWW.LESVINSDEGENEVE.CH](http://WWW.LESVINSDEGENEVE.CH), and click on Competitions.

## The 2008 vintage

According to cantonal enologist Alexandre de Montmollin, the 2008 vintage promises to be "fresh and keen". He adds that these words apply particularly to white wines such as Chardonnay, Pinot Blanc and Pinot Gris "as well as wines made from aromatic grape varieties whose typicality will be very marked in their perfume."

## Moderation à deux

In the old days, wine in Geneva was served from pewter vessels that took their names from the amount of wine they could contain. Alongside a *char*, *bossette*, *setier*, *quarteron*, and *pot* was the smallest: the *pichollette*, which contained 28 centiliters (about 9.5 US fluid ounces).

In these health conscious times, Les Perrières winery in the Satigny wine village of Peissy has started marketing a *pichollette* in bottle form. One white and one red wine respectively are available; the former is a blend of Sauvignon Blanc, Pinot Blanc, and Chardonnay, the latter a blend of Gamaret and Garanoir.

A *pichollette* is perfect for two who want to toast an occasion, or give a meal the supreme compliment of nice wine, while keeping consumption in check. More at [WWW.LESPERRIERES.CH](http://WWW.LESPERRIERES.CH).



COURTESY OF LES PERRIERES

cheese and wine pairings guide – the latter is in French only.

## Special Cross-Canton Bus Tour on Open House Day

It's May 16 and you don't feel like driving, or doing a cross-canton thing on public transport. But you *would* like to check out the bigger picture as far as Caves Ouvertes (see pp. 19-20) is concerned.

No worries. E-mail [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH) and register for the bus tour that leaves from Cornavin (Geneva's main train station) at 9:30 a.m., gets you to Peissy (Satigny), Laconnex, Left Bank Anières, and finally back to the train station by 4 p.m.

At each stop, we drop you off, tell you when to be back at the bus – and that's it: tasting, snacking, purchasing, are all up to you.

It's CHF 25 a person. We need to know by April 30 if you'll be joining us. This special bus only happens if there are at least 30 sign-ups by April 30.

## Wine Course in English

Get an excellent overview of the grape varieties grown and wines produced in Geneva – in just two and a half hours! This is also your

chance to see the canton's wine monitoring facility – not usually open to the public – and to taste some of the finest local vintages.

The course facilitator is enologist Simone de Montmollin, director of the Union of Swiss Oenologists, [WWW.OENOLOGUE.CH](http://WWW.OENOLOGUE.CH). She also teaches at Switzerland's renowned "wine university" in Changins (Vaud), her *alma mater*.

Date: Thursday, September 24, 2009.

Time: 7-9:30 p.m.

Place: **Station cantonale de viticulture et d'œnologie**, 109 Chemin du Pont-du-Centenaire, 1228 Plan-les-Ouates. Ample free parking available. Bus stop Les Bruyères; tram and bus routes and schedules at [WWW.TPG.CH](http://WWW.TPG.CH).

Price: CHF 50 per person. Maximum number of participants: 25.

Please register sooner than later by e-mailing [SCATERINO@OPAGE.CH](mailto:SCATERINO@OPAGE.CH).



Enologist  
Simone de  
Montmollin

COURTESY OF OPAGE

As for the reds, we can expect "elegant, expressive Gamays, Pinot Noirs with notes of griotte cherries and raspberries, and very rounded Gamarets with red fruit aromas."

## Finding out more

Besides this annual free publication, which is also posted in PDF on the English version of [WWW.LESVINSDEGENEVE.CH](http://WWW.LESVINSDEGENEVE.CH) (under Press), information in English is available in *Touring Geneva Wine Country* (see back cover).

A pocket-size wine tasting primer is available in English free of charge from [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH).

There are also wine tasting events; our chart lists the best-known occasions, but consult What's On at [WWW.OPAGE.CH](http://WWW.OPAGE.CH) for more throughout the year.

Last but not least: OPAGE organizes a wine course in English – more further on.

For those who read French or German, there are further options. Hard copies of the 2009 supplement on Geneva wines produced by the prestigious Zurich-based wine magazine

*VINUM* are available in both French and German free of charge at Geneva Tourism or through [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH), as is a pocket-size



## Wine Tasting Events

<b>Caves Ouvertes</b> Open House of Geneva's wineries	May 16, 2009	see pp. 19-20
<b>Brunch at farms and wineries</b> on Switzerland's National Day	August 1, 2009	<a href="http://WWW.BRUNCH.CH">WWW.BRUNCH.CH</a>
<b>Vinathon</b> Walking through wine country	September 5, 2009	Dardagny (to be confirmed) – more at <a href="http://WWW.GYM-MANDEMENT.COM">WWW.GYM-MANDEMENT.COM</a>
<b>Geneva Tourism Wine Tasting</b>	September 14-25, 2009	Mont-Blanc office – call 022 909 70 00
<b>Semaine du Goût</b> Log on for events and restaurant deals during 'Taste Week'	September 17-27, 2009	<a href="http://WWW.GOUT.CH">WWW.GOUT.CH</a>
<b>Russin Harvest Festival</b>	September 19-20, 2009	see pp. 21-22
<b>Vendange Comme Autrefois</b> Pressing grapes the old-fashioned way	Late September or early October week-end – to be confirmed	Hermance – call 022 751 13 20
<b>Fête de la St. Martin</b> Open House in a wine village	November 7, 2009	Peissy (Satigny) – call Bernard Rochaix, 022 753 90 00
<b>Foire de Genève</b> Geneva Home Expo – terroir products and wine tasting at the Terre Avenir stand	November 13-22, 2009	Palexpo – more at <a href="http://WWW.FOIREDEGENEVE.CH">WWW.FOIREDEGENEVE.CH</a>
<b>Barkavin</b> Wine tasting	Usually late November – to be confirmed	Boat moored at Jardin Anglais, Geneva City – more at <a href="http://WWW.BARKAVIN.CH">WWW.BARKAVIN.CH</a>
<b>Escalade</b> Historic re-enactment; street stalls sell local specialties and wine	December 11-13, 2009	Old Town – more at <a href="http://WWW.COMPAGNIEDE1602.CH">WWW.COMPAGNIEDE1602.CH</a>

There may be changes to the above, and other wine events, so check [WWW.OPAGE.CH](http://WWW.OPAGE.CH) What's On to stay up to date.



