

Vol. III/2008

# 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**



© PATRICIA CANARD-UEBERSAX, GENEVA, 2007

© LAURENT GUBAUD, GENEVA, MARCH 2008

## A Word from the Editor

Paying close attention to the way winter segues into spring, summer into fall, means a lot more than the routine of school and holiday cycles, storing then un-storing clothes and the garden furniture.

In manifold ways, the colors, smells, tastes and textures around us vary with the seasons. And the more attuned we are to this, the deeper the enjoyment we derive from life.

Communing with nature is one way of tuning in. So is buying local – which is pretty much synonymous with buying seasonal.

Fresh fruit, vegetables, meat and breads; wines; plants and flowers – *Terrific Terroir* makes the whole palette of Geneva products come alive so that you can look out for them as the year unfolds.

Gail Mangold-Vine



The four seasons are the theme of the 2008 issue of **Terrific Terroir**. Local photographer Patricia Canard-Uebersax captured these seasonal images in her perambulations around Geneva. The wintry scene was taken at the duck pond in Chêne-Bourg.

**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 (print-run 10,000 copies), **Terrific Terroir** is distributed to multinationals, international organizations, clubs and associations, selected stores, hospitality venues, and Geneva Tourism. It is also available free of charge in the English book section of **Librairie Payot** (5 Rue de Chantepoulet, 1201 Geneva, T 022 716 19 46) and **OffTheShelf English Bookshop** (15 Boulevard Georges-Favon, 1204 Geneva, T 022 311 10 90), and online at [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

Concept, text, production and distribution: **CFS Communication**, 12 Rue Michel-Servet, 1206 Champell/Geneva, Switzerland, 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. Sained, Geneva**  
Printed by **SRO-Kundig, Geneva**

To send a letter to the editor, or to request advertising rates, please e-mail [CFS@WORLDCOM.CH](mailto:CFS@WORLDCOM.CH).

Contact coordinates, opening hours, and prices listed in this publication are correct when we go to print. We regret any inconvenience that subsequent changes cause our readers.

© CFS Communication. All rights reserved.

Cover photo: Aerial view of Geneva  
© Régis Colombo/diapo.ch.

## Contents

Vol. III/2008

|   |             |
|---|-------------|
| <b>Getting Around</b> .....   | page 3      |
| <i>Discovering the countryside – resources</i>  |             |
| <b>Different Takes</b> .....  | pages 4-5   |
| <i>Sponsored farming – Absinthe makes a comeback – Terroir Notes – EURO 2008</i>                                      |             |
| <b>Farmers' Markets</b> .....   | pages 6-8   |
| <i>Fruit &amp; veg, meat &amp; dairy, juice, cider, wine... Also: special events, and farms that rent guest rooms</i> |             |
| <b>Liquid Gold</b> .....  | page 9      |
| <i>A trio of farmers hit on an oil scheme</i>   |             |
| <b>A Hive of Activity</b> .....   | pages 9-10  |
| <i>Geneva's apicultural scene includes superb local honeys and a bee-keeping school</i>                               |             |
| <b>The Year in Veg ... and Fruit</b> .....  | pages 10-11 |
| <i>Cardoons, salads, tomatoes, pumpkins, and aromatic herbs</i>   |             |
| <b>Street markets in Geneva City and Carouge</b> .....  | page 11     |
| <b>Breads for All Seasons</b> .....   | pages 12-13 |
| <i>Wonderful bakeries, and a visit to one of the very best</i>  |             |
| <b>A Blooming Feast</b> .....   | pages 13-15 |
| <i>From poinsettias to geraniums</i>  |             |
| <b>Wine News</b> .....  | pages 16-17 |
| <i>Prizewinning wines, special events... and resources including basic info about Geneva wines</i>                    |             |
| <b>Winemaker Profiles</b> .....   | pages 17-18 |
| <i>Some of the people behind those international prizewinners</i>   |             |
| <b>Open House at Geneva's Wineries</b> .....  | pages 19-21 |
| <i>The low-down on the day, and a complete list of wineries</i>   |             |
| <b>Fête des Vendanges in Russin</b> .....   | page 21     |
| <i>All you need to know about Geneva's only harvest festival</i>  |             |
| <b>Terroir Ambassadors</b> .....  | pages 22-23 |
| <i>Fun-to-try restaurants and catering services</i>   |             |

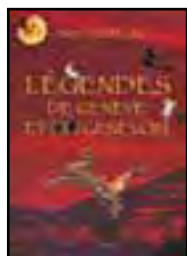
# Getting Around

More and more information is available about nature and the countryside in Geneva. Here, a sampling of print and web resources.