**At the Geneva Wine Selection Awards, 2008**

From left: Didier Cornut, head winemaker at Domaine du Paradis; Maurice Dupraz of Domaine du Vignoble de l'Etat holding the top award (close-up below); and Philippe Plan of Domaine Les Crêtets. Cornut holds the Geneva Hotel School Prize, the "baby boar trophy", and Plan the Press Prize, an Hainard print of a weasel. The prizes are tongue-in-cheek – wild boars are the bane of a winegrower's existence because of the damage they wreak in vineyards, and members of the press "weasel out" information.

COURTESY OF OIVAGE

## Winemaker Profiles

# Simply the Best

Last May, as they have been since 2000, a group of wine professionals, members of the hospitality industry and the general public, gathered for three high-intensity mornings of wine tasting. There were 530 vintages from 65 wineries to taste, and the wine that got the highest number of points would, at an awards ceremony in June, win the right to keep the bronze cast of a wild boar (illustration) by famed Swiss artist Robert Hainard until the next ceremony of what are known as the *Sélections des Vins de Genève* the following year.

The top award in 2008 went to the canton's own winery, the *Domaine du Vignoble de l'Etat* in Bernex, for a 2006 dessert wine, *Gewürztraminer Passerillé de Lully*.

Two other prizes are given at the Geneva Wine Selection awards ceremony. One is the Geneva Hotel School Prize, the other the Press Prize. Respectively, 2008's winners were *Domaine du Paradis* in Satigny for its Gamaret, *Cabernet Sauvignon*, *Cabernet Franc* and *Merlot* blend, *Pont des Soupirs*, and *Domaine Les Crêtets* in the Satigny

hamlet of Peissy for its 2007 Pinot Noir.



Roger Burgdorfer

COURTESY OF OIVAGE

## Domaine du Paradis

Roger Burgdorfer learned winegrowing by doing – at his father's side as they developed a business from scratch. Today, he does the (ecology-minded) grape growing and runs a vine nursery on the 43 hectare estate. Wife Rosette heads the office with help from computer-savvy son Jérémie, and winemaking is in the hands of California-trained winemaker Didier Cornut.

Perhaps because his *Domaine's* wines have been so well received, Burgdorfer has an exceptionally thoughtful overview-vision of the Swiss wine scene and what he sees as the need for a national – as opposed to the present regional – promotion strategy. Fans of *Paradis* wines include Rolex and the private bank Pictet, not to mention Michelin-

starred eateries. Some of the wines are distributed through Coop.

Although Burgdorfer says a main aim is to keep "improving what we already have" – which is to say over 20 whites, rosés and reds (that includes a sparkling wine and to-die-for dessert wine called *Paradidou*) – introducing new varieties like the hybrid Galotta, which is known for producing wines of a beautiful red color and refined tannins, are on-going.

An already-launched, new-to-Geneva-variety – Zinfandel – has caused a mild sensation. "Domaine du Paradis is the only winery north of the Alps to make Zinfandel," says Burgdorfer – adding that watching the reaction has been a persuasive confirmation of his strongly held terroir views. The terroir theory holds that soil, exposure and climate matter, and affect the way wine tastes. "People come here expecting our Zinfandel to taste like what they know from other places, like California or South Africa. It doesn't. They love it but they have to admit it tastes different." [WWW.DOMAINE-DU-PARADIS.CH](http://WWW.DOMAINE-DU-PARADIS.CH).

## Les Crêtets

Although he has since earned credentials at the prestigious wine college in Changins (VD), until 2004 Philippe Plan's professional background was in the luxury trade. He spent ten years at Piaget, and as a product manager for Harry Winston. He is also married to the eldest daughter of Albert François, owner of the *Les Crêtets* winery, who retired from active involvement late last year leaving Sophie and Philippe Plan at the helm.

"Raising a good wine is a step by step process not dissimilar from creating a luxury product," says Philippe Plan. The couple (she is a jeweler, formerly with Chopard) will bring further parallels between the two sectors to the fore when they introduce their collections of "limited editions" – some 200 or 300 bottles of a unique wine each year. They are already growing new varieties on the 8.3 hectare estate, such as Cabernet Franc to be launched in 2010.

However, Philippe Plan, stresses "keeping a traditional feel is also very important to us",

something that will be welcome news to the faithful buyers of the winery's range of whites, rosés and reds (particularly their best-selling Pinot Noir and Gamaret wines), but also aficionados of the beef bourguignon lunch and cheese fondue supper held at *Les Crêtets* every year in November (this year on the 7th) for the *Fête de la St. Martin*. More about the winery at [WWW.LESCRETETS.CH](http://WWW.LESCRETETS.CH).

## A 5-Star Glass

We know top hotel eateries feature 'best of' Geneva wines, but how about their bars? Says F & B manager Pascal Simon at the 4-star Rotary ([WWW.ACCORHOTELS.COM](http://WWW.ACCORHOTELS.COM)): "We have a weekly apéritif on the house for resident guests and serve wines from *Domaine du Crêt* in Chouilly and *Cave de Genève*."

How about 5-star hotels? We conducted a random survey. The *Angleterre* featured 2007 Pinot Noir and Pinot Gris from *Domaine des Centaures* (Dardagny); the *Four Seasons des Bergues* a 2007 *Le Grand Clos*, *Satigny*, *Fruit Noir* *Gamay*; and the *Président Wilson* a 2007 *Peissy Rouge* Pinot Noir from *Domaine Grand'Cour*. The *Beau-Rivage* and the *Richemond*: no open Geneva wines at the bar.

We asked Paul E. Muller, president of Geneva's hotel association SHG, if hotels are encouraged to promote local production. "Yes," he replied. "We even have a seat on the *Terroir Ambassadors* [see p. 23] association board." Their representative? Michel Perret, general manager of the *Intercontinental*. According to Perret, no hard sell is needed. "More and more hotels are coming on board, and are also interested in becoming *Terroir Ambassadors*. It's happening quite naturally."

The *Intercontinental's* *Bar des Nations* not only features a *Les Perrières* (Peissy) Chardonnay and scrumptious *Clos des Pins* (Dardagny) red blend called *Mandragore*, but serves a 1.8dl glass for CHF 16 and CHF 14 respectively – 1dl at the other hotels runs between CHF 12 and 18.



COURTESY OF OIVAGE

# Caves Ouvertes

Open House Day at Geneva's wineries

Saturday, May 16, 2009



## The info

### What is Caves Ouvertes about?

Open House Day is when new wine is launched (by May, some two-thirds of the wine made from the grapes harvested the previous autumn is bottled and ready to be marketed). This is an annual occasion when serious quantities of Genevois get out to the countryside to check in with their favorite winemakers and purchase wine for their cellars. Many turn up with the kids and the family pooch in tow and make a day of it – the wineries set up tents with picnic tables, sell food, and some also feature entertainment. The atmosphere is convivial and informal.

**The wineries:** Geneva's independent wineries and selected distributors of Cave de Genève wines are listed by region on pp. 19–20. For more information about wineries without websites, log on to [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

**Caves Ouvertes opening hours:** Generally, 10 a.m. to 5 p.m. That's the rule of thumb if you're just stopping off in villages and wandering into whichever places catch your eye. However, we do recommend that if you have very specific wineries you wish to visit, that you check their website or call ahead to make sure they'll be open and for how long. Most but

not all of Geneva's wineries are open for Caves Ouvertes.

**Cost:** wine tasting is free. So is entertainment (check winery websites or the 'Tribune du Terroir' section in the May 15 edition of the local newspaper *Tribune de Genève* to find out what entertainment is planned). There is a charge for terroir specialties and other food.

**Paying:** food is cash (Swiss francs) only. For wine purchases, credit cards are okay *if* the winery accepts them (not always the case, or not under a certain amount). Geneva residents can ask for a bill and postal payment slip.

**Getting around:** provided you wine taste the pro way (spitting out), or have a non-tasting designated driver, your car is the best option – especially if you plan on buying wine. Many people who wine taste the pro way opt for cycling since you can arrange for purchases to be delivered to your home or office for a relatively modest minimum order; delivery is usually free in Geneva. For public transportation, log on to [WWW.TPG.CH](http://WWW.TPG.CH), Horaires & Réseau; for the RER to Satigny, check [WWW.CFF.CH](http://WWW.CFF.CH) or call 0900 300 300. If you are a ticket-holding RER or TPG bus passenger you can catch a free shuttle bus at Satigny Gare (Right Bank) and La Belotte

or Vésenaz (Left Bank) that loops around the wine villages. Service is between 10:30 a.m. and 6:30 p.m., with departures every 20 to 30 minutes. However you choose to travel, we recommend that you hit the Right Bank Mandement area early since – being the place with the highest concentration of wineries – it attracts the most people and crowds up fast.

*Ideas: How about getting a group of friends together and sharing the cost of renting a minibus with driver? Or better yet, take our special bus – more about that on p. 17.*

## Geneva's Wineries by Region

Website for Cave de Genève reps: [WWW.CAVEDEGENEVE.CH](http://WWW.CAVEDEGENEVE.CH)

Map of the canton on p. 3.

### Right Bank – Céligny

- Domaine Les Racettes (079 636 66 22)
- Le Clos de Céligny ([WWW.CLOS-DE-CELIGNY.CH](http://WWW.CLOS-DE-CELIGNY.CH))

### Right Bank – Bellevue, Collex-Bossy, Genthod

#### Bellevue

- Domaine de Colovrex (079 637 93 25)

#### Bossy

- Cave de Genève rep: J. Haari (022 774 11 74)
- Domaine Girod Frères (022 774 16 97)
- Jacquat Frères (079 606 46 37)
- La Vigne à Bossy (022 774 12 30)

#### Collex

- Cave de Genève rep: J. Mermillod (022 774 34 12)
- Domaine du Château de Collex ([WWW.FPROBST.COM](http://WWW.FPROBST.COM))

#### Genthod

- Cave de Genève rep: Y. Humbert (022 774 16 38)

### Right Bank – Mandement Area

#### Bourdigny (Satigny)

- Cave de Genève reps: P. Graber (022 753 16 57), A. Revaclier (022 753 12 48), M. Roset (022 753 14 52), B. Vulliez ([WWW.VIGNOLLES.CH](http://WWW.VIGNOLLES.CH))
- Domaine de Champvigny ([WWW.CHAMPVIGNY.CH](http://WWW.CHAMPVIGNY.CH))
- Domaine des Alouettes (022 753 13 70)

#### Chouilly (Satigny)

- Cave de Genève reps: J. Dugerdil-Gubler (022 753 17 44), M. Penet (022 753 17 83)
- Domaine du Crêt – Berthaudin (022 732 06 26)
- Domaine de la Clé de Sol ([WWW.CLEDESOL.CH](http://WWW.CLEDESOL.CH))
- Domaine Les Abeilles d'Or ([WWW.ABEILLESDOR.CH](http://WWW.ABEILLESDOR.CH))

#### Dardagny

- Cave de Genève rep: P. and C. Bersier-Ramu (022 754 13 95)
- Clos de la Donzelle ([WWW.CLOS-DE-LA-DONZELLE.CH](http://WWW.CLOS-DE-LA-DONZELLE.CH))
- Clos des Pins (022 754 14 57)

- Domaine de la Planta ([WWW.DOMAINEDELAPLANTA.CH](http://WWW.DOMAINEDELAPLANTA.CH))
- Domaine des Faunes ([WWW.LES-FAUNES.CH](http://WWW.LES-FAUNES.CH))
- Domaine des Rothis (022 754 13 61)
- Domaine du Centaure ([WWW.DOMAINE-DU-CENTAURE.CH](http://WWW.DOMAINE-DU-CENTAURE.CH))
- Domaine Dugerdil ([WWW.DOMAINE-DUGERDIL.CH](http://WWW.DOMAINE-DUGERDIL.CH))
- Domaine Les Hutins ([WWW.DOMAINELESHUTINS.CH](http://WWW.DOMAINELESHUTINS.CH))
- Les Secrets du Soleil (022 754 13 84)
- Stéphane Gros ([WWW.STEPHANE-GROS.CH](http://WWW.STEPHANE-GROS.CH))