## Print Resources

### Légendes de Genève et du Genevois

For readers of French, this richly illustrated hardback by Christian Vellas tells tales about Geneva's countryside.



The 38 stories range from spooky (like the one about 'The White Lady' who haunts the ruins of Meinier's Château de Rouelbeau), to folksy – for example, how a country custom known as *charivari* entailed creating a major nocturnal ruckus in front of the home of any man or woman who married a younger person. Outlawed in 1537 in the wake of the Protestant Reformation, *charivari* now survives in Geneva only as the name of a street in a hamlet in Jussy.

*Éditions Slatkine, Geneva, 2007. 175 pp. 24 x 18 cm / 9.5 x 7 in. CHF 49 at all major bookstores.*

Christian Vellas is also the author of the hardcover *Geneva: Landscapes and Villages*, sumptuously illustrated with over 100 photographs by Marcel Malherbe.

*Éditions Slatkine, Geneva, 2005. 184 pp. 30 x 24 cm / 12 x 9 in. CHF 69 at all major bookstores.*

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

By *Terrific Terroir* editor Gail Mangold-Vine, this popular paperback in its second printing is packed with ideas and information, and completed by some 200 color pho-



tographs by the author and Régis Colombo.

Although Geneva's wine scene is a focus of the guide, the profiles of some 35 of the canton's 45 communes include everything from history and culture to wining and dining, accommodation, markets and shopping, open air activities, 'for kids' ideas and more. No other existing publication gives as complete a picture as this.

*Éditions Slatkine, Geneva, 2006. 176 pp. 21 x 10 cm / 8.25 x 4 in. CHF 19 at all major bookstores.*

### campagnon.ch: Terroir & Nature

Despite their French title, these two maps (folded: 15.5 x 10 cm / 6 x 4 in.) have just enough keywords in English to make them easily comprehensible to Anglophones.



One map locates Geneva's wineries at a glance; the other does the same for farms where fruit, veg and flowers are sold and gives a good picture of the canton's Great Outdoors ops.

*The wineries map is available at public transport (TPG) outlets, and the farms map at Banque Cantonale de Genève branches in Geneva City; both may be picked up at tourism offices.*

*Many wineries, farms, eateries and mairies*



Screenshot of a [WWW.OPAGE.CH](http://www.opage.ch) home page.

Hares, herons, pheasants, salamanders – all these and more abound in Geneva's fields and forests. Wild boar, which can cause extensive damage in vineyards, are the bane of winegrowers – hence, the boar trophy (a bronze by famed local artist Robert Hainard) awarded tongue in cheek to the winemaker whose wine gets the highest number of points at the annual Geneva Wine Selection Awards.



BOAR PHOTO COURTESY OF OPAGE

around the canton also stock one or both maps.

### Web Resources

The site [WWW.CAMPAGNON.CH](http://www.campagnon.ch) is also an excellent web resource, and there is an English version.

It shares a mine of info, everything from bridle paths to cycling maps, with [WWW.GE.CH/NATURE](http://www.ge.ch/nature) which, while in French only, is also worth a browse.

THE source of information about Geneva's farm products and wines: [WWW.OPAGE.CH](http://www.opage.ch), the website of Geneva's office for the promotion of its agricultural products, also in English.

### Up Hill and Down Dale

Why not get out there and run in the Geneva countryside? A sampling of possibilities: 'Courir pour aider' (May 3 – Meinier); 'Tour du Canton' (May 7, 14, 21 and 28 in Bernex, Cologny/Vandoeuvres, Dardagny and Chêne-Bourg); 'Course du Vignoble' (May 17 – Soral); 'Course du Mandement' (August 30); and the 'Demi de Jussy' on September 13. More at [WWW.COURIR-GE.CH](http://www.courir-ge.ch).

## Different Takes



Alexis & Mathias Corthay



TourneRêve food basket

cost 175

Swiss

some 33 hectares of cereals, apples, and vineyards.