## Essertines (Dardagny)

- Domaine de Chafalet ([WWW.DOMAINEDECHAFELET.CH](http://WWW.DOMAINEDECHAFELET.CH))
- Domaine des Esserts ([WWW.DOMAINEDESESSERTS.CH](http://WWW.DOMAINEDESESSERTS.CH))

## La Plaine (Dardagny)

- Cave de Genève rep: P. Duvernay (022 756 12 05)

## Meyrin

- Cave de Genève rep: F. Grunder (022 782 57 07)
- Paul-Henri Soler (022 340 64 38)

## Peissy (Satigny)

- Domaine des Bossons ([WWW.DOMAINE-DES-BOSSONS.COM](http://WWW.DOMAINE-DES-BOSSONS.COM))
- Domaine des Charmes ([WWW.DOMAINEDESCHARMES.CH](http://WWW.DOMAINEDESCHARMES.CH))
- Domaine des Trois Etoiles ([WWW.TROIS-ETOILES.CH](http://WWW.TROIS-ETOILES.CH))
- Domaine Grand'Cour (022 753 15 00)
- Les Crêtets ([WWW.LESCRETETS.CH](http://WWW.LESCRETETS.CH))
- Les Perrières ([WWW.LESPERRIERES.CH](http://WWW.LESPERRIERES.CH))

## Peney (Satigny)

- Domaine des Pendus ([WWW.DOMAINE-DES-PENDUS.CH](http://WWW.DOMAINE-DES-PENDUS.CH))
- Les Balisiers ([WWW.BALISIERS.COM](http://WWW.BALISIERS.COM))

## Russin

- Cave de Genève reps: D. Girardet (022 754 10 39/079 653 06 56), F. Pittet ([WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH)), D. Penet (022 754 17 21), E. Porchet (022 754 13 39)
- Cave des Baillets ([WWW.CAVEDESBAILLETS.CH](http://WWW.CAVEDESBAILLETS.CH))
- Domaine des Molards ([WWW.MOLARDS.CH](http://WWW.MOLARDS.CH))

## Satigny

- Cave de Genève ([WWW.CAVEDEGENEVE.CH](http://WWW.CAVEDEGENEVE.CH))
- Château des Bois ([WWW.CHATEAUBOIS.CH](http://WWW.CHATEAUBOIS.CH))
- Les Gondettes ([WWW.LESGONDETTES.CH](http://WWW.LESGONDETTES.CH))

- Domaine de la Comtesse Eldegarde (022 753 06 65)
- Domaine de la Devinière ([WWW.LA-DEVINIERE.CH](http://WWW.LA-DEVINIERE.CH))
- Domaine de la Roselle ([WWW.DOMAINESTERROIRS.COM](http://WWW.DOMAINESTERROIRS.COM))
- Domaine du Nant d'Avril ([DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/](http://DOMAINE-DU-NANT-D-AVRIL.OVER-BLOG.COM/))
- Domaine du Paradis ([WWW.DOMAINE-DU-PARADIS.CH](http://WWW.DOMAINE-DU-PARADIS.CH))
- Le Grand Clos (022 753 12 30)
- Les Vallières ([WWW.LESVALLIERES.CH](http://WWW.LESVALLIERES.CH))

## Vernier

- Cave de Genève reps: P. Abbe (022 341 14 64), M. Zeller ([WWW.FERME-DES-GRANDS-BOIS.CH](http://WWW.FERME-DES-GRANDS-BOIS.CH))

## Between the Rhône and Arve Rivers

### Aire-la-Ville

- Cave de Genève rep: C. and V. Bosson ([WWW.BOSSON-VINS.CH](http://WWW.BOSSON-VINS.CH))
- L'Aérien (079 561 21 67)

### Athenaz (Avusy)

- Domaine des Graves ([WWW.DOMAINEDESGRAVES.CH](http://WWW.DOMAINEDESGRAVES.CH))

### Avully

- Domaine de la Printanière (022 756 25 22)
- Domaine du Courtil (022 756 28 74)

### Avusy

- Domaine de Champlong (022 756 27 89)

### Bernex

- Au Petit-Gris (022 757 10 18)
- Cave de Beauvent ([WWW.CAVE-DE-BEAUVENT.CH](http://WWW.CAVE-DE-BEAUVENT.CH))
- Christian Guyot ([WWW.VINS-GUYOT.CH](http://WWW.VINS-GUYOT.CH))
- Vignoble de l'Etat ([HTTP://ETAT.GENEVE.CH/DT/VIGNOBLES/DOMAINE\\_VIGNOBLE\\_ETAT-329.HTML](http://HTTP://ETAT.GENEVE.CH/DT/VIGNOBLES/DOMAINE_VIGNOBLE_ETAT-329.HTML))

### Cartigny

- Cave de Genève reps: J. Buri (022 756 18 73), R. Cocquio (022 756 19 14)

### Charrot (Bardonnex)

- Domaine d'Amoz (079 210 22 78)

### Laconnex

- Cave de Genève rep: S. Läng (079 252 91 74)
- Château de Laconnex ([WWW.LACONNEX-BEACH.CH/CHATEAU](http://WWW.LACONNEX-BEACH.CH/CHATEAU))
- Domaine des Trois-Lacs (022 756 20 34)
- Domaine du Bossatier ([WWW.LACONNEX-BEACH.CH/BOSSATIER](http://WWW.LACONNEX-BEACH.CH/BOSSATIER))

- Domaine Jean Batardon (079 637 62 71)
- Les Vignes du Pêcher ([WWW.LACONNEX-BEACH.CH/PECHER](http://WWW.LACONNEX-BEACH.CH/PECHER))

### Landecy (Bardonnex)

- Domaine du Grangier (022 743 19 66, 079 413 55 22)

### Lully (Bernex)

- Cave de Genève rep: A. Tremblet (022 757 39 13)
- Cave de Lully (022 757 15 89)
- Cave des Oulaines ([WWW.CAVE-DES-LOULAINES.CH](http://WWW.CAVE-DES-LOULAINES.CH))
- Domaine des Curiades ([WWW.CURIADES.CH](http://WWW.CURIADES.CH))
- L. and L. Mermoud ([WWW.MERMOUD.CH](http://WWW.MERMOUD.CH))

### Perly

- Domaine de Quédan (022 771 44 68)

### Plan-les-Ouates

- Distillerie et Cave de Saconnex d'Arve (022 771 10 38)

### Sézenove (Bernex)

- Cave de Sézenove (022 757 45 63)
- Les Grands Buissons ([WWW.GRANDS-BUISSONS.CH](http://WWW.GRANDS-BUISSONS.CH))

### Soral

- Cave de Genève reps: E. Battiaz (022 756 14 15), J. Dupraz (022 756 26 02), G. Thévenoz (022 756 12 00)
- Cave des Chevalières ([WWW.CAVE-DES-CHEVALIERES.CH](http://WWW.CAVE-DES-CHEVALIERES.CH))
- Domaine Château Rougemont (022 756 42 65)
- Domaine de la Merrière ([WWW.MERRIERE.CH](http://WWW.MERRIERE.CH))
- Domaine des Lollies (022 756 42 27)
- Domaine du Faubourg ([WWW.DUFAUBOURG.CH](http://WWW.DUFAUBOURG.CH))

### Troinex

- La Pierre-aux-Dames ([WWW.MAISONFORTE.CH](http://WWW.MAISONFORTE.CH))

### Veyrier

- Domaine du Petit-Veyrier (022 784 12 54)

### Left Bank

### Anières

- Domaine de la Côte d'Or ([WWW.LACOTEDOR.CH](http://WWW.LACOTEDOR.CH))
- Domaine des Ménades (022 751 20 29)
- Domaine Villard & Fils (022 751 25 56)
- Les Parcelles (022 751 01 20)

### Chevrens (Anières)

- Domaine des Champs-Lingot ([WWW.CHAMPS-LINGOT.CH](http://WWW.CHAMPS-LINGOT.CH))

### Choulex

- Cave de Genève rep: J. Rivollet (022 750 17 66)
- Domaine de Miolan (079 449 05 74)
- Les Coudrays ([WWW.LESCOUDRAYS.CH](http://WWW.LESCOUDRAYS.CH))

### Collonge-Bellerive

- Cave de Genève reps: A. Falquet (022 752 56 31), C. and C. Pilet-Falquet (022 752 12 01), R. Dupraz (022 752 32 14)

### Cologny

- Domaine de la Vigne Blanche (022 736 80 34)

### Corsier

- Domaine des Groubeaux (079 462 70 93)

### Gy

- Cave de Genève rep: J.-M. Fonjallaz (022 759 11 77)
- Cave de la Chêne (022 759 12 18)
- Ferme de Merlinge ([WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH))
- Domaine du Chambet ([WWW.CHAMBET.CH](http://WWW.CHAMBET.CH))

### Hermance

- Domaine du Manoir (022 751 13 20)

### Jussy

- Cave de Genève rep: A. Mévaux, Domaine Château l'Evêque (079 263 22 65)
- Cave Les Echaux (022 759 13 34)
- Château du Crest ([WWW.DOMAINEUDUCREST.CH](http://WWW.DOMAINEUDUCREST.CH))

### Meinier

- Cave de Genève reps: A. and M. Corthay, Carre d'Aval (022 750 00 20/079 352 80 82), M. Favre (022 759 18 56), S. Favre (022 752 11 12)
- Domaine de Bellebouche (022 751 20 57)
- Domaine de la Tour, Carre d'Aval (022 750 22 79)
- Domaine d'En Bruaz ([WWW.DOMAINEENBRUAZ.CH](http://WWW.DOMAINEENBRUAZ.CH))

### Presinge

- Cave de Genève rep: J.-M. Chappuis (022 759 11 39)
- Domaine de l'Abbaye (022 759 17 52)

### Vandœuvres

- Domaine des Quatre-Vents (022 750 16 05)



© Réalis Colombo/INAVOCH

# Fête des Vendanges

Geneva's Harvest Festival in the wine village of Russin

Saturday and Sunday, September 19 and 20, 2009

Members of Geneva's wine brotherhood, the Académie du Cep



PHOTOS COURTESY OF ONICE

## The info

### What is the Fête des Vendanges about?

Russin's Harvest Festival, Geneva's only festival celebrating the grape harvest, is organized by residents of the tiny wine village of Russin (see map on p. 3) and volunteers from surrounding communities in the western part of the canton. The festival takes place for the 47<sup>th</sup> time this year.

One of the great things about the Russin festival is that it can be so many things to so many people. A family with kids? Entertainment and activities may include a fun fair, visits with farm animals, pony rides – and of course the big ticket item on Sunday afternoon: the Flower Parade, so-called because the floats feature flowers real and otherwise. Former years have seen everything ranging from a flower-bedecked barrel straddled Bacchus-style by a vintner to a large elephant made entirely out of pink crêpe-paper roses.

On both days, a big attraction for adults and kids alike is the good food and drink available at myriad stands. These include home-made baked goods and Russin apple juice plus of course Russin AOC Chasselas and Gamay wines. Under no circumstances miss the must – grape juice pressed specially for the occasion only a few hours before kick-off on Saturday.



Geneva State Councilor Robert Cramer (right) with 2008 guests of honor Adolf Ogi, former President of the Swiss Confederation, and French actress Armelle

For some, the highlight of the festival is the Sunday morning market. Others come to attend the ecumenical service on Sunday morning.

For revelers (and dancers) on Saturday night, entertainment includes DJ and live bands playing a panoply of popular music styles.

The festival is a good place to learn about Switzerland, since a 'guest' canton is always invited and sends traditionally dressed representatives. Music and culinary specialties of the canton are featured.

But most visitors are just out to soak up the whole scene: the charm of a pretty village with some fine farms dating back to the 18th century, the people-watching, and food and wine served with much pride and pleasure by villagers.