“TourneRêve has grown from when it was launched in 2003. We are now 14 farmers and wine-growers, located on the Left Bank and the area between the Arve and Rhône rivers, supplying the program,” says Mathias Corthay.

“Our products are delivered to over 1,200 subscribers in two ‘installments’ every year. In 2007, products included cereals, oils, fruit, juice, vegetables and honey. Sausage was optional, and without it, the annual subscription

francs, with it 183 francs. Products and prices can vary from year to year,” he adds.

Subscribers, who pay up front, are advised when the products can be picked up. There are distribution points in Carre d’Aval, Compesières, Aire-la-Ville and Geneva City.

Also known as community supported agriculture, contractual farming is usually just a matter of buying fixed quantities and types of local produce from farmers on an annual subscription basis.

PHOTO AND LOGO COURTESY OF TOURNERÊVE

## Sponsored Farming

The driving force behind Geneva’s biggest contractual farming program, Affaire TourneRêve, was Alexis Corthay of La Touvière in Carre d’Aval (Meinier).

Mathias Corthay, an agronomy graduate of the Federal Institute of Technology in Zurich (ETH), teamed up with his father two years ago. Together they farm

### Sponsored Farming in Geneva

| Name                       | Address   | Products  | Delivery            | Area Served   | Subscribers           | Year Founded |
|----------------------------|---|---|---------------------|---|-----------------------|--------------|
| Jardins de Cocagne         | CP 245<br>1233 Bernex<br>T 022 756 34 45<br><a href="http://WWW.COCAGNE.CH">WWW.COCAGNE.CH</a>  | Vegetables  | Weekly              | Whole canton  | 400<br>(waiting list) | 1978         |
| L’Affaire TourneRêve       | CP 2578<br>1211 Geneva 2<br>T 022 734 28 50<br><a href="http://WWW.TOURNEREVE.CH">WWW.TOURNEREVE.CH</a>                                   | Cereals, oils, juice, sausage, honey – some 20 items in all | Twice in the fall   | Whole canton  | 1,230                 | 2003         |
| Le Panier à 4 Pattes       | CP 4<br>1294 Genthod<br>T 022 755 60 10<br><a href="http://WWW.PANIERA4PATTES.CH">WWW.PANIERA4PATTES.CH</a>                               | Meat, oils, fruit juice, apples, potatoes                   | Twice a year        | Whole canton  | 100                   | 2006         |
| Les Cueillettes de Landecy | Route de Fémé<br>1257 Landecy<br>Reto Cadotsch<br>T 079 296 62 89<br><a href="http://WWW.CUEILLETES.ORG">WWW.CUEILLETES.ORG</a>           | Fruit & veg   | Self-pick in season | Bardonnex, Plan-les-Ouates, Perly, Carouge, Thônex                          | 50                    | 2006         |
| Les Ares et Vous           | 161 Chemin des Princes<br>1253 Vandoeuvres<br>T 078 842 83 50<br><a href="mailto:T.DESCOMBES@INFOMANIAK.CH">T.DESCOMBES@INFOMANIAK.CH</a> | Vegetables, cereals, oils                                   | Weekly              | Puplinge, Choulex, Thônex, Vandoeuvres                                      | 60<br>(waiting list)  | 2006         |
| Le Jardin des Charrotons   | 3 Chemin du Relai<br>1258 Perly<br>T 022 743 05 87<br><a href="mailto:CHARROTONS@HOTMAIL.COM">CHARROTONS@HOTMAIL.COM</a>                  | Vegetables  | Weekly              | Whole canton  | 80<br>(waiting list)  | 2007         |
| Les Vergers d’Epicure      | Christian Bavarel<br>T 079 751 77 30<br><a href="http://WWW.VERGERS-EPICURE.CH">WWW.VERGERS-EPICURE.CH</a>                                | Fruit   | Periodical          | Whole canton  | 20                    | 2007         |
| Aux Petits Oignons         | 26 Route de Corsier<br>1246 Corsier<br><a href="mailto:ARGANDCHARLES@HOTMAIL.COM">ARGANDCHARLES@HOTMAIL.COM</a>                           | Vegetables  | Weekly              | Jussy, Anières, Hermance, Gy, Corsier, Collonge-Bellerive, Vésenaz, Cologny | 25                    | 2007         |

However, some suppliers are cooperatives where members can get their food cheaper if they sign on to help with the cultivating.