**Fête opening hours:** opens officially at 4 p.m. on Saturday. Sunday, things are in full swing by 11 a.m., and wind down in the early evening. The Flower Parade is on Sunday afternoon after

lunch. Check the 'Tribune du Terroir' section in the September 18 edition of local newspaper *Tribune de Genève* for the exact program and times.

**Cost:** parking is free. So is musical entertainment and the parade.

**Paying:** food and beverages, market purchases, fun fair rides, games and other entertainment are cash (Swiss francs) only.

**Getting there and back. By car,** it's best to approach the village from Satigny. The road from La Plaine is closed off, so you will have to make a detour leading to Satigny and then head back towards Russin. Cars are directed to improvised parking lots in fields outside the village. **By RER train** from Geneva's main station Cornavin, a one-way ticket costs CHF 3 and the ride takes 13 minutes. Trains run frequently, and the last one back on Saturday night is around midnight. Schedules at 0900 300 300 or [WWW.CFF.CH](http://WWW.CFF.CH). Please note: there's a 10 minute walk between vil-

lage and station. To return on Saturday night you can also use the free Noctambus service which runs into the wee hours: the bus stop is next to the village *épicerie*.

## Spotlight on Connoisseur's Corner

Taking its name from its location on the corner of Chemin des Christophes and Chemin de la Croix-de-Plomb, the 'Coin des Connaisseurs' (written with an 'a' in French, an 'o' in English) is one of the Russin festival's most popular features.

We asked the two men in charge – Alain Hutin, who owns a garage in Russin and is deputy mayor, and Sébastien Mouther, a self-employed plumber – to tell us about it. Both are members of Russin's volunteer fire brigade, one of the lead associations behind the annual festival when the commune's population of some 400 multiplies by 40 – around 16,000 attend over the two-day period. Here's what they said:

"To avoid conflict of interest, no one running or helping out at the Corner can be from the winegrowing community. We ask all Geneva's winemakers to sell us wine, so all of them have the opportunity. Usually around 40 agree to sell at a discount that makes it possible for us in turn to sell all the wines at CHF 2.50 for a 1dl glass. The winemakers get to choose which wines they send, and of course it's their best because this is a showcase."

"We offer 150 wines from every part of the canton at the Corner, and stock 12 bottles of each kind; that's 1,800 bottles, with rented refrigeration to keep the whites well-chilled. At tables indoors and out, around the bar, there's room for up to 400 people. We sell over 10,000 glasses and several hundred bottles of wine during the festival."

"The Corner is popular with the French, Vaudois, and of course Genevois including our local winegrowers who come to taste the 'competition's' wines."

"There are lots of English-speakers too, so at peak hours we

*Russin, Connoisseur's Corner,  
Continued from p. 21*

always make sure to have a couple of helpers on hand who speak

English. People are delighted with the wines, so we don't have to deal with dissatisfaction or complaints. They ask for recommendations and advice about

what to try, and give us their feedback. If questions get too technical, there's usually a wine-grower in the house who can provide explanations about wine-

making. There's real exchange. It's just such a pleasure."

*Open Saturday from 4 p.m. to 4 a.m.; Sunday: 11 a.m. to 6 p.m. No wine sales to under 16s.*

## New Terroir Ambassador Restaurant La Grange

Serge and Marianne Widmer's *grange*, or barn, is quite literally that: a converted family property on the picturesque main street of the village of Vernier, which somehow manages to be an oasis of old-world country charm despite the ZIMEYSA industrial area and Geneva's International Airport nearby.

The Widmers were not strangers to the restaurant scene when they opened La Grange eight years ago: they had been running restaurants as a team, he as chef, she front of house, for over a decade.

The restaurant's French-based, honest cooking yields dishes like country terrine, house-made foie gras with onion jam and fig chut-

ney, shrimp with smoked bacon and walnut oil, squid salad, salmon tartare, and grilled scallops. There is a focus on fish and seafood here. There are also some Italian specialties like beef carpaccio with rocket and truffle-scented pecorino (sheep's milk cheese).

Main dishes follow the same pattern: steak including tartare, veal kidneys, chicken supreme, rack of lamb; fish like sole and Lake Léman perch meunière, or cod with grilled shrimp; and for that Italian touch, mushroom risotto with Parma ham. Allow for menu changes since this food is fresh and season-adapted.

La Grange has a good selection of Geneva wines. The



Widmers have ties to the local wine community through her brother, who is a grower, and as Serge Widmer puts it, featuring Geneva wines is eminently worthwhile "now that there are so many good ones".

64A Rue du Village, 1214 Vernier. T 022 341 42 20, [WWW.RESTOLAGRANGE.CH](http://WWW.RESTOLAGRANGE.CH).

*Open Monday through Friday from noon to 2 p.m. and 7 to 10 p.m. Lunch special CHF 18 (CHF 28 with starter). Prix fixe menus CHF 55 and CHF 75. Credit cards accepted.*

## Catering – Régéservice



COURTESY OF RÉGÉSERVICE, GRAND-LANCY

are available," says Zaugg, adding that they've catered for groups from "4 to 3,000".

In line with this flexibility, their stocks of plates comprise both angular and undulating styles for minimalist contemporary presentation to more ornate round plates used in a traditional-style formal meal.

The firm's usual French-based food styles can be simple to elaborate indeed: executive chef Cheveau used to work at Matignon, the French Prime Minister's residence. But dishes from other cuisines (e.g. paella) are also produced, and Régéservice is about to launch

a buffet option, Menu Suisse, that features specialties from all over Switzerland.

*Régéservice S.A., 33 Chemin des Pontets, 1212 Grand-Lancy, T 022 794 38 83 (English spoken: ask for Christophe Guillon), [WWW.REGESERVICE.CH](http://WWW.REGESERVICE.CH).*

### Other Good Caterers

Services vary, as do food styles: some veer more to plain country cooking. But all these caterers make a point of featuring local ingredients and wines.

**Apéro'sfair**, 3 Rue Beau-Site, 1203 Geneva, T 022 344 90 60, [WWW.APEROSFAIR.CH](http://WWW.APEROSFAIR.CH)

**Genecand Traiteur**, 55 Avenue de la Praille, 1227 Carouge, T 022 329 31 96, [WWW.GENECAND.CH](http://WWW.GENECAND.CH)

**Le Coin de Campagne**, 24 Rue du Grand-Bureau, 1227 Carouge, T 022 342 50 15, [WWW.CAMPAGNE.CH](http://WWW.CAMPAGNE.CH)

**Philippe Chevrier – Le Traiteur S.A.**, Domaine de Chouilly, 34-36 Route du Crêt-de-Chouilly, 1242 Chouilly (Satigny), T 022 753 93 30, [WWW.CHEVRIER-TRAITEUR.CH](http://WWW.CHEVRIER-TRAITEUR.CH)

**Traiteur A. Vidonne**, 5 Rue Blavignac, 1227 Carouge, T 022 309 43 60, [WWW.VIDONNE.CH](http://WWW.VIDONNE.CH)



COURTESY OF RÉGÉSERVICE, GRAND-LANCY

"No matter what the style or size of a party, our focus is on tailor-made," says Bernard Zaugg, who, along with Marc Cheveau and Vincent Fosc, is one of three partners in this 35-year-old firm. "We can create an event A to Z, or just provide the food, with or without waitstaff."

Possible venues include small châteaux and manor houses dotting the Geneva countryside. Wineries are favorite sites as well, "but we go to homes and offices, boats, tents, even fields, as long as electricity and running water

# Terroir Ambassadors

...the forty-three restaurants so designated by OPAGE, Geneva's office for the promotion of its agricultural products, because they serve local produce and wines with pride. The logo was designed by the well-known Dardagny-based artist Albertine.



**Restaurant Hôtel de Ville**, 39 Grand-Rue,  
T 022 311 70 30

## Left Bank – Plainpalais and Cantonal Hospital

**Les Recyclables**, 53 Rue de Carouge, T 022 328 23 73, [WWW.RECYCLABLES.CH](http://WWW.RECYCLABLES.CH)  
**L'Acluse**, 9 Rue John Grasset, T 022 329 94 49

## Left Bank – Suburbs and Countryside

### Anières

**Le Cottage**, 38 Rue Centrale, T 022 751 16 17,  
[WWW.LECOTTAGE.CH](http://WWW.LECOTTAGE.CH)

### Collonge-Bellerive

**Le Saladier**, 1 Chemin du Château, T 022 752 47 04

### Conches

**Le Vallon**, 182 Route de Florissant, T 022 347 11 04, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH)

### Gy

**Auberge de Gy**, 134 Route de Gy, T 022 759 21 22

### Presinge

**Auberge des Vieux-Chênes**, 121 Route de Presinge, T 022 759 12 07, [WWW.VIEUXCHENES.CH](http://WWW.VIEUXCHENES.CH)

### Thônex

**La Terrasse**, 37 Avenue Adrien-Jeandin, T 022 349 79 00

**Le Cigalon**, 39 Route d'Ambilly, T 022 349 97 33, [WWW.LE-CIGALON.CH](http://WWW.LE-CIGALON.CH)

**Restaurant de Villette**, 55 Route de Villette, Villette, T 022 789 04 70

### Vandœuvres

**Auberge de Vandœuvres**, 2 Route de Choulex, T 022 750 18 64,  
[WWW.AUBERGEDEVANDOEUVERES.COM](http://WWW.AUBERGEDEVANDOEUVERES.COM)

## How to Order Free Issues of this Magazine

Companies, organizations, clubs – any place with a lot of English-speakers and located in the city or canton of Geneva, or in the Nyon area, can call 022 346 17 28 or e-mail [CFS@WORLD.COM.CH](mailto:CFS@WORLD.COM.CH) to receive free copies of *Terrific Terroir*.

## Right Bank – Céligny

**Buffet de la Gare**, 25 Route de Founex, T 022 776 27 70, [WWW.BUFFET-GARE-CELIGNY.CH](http://WWW.BUFFET-GARE-CELIGNY.CH)

## Right Bank – Mandement Area

### Chouilly (Satigny)

**Auberge de Chouilly**, 19 Crêt-de-Chouilly,  
T 022 753 12 03, [WWW.AUBERGE-DE-CHOULLY.CH](http://WWW.AUBERGE-DE-CHOULLY.CH)

### Dardagny

**Auberge de Dardagny**, 504 Route du Mandement, T 022 754 14 72

### Peissy (Satigny)

**Café des Amis**, 83 Route de Peissy, T 022 753 12 81

### Peney (Satigny)

**Café de Peney**, 130 Route d'Aire-la-Ville, Peney-Dessous, T 022 753 17 55, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH)

### Russin

**Le Vignoble Doré**, 332 Route du Mandement,  
T 022 754 11 13, [WWW.VIGNOBLEDORE.COM](http://WWW.VIGNOBLEDORE.COM)

### Satigny

**Café du Soleil**, 173 Route du Mandement,  
T 022 753 11 71

### Vernier

**La Grange (New Member)**, 64A Rue du Village, T 022 341 42 20, [WWW.RESTOLAGRANGE.CH](http://WWW.RESTOLAGRANGE.CH)

## Right Bank – Airport, International Quarter

**La Brasserie/Palexpo**, 30 Route François-Peyrot, Grand-Saconnex, T 022 761 15 00

**Latitude**, Mövenpick ICC, 20 Route de Pré-Bois,  
T 022 717 17 20, [WWW.MOEVENPICK-HOTELS.COM](http://WWW.MOEVENPICK-HOTELS.COM)

**Vieux-Bois (Geneva Hotel School)**, 12 Avenue de la Paix, T 022 919 24 26, [WWW.VIEUX-BOIS.CH](http://WWW.VIEUX-BOIS.CH)

## Right Bank – Downtown

**Bagatelle**, 20 Boulevard James Fazy, T 022 732 26 29

**Edelweiss Manotel**, 2 Place de la Navigation,  
T 022 544 51 51, [WWW.MANOTEL.COM](http://WWW.MANOTEL.COM)

**Le Grill**, Grand Hotel Kempinski, 19 Quai du Mont-Blanc, T 022 908 90 81,  
[WWW.KEMPINSKI-GENEVA.COM](http://WWW.KEMPINSKI-GENEVA.COM)