For practical information about TourneRêve consult the chart. To see the imposing Corthay farm:

## Absinthe Makes the Heart Grow Fonder

René Wanner has re-launched production in Geneva of a spirit that was banned in Switzerland from 1910 to 2005.

A former police inspector, president of a yodeling club, and Alphorn player, Wanner – down to the black apron, embroidered with a sprig of flowering wormwood, and black hat he wears while he distills – is nothing if not colorful.

He grew up in Couvet, Neuchâtel where clandestine absinthe-making was rife. “As a kid I made deliveries for my parents’ grocery store. I could tell by the smell who was distilling. I not only learned all the secrets from the old-timers, I earned tips for keeping my mouth shut!”



René Wanner

PHOTO COURTESY OF ABSINTISSIMO

When the law against absinthe was repealed in 2005, “I was the right man in the right place at the right time,” he says.

Out of 30 recipes he knew, he selected five and started producing after acquiring a license to distill commercially and renting some space at an existing distillery.

In May 2006, his one-man business, Absintissimo, was up

## Terroir Notes

La Brante – Musique Villageoise de Bernex is a group of amateur musicians of all ages.

Clad in outfits inspired by 19<sup>th</sup> century Genevois work clothes, they play at every type of occasion, from school inaugurations to the 2006 Swiss Alpine wrestling meet.

by appointment, the Corthays sell some Cave de Genève wine, apple juice and other products, directly (T 079 685 71 67). Or attend a concert: a renowned classical music festival is held at La Touvière every two years ([WWW.FESTIVAL-AMADEUS.CH](http://WWW.FESTIVAL-AMADEUS.CH)).

and running. So well, in fact, that he now has a branch in his home town.

Purported to have all sorts of health virtues (it was actually invented in the late 18<sup>th</sup> century by Dr. Pierre Ordinaire for medicinal purposes), absinthe is curious for its taste (like anise or liquorice); for the way – if drunk the classical way – it goes cloudy when you pour the requisite cool water over it; and for the special “fountain” with little taps that the water is usually poured from.

There are also special perforated spoons to place a sugar cube on as you pour the green-tinged liquid into the glass, before adding the water.

Made from water, alcohol and varying herbal mixtures including the essential wormwood, Wanner’s all-natural absinthe is around 50% alcohol by volume. It takes eight to ten hours to distill, and he lets it sit for a two to three-month period before bottling it. His *La Coueste* and *Fée Verte* brands have already won national prizes.

Wanner’s absinthe is on sale at prestigious venues like Planet Caviar, but he also direct sells by appointment, and speaks English.

*Absintissimo, R.V. Wanner, Distillerie de Saconnex-d’Arve, 50 Chemin de Maronsy, 1228 Planles-Ouates. T 079 202 49 03.*

They are often to be heard at official ceremonies. For parades, there’s a special tractor-pulled platform with wheels for them to play on.

The band’s name comes from the old-fashioned wooden receptacle grape-pickers used to strap to their backs (illustrated).

Founded in 1977, La Brante specializes in traditional Swiss music and particularly that of the Geneva region. “Folklore with a modern twist,” is how its president, Georges Chassot, describes their style.

Coming up is a website where their music can be heard; they are



PHOTO COURTESY OF LA BRANTE

also on CD. To book La Brante, or for more information, call 022 757 23 78; English spoken.




## EURO 2008

Not a terroir venue, you might have thought – but with a passel of local products, both food and bev, available at 40 bars, lounges and eateries in the Official Fan Zone, you’d

be wrong. Big screen to watch the games, a stage for concerts – open 7/7, noon to midnight, from June 7 through 29 at Plainpalais in Geneva City.


More at [WWW.GENEVE.CH/EURO2008](http://WWW.GENEVE.CH/EURO2008). Concert dates: [WWW.GENEVE2008.CH](http://WWW.GENEVE2008.CH). There’s also a private area with a big screen of its own – see [WWW.VIPO8.CH](http://WWW.VIPO8.CH) or call 022 798 87 92.

Advertisement




## DOMAINES & TERROIRS

112, ROUTE DU MANDEMENT, 1242 SATIGNY  
TEL : 022 753 11 61  
[WWW.DOMAINESTERROIRS.COM](http://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

# Farmers' Markets

Starting in Genthod on the Right Bank and moving counter-clockwise, we highlight markets around the canton.

A complete list is on p. 8.

## Ferme Baumgartner

Eggs year round. Potatoes September through March. In the summer time, there may be tomatoes and salads from her vegetable garden, and in the fall perhaps some walnuts. That, says Mme Baumgartner, is what she has for sale at the farm – an imposing complex in Right Bank Genthod that she helps run with her husband, son and daughter-in-law.

Things here, she says, are done “à la bonne franquette” (no frills).

“If I’m not home, people help themselves to eggs from a basket on the kitchen table and leave the money. All eggs I sell are same day or at the very most a day old. I charge 7 francs a dozen,” she says.

There are some 100 (free-range) chickens on the Baumgartner farm. “They’re only gathered in at night so the foxes don’t get them,” says Mme Baumgartner.

“We also sell two varieties of potato: Agria, which is your good all purpose potato, and Désirée, which has a red skin and is very firm, making it particularly good for French fries and gratins. It’s also a fine option for mashing or soup.”

“My customers tell me that it’s such a treat to get potatoes that

actually *taste* like potatoes, and that’s because they’re grown in good rich soil well fertilized by our cows.”

“Potatoes in 10 kilo sacks cost 10 francs, and 30 kilo sacks cost 26

francs,” Mme Baumgartner adds, although she has been known to reduce quantities for customers requiring less – something that can be established during “*un brin de causette*” (a little chat) she relishes if she’s there when you come by.

38 Chemin des Limites, 1294 Genthod. T 022 774 29 69. Closed Sunday, otherwise just drop by. If you call ahead, Mme Baumgartner will prepare your order for you. Cash only.

## Les Secrets du Soleil

In the village of Dardagny, just across from the old presby-



Christine and Philippe Vocat and their Dardagny farm

© JEAN REVILLARD/REZO



COURTESY OF LES SECRETS DU SOLEIL

tery, is the farm of winemakers Christine and Philippe Vocat.

From its start three years ago, the weekly day-long market has been bustling, not only with locals but with commuters working at Firmenich and CERN.

It’s not hard to see why Au P’tit Marché is popular. Shops are actually quite few and far between in this area. And the market’s setting is appealing: a barn with burlap-covered panels and spot-lighting offering effective contrast to stone walls, wooden beams and the rugged baskets the Vocats present fresh produce in.

The fruit and veg are not, for the most part, grown on their land – rather, as the Vocats explain, “on market day, we’re up before 4 a.m. and off to the La Praille wholesalers to get what we need.” That includes some imports like citrus fruit.

Sausages; pulses; cereals; honey; jams; apple juice and grape must in season – these are just some of the other items on sale in this well-stocked market.

And of course wine: from their 10 hectares of vineyards, the Vocats produce a panoply of good wines, including a Chasselas and a Chardonnay that have received high marks in recent prestigious wine competitions.

Rounding out the market’s selection are attractive gift packs

and pretty fresh flower creations by Murielle Ramu, wife of fellow Dardagny winemaker Marc Ramu.

446 Route du Mandement, 1283 Dardagny. T 078 718 01 43. Tuesdays from 7 a.m. to noon and 3:30 to 7 p.m. Credit cards accepted.

## Domaine des Trois-Lacs

Aurochs, anyone? The modern version, that is, of the now extinct wild ancestors of domesticated cows.

Laurent Thévenoz has a herd of 20 ‘new’ aurochs, cross-bred from various very old strains of cattle. These are massive beasts, with serious horns.

While they occasionally graze in the fields around his well-maintained small farm at the edge of the village of Laconnex in Geneva’s Champagne region, they spend most of their time at the nature reserve in Bogis-Bossey.

“The reserve straddles the French and Swiss borders, but I was able to get agreement from both sides for the herd to graze there. The animals feed on wild grasses, and some hay, and that’s it.”

What does their meat taste like? “The most frequent comparison I’ve heard is Highland beef,” says the breeder.

Thévenoz, who took over the family farm 23 years ago, is also a cereal farmer and a winegrower. His three hectares of vineyard

### Terroir Events

|  |                       |   |
|--|-----------------------|---|
| <b>Fête de la Tomate</b>   | July 19, 2008         | Carouge – more at <a href="http://WWW.OPAGE.CH">WWW.OPAGE.CH</a>  |
| <b>Brunch on the farm</b><br>on Switzerland’s National Day                           | August 1, 2008        | <a href="http://WWW.BRUNCH.CH">WWW.BRUNCH.CH</a>  |
| <b>Fête des Patenailles</b><br>Country fest with terroir food and wines              | August 23-24, 2008    | Puplinge – more at <a href="http://WWW.PATENAILLES.CH">WWW.PATENAILLES.CH</a> .<br>For tractor-pulling <a href="http://WWW.TRACTORPULLING.CH">WWW.TRACTORPULLING.CH</a> |
| <b>Semaine du Goût</b><br>Log on for events and restaurant deals during ‘Taste Week’ | September 18-28, 2008 | <a href="http://WWW.GOUT.CH">WWW.GOUT.CH</a>  |
| <b>Fête de la Courge</b><br>Pumpkins and squash                                      | October 5, 2008       | Corsier – more at <a href="http://WWW.CORSIER.CH">WWW.CORSIER.CH</a>  |
| <b>Foire de Genève</b><br>Geneva Home Expo – terroir products and wine tasting       | November 14-23, 2008  | Palexpo – more at <a href="http://WWW.FOIREDEGENEVE.CH">WWW.FOIREDEGENEVE.CH</a>  |

PHOTOS © JEAN TAVOVEL, GENEVA



yield wines that, like the beef, he sells directly. Two sparkling wines, *Taurillon Muscat* and *Taurillon Rosé*, tie in with his cattle-breeding, or at least their name does: *taurillon* means bull-calf.

Wines are available year round, but meat is only to be had from October to March – and you need to reserve well ahead. Thévenoz sells aurochs meat in 10 kilo vacuum-packed bags, a mix of cuts at CHF 21 to 26 per kilo.

12 Rue de l'Eaumorte, 1287 Lacconnex. T 022 756 20 34 and 079 243 82 30. By appointment; the phone is answered week-days from 8 a.m. to noon, otherwise leave a message. Cash only.

## Domaine de la Brunette

Many will be familiar with Pierre Gally's produce from the Carouge market, but he also direct sells on his farm.

In the food section of his newly-enlarged premises, the origin of all fruit and veg is clearly marked: imports like citrus fruit by country, but mostly what Gally sells is *du pays* (Swiss-grown) or *du jardin* – a cozy term for production that takes place on some 25 hectares.

Fresh farm eggs are a staple. Seasonal produce includes summery bunches of fresh basil, squash and pumpkins in the fall, and cardoons during the holiday season. (For those who don't feel up to peeling the stalks of this very prickly veg, Gally sells prepared cardoons in jars.)

Other items comprise a representative sampling of Geneva-produced items. Under the 'who would have thought it' heading come the marinated button mushrooms. Their producer, Parmentier, grows the mushrooms not far from Gally's farm, in both Cartigny and in spooky caves underneath the Batie Park near Jonction.

Gally's floral assortment is strong on garden flowers, branches, pods and berries. He also has fruit, cones, cinnamon and other decorative bits that can be incorporated into arrangements. Bouquets and other creations by Gally's house florists are available readymade or to order.

Rounding out the selection are flowering plants, small citrus and olive trees, some shrubs, and Christmas trees in season.

360 Route de Chancy, 1236 Cartigny. T 022 756 16 76. Monday and Wednesday, 3 to 7 p.m.; Tuesday, 8 a.m. to noon and 2 to 7 p.m.; Thursday through Saturday, 8 a.m. to 7 p.m. Credit cards accepted.

## Ferme Gonin

Claude Gonin, the mother of fruit but mainly veg farmer Serge Gonin, runs a little shop at the family farm in Left Bank Puplinge where she sells items like oil made from their own walnuts, jams, syrups, tomato sauce, as well as hand-crafted gift items and dried-flower arrangements.



PHOTO COURTESY OF SERGE GONIN

Twice a year, the Gonins organize special events: from September through October there's a big pumpkin market out in the courtyard at the front of the store, and in November and December there is the *Marché de l'Avent* – an Advent Market where all manner of wreaths and other seasonal decorations are on offer.

32 Route de Cornière, 1241 Puplinge. T 022 349 74 50. WWW.FERMEGONIN.COM. No official opening hours, drop by or call ahead if you want to be sure someone's around. Cash only.

## Pommier Garni

Just shy of a year old, Corinne Ménétrey's new boutique and snackery in the Left Bank village of Meinier is a jewel. It is charmingly decorated, with a big wood table filling the center and counter seating as well. There's also a terrace.

Here, you can read the papers over morning coffee, or meet up with friends for the lunch special like *soupe du jour* or afternoon tea with *h o m e m a d e*

pies, muffins, brownies or maybe a little apple tiramisu.

It's also a great place to shop, for yourself and for gifts: the baskets hanging from the ceiling are meant to be filled with your choice of delicious items, then wrapped in a swathe of cellophane and tied with a big raffia bow.

Just some of the Geneva terroir products to buy: 'Heidi's Tradition' jams and syrups, made in Céligny, but there is also a range of house-made jams; packages of traditional cookies like *bricellets*; locally made oils and vinegars, honeys, juices, prepared cardoons, lentils; goat's



## Farms that rent guest rooms to visitors

### Right Bank

**Bernard and Florence Vulliez**, 6 Route de Champvigny, 1242 Bourdigny, T 022 753 10 85

**Fernand and Lisette Pittet**, 34 Chemin de-la-Croix-de-Plomb, 1281 Russin, T 079 479 85 38, WWW.LAFERMEENCHANTEE.CH

**Philippe and Christine Bersier**, 440 Route du Mandement, 1283 Dardagny, T 022 754 13 95

### Between the Rhône and Arve Rivers

**Pierre and Margrit Forestier**, 100 Route de Bellegarde, 1284 Chancy, T 022 756 18 25

**Odette Favre**, 17 Chemin des Grands-Buissons, 1233 Sézenove, T 022 757 28 36

### Left Bank

**Jean and Françoise Rivollet**, 190 Route de Choulex, 1244 Choulex, T 022 750 17 66

**Pierre and Betty Schüpbach**, 40 Route de Lullier, 1254 Jussy, T 022 759 13 71

May through October, you can also book in the old stables and bed down on straw. A great thing to do with kids – and there's plenty at nearby Ferme de Merlinge to keep them going, check it out at WWW.FERMEDEMERLINGE.CH

**Raymond and Anna Chollet**, 45 Route de Bellebouche, 1252 Meinier, T 022 751 20 57

cheese from Cartigny; dry sausages and bison terrine; some fresh produce and eggs; apple juice and cider, wines, beer, mead (*hydromel*) and absinthe. Also lovely, artisanally-made chocolates.

Why the choice of an apple for the name and logo? Corinne Ménétrey is the wife of Meinier apple farmer Claude Ménétrey.

31 bis Route de Gy, 1252 Meinier. T 022 772 09 03. Open Tuesday through Friday, 8 a.m. to 2 p.m. and 4 to 7 p.m., Saturdays 9 a.m. to 3 p.m. Credit cards accepted.

## For Fresh Seasonal Produce

### Right Bank

**Versoix.** Ferme Courtois, 13 Route de la Branvaude, T 022 755 43 16, [WWW.FERMECOURTOIS.CH](http://WWW.FERMECOURTOIS.CH). **Also: meat & dairy, dried tomatoes, lentils, apple juice, wine, organic teas, cookies, and much more.**

**Genthod.** Ferme Baumgartner, 38 Chemin des Limites, T 022 774 29 69. Potatoes only. **Also: eggs. See p. 6.**

**Meyrin.** Domaine des Arbères, 50 Chemin des Arbères, T 022 782 57 07. Green asparagus only. **Also: beef.**

**Meyrin.** Jean-Pierre Stalder, 10A Route H.-C. Forestier, T 022 782 90 58 and 079 230 91 55, [WWW.LAFRAISIÈRE.CH](http://WWW.LAFRAISIÈRE.CH). Berry specialist (self-pick). **Also: some veg, liqueurs, syrups.**

**Russin.** La Ferme Enchantée, 34 Chemin de la Croix-de-Plomb, T 022 754 1237, [WWW.LAFERMEENCHANTEE.CH](http://WWW.LAFERMEENCHANTEE.CH). Apples, potatoes and fruit only. **Also: jam, wine.**

**Dardagny.** Les Secrets du Soleil, 446-447 Route du Mandement, T 022 754 13 84. **Also: cereals, wine, grape must, apple juice, jams, flowers. See p. 6.**

### Between the Rhône and Arve Rivers

**Cartigny (La Petite Grave).** Raymond Cocquio, 3 Route de la Croix-en-Champagne, T 022 756 19 14. Potatoes only. **Also: lentils and wine.**

**Cartigny.** Domaine de la Brunette, 360 Route de Chancy, T 022 756 16 76. Cardoon specialist. **Also: eggs, flowers, wine, and much more. See p. 7.**

**Grand-Lancy.** Pierre Boehm, 11 Chemin Creux-du-Cheval, T 078 620 34 28, [WWW.CARDONGENEVOIS.COM](http://WWW.CARDONGENEVOIS.COM). Veg only; cardoon specialist. **Exceptionally, no direct sales here, but look out for his prepared cardoons in jars at Coop and stores everywhere.**

**Plan-les-Ouates.** Marie-Thérèse Delétraz, 234A Route du Saconnex d'Arve, T 022 771 21 29. Heirloom vegetable and wild herb specialist. **Also: goat's cheese.**

**Veyrier.** Laure and Francis Chavaz, 62 Chemin des Marais, T 022 784 09 42. **Also: oils, eggs, cheese, apple juice, jam, honey and much more.**

**Veyrier.** Domaine du Petit-Veyrier, 6 Chemin du Petit-Veyrier, T 079 622 67 08. Fruit only (including berries). **Also: wine, beef, Christmas trees.**

### 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.

**Puplinge.** Ferme Gonin, 32 Route de Cornière, T 022 349 74 50, [WWW.FERMEGONIN.COM](http://WWW.FERMEGONIN.COM). Vegetables and pumpkins. **See p. 7.**

**Meinier.** Philippe Chenevard, 80 Route de Compois, T 022 759 15 19.

**Gy.** Ferme de Merlinge, 85 Route de Gy, T 022 759 15 92, [WWW.FERMEDEMERLINGE.CH](http://WWW.FERMEDEMERLINGE.CH). Berry specialists (self-pick). **Also: poultry, sausage, bread, cheese, wine, apple juice, jam, flowers, and more.**

**Corsier.** Jean-Charles Argand, 22 Route de Corsier, T 076 562 59 67. Veg and pumpkin specialist. **Also: flowers, bread.**

## To Buy Apples and Apple Juice

### Right Bank

**Versoix.** Verger de St. Loup, 54 Route de Saint-Loup, T 022 755 60 10, [WWW.POMME.CH](http://WWW.POMME.CH).

**Collex-Bossy.** Domaine de l'Orcy, 20 Chemin d'Orcy, T 079 449 10 12. **Also: honey, jam, brandies.**

**Collex-Bossy.** Domaine Girod Frères, 19 Route d'Ornex, T 022 774 16 97. **Also: potatoes, honey, wine, brandies.**

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

**Peissy (Satigny).** Les Perrières, 54 Route de Peissy, T 022 753 90 00, [WWW.LESPERRIERES.COM](http://WWW.LESPERRIERES.COM).

**Russin.** Domaine des Molards, 21 Route des Molards, T 022 754 15 40, [WWW.MOLARDS.CH](http://WWW.MOLARDS.CH). **Also: jam, syrups, wine.**

**Russin.** Denis and Nicole Girardet, 34 Route des Molards, T 022 754 10 39 and 079 653 06 56.

**Russin.** Les Grands Vergers de Russin, 1 Route des Molards, T 022 754 13 39. **Also: wine.**

### Between the Rhône and Arve Rivers

**Lully (Bernex).** Ferme des Bois, 110 Route de Lully, T 022 757 27 29 or 079 293 30 88.

**Plan-les-Ouates.** Verger d'Arare, 106 Route de Bardonnex, T 079 417 58 08. **Also: pears and plums.**

**Troinex.** François-Michel