**L'Entrecôte Couronnée**, 5 Rue des Pâquis,  
T 022 732 84 45, [WWW.RESTAURANTS-GENEVE.CH/ENTRECOTE-COURONNEE](http://WWW.RESTAURANTS-GENEVE.CH/ENTRECOTE-COURONNEE)

**Hôtel Montbrillant**, 2 Rue de Montbrillant,  
T 022 733 77 84, [WWW.MONTBRILLANT.CH](http://WWW.MONTBRILLANT.CH)

**Rive-Droite Café Brasserie**, Hotel Royal, 41 Rue de Lausanne, T 022 906 14 60, [WWW.MANOTEL.COM](http://WWW.MANOTEL.COM)

## Between the Rhône and Arve Rivers

### Avusy

**Café d'Avusy**, 16B Route d'Avusy, T 022 756 26 70

### Bardonnex

**Café Babel**, 17 Place De Brunes, T 022 771 04 03

### Carouge

**Brasserie La Bourse**, 7 Place du Marché,  
T 022 342 04 66, [WWW.RESTO.CH/LABOURSE](http://WWW.RESTO.CH/LABOURSE)

**Brasserie Tivoli**, 2 Rampe Quidort (Acacias),  
T 022 792 16 08

**Café des Négociants**, 29 Rue de la Filature,  
T 022 300 31 30, [WWW.NEGOCIANTS.CH](http://WWW.NEGOCIANTS.CH)

**Le Dix Vins**, 29b Rue Jacques-Dalphin, T 022 342 40 10

### Lully (Bernex)

**Auberge des Curiades**, 10 Vieux-Lully, T 022 757 40 40

### Petit Lancy

**Hostellerie de la Vendée**, 28 Chemin de la Vendée, T 022 792 04 11, [WWW.VENDEE.CH](http://WWW.VENDEE.CH)

### Sézegnin (Avusy)

**Au Renfort**, 19 Route du Creux-du-Loup,  
T 022 756 12 36, [WWW.RENFORT.CH](http://WWW.RENFORT.CH)

### Sézenove (Bernex)

**Café Restaurant de la Fontaine**, 5 Chemin des Grands-Buissons, T 022 757 21 08,  
[WWW.RESTOLAFONTAINE.CH](http://WWW.RESTOLAFONTAINE.CH)

## Left Bank – Downtown

**Café du Centre**, 5 Place du Molard, T 022 311 85 86, [WWW.CAFEDUCENTRE.CH](http://WWW.CAFEDUCENTRE.CH)

**Le Lyrique**, 12 Boulevard du Théâtre, T 022 328 00 95

## Left Bank – Old Town

**Au Pied de Cochon**, 4 Place du Bourg de

Four, T 022 310 47 97, [WWW.PIED-DE-COCHON.CH](http://WWW.PIED-DE-COCHON.CH)

**Café Papon (New Member)**, 1 Rue Henri-Fazy, T 022 311 5428, [WWW.CAFE-PAPON.COM](http://WWW.CAFE-PAPON.COM)



Avenue du Mail 17 – 1205 Geneva  
Phone 022 320 79 20

**The wine cellar specialist**  
**www.vino-concept.ch**

Just tell us what you need and we do the rest.



Our boutique is the **only** place for wine lovers with every wine and table accessory you should ever need !

**www.wineaccessories.ch**



Tuesday – Friday 11h00-18h30 • Saturday 10h00-14h30  
Monday closed



**DOMAINES  
&  
TERROIRS**

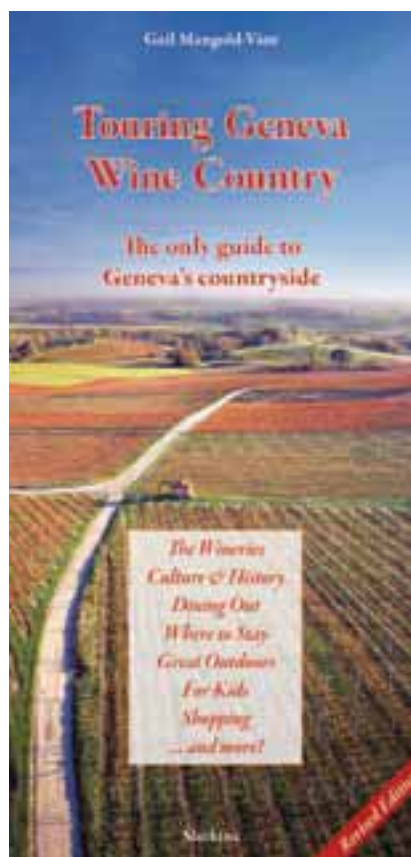
112, ROUTE DU MANDEMENT, 1242 SATIGNY  
TEL : 022 753 11 61  
WWW.DOMAINESTERROIRS.COM



FINE WINES FROM GENEVA  
AND AROUND THE WORLD  
SPECIALTY FOODS, OLIVE OIL AND GOURMET CHOCOLATE  
TASTING ROOM AND TASTING COURSES



TUESDAY – FRIDAY 10AM-12PM, 3PM – 7PM  
SATURDAY 10AM – 7PM; OTHER DAYS BY APPOINTMENT



## *Touring Geneva Wine Country: The Only Guide to Geneva's Countryside*

This popular paperback in its second (revised) printing is packed with ideas and information and completed by some 200 color images. Although Geneva's wine scene is a focus of the guide, the profiles of some 35 of the canton's 45 communes cover a lot more than the wine scene. In fact, no other existing publication gives as complete a picture of Geneva's countryside as this.

Editions Slatkine, Geneva, 2006. 176 pp., 21 x 10 cm/ 8.25 x 4 in., CHF 19.

To order in English: [WWW.OFFTHESHELF.CH](http://WWW.OFFTHESHELF.CH)

French edition in local bookstores or at [WWW.SLATKINE.COM](http://WWW.SLATKINE.COM)

### *What they are saying...*

*"An excellent guide...especially to things on our doorstep which we had no idea about!"*

*"Concise, clear and highly informative."*

*"I thought I knew the Geneva countryside quite well. But after reading this book I felt like a beginner...!"*

*"A gem..."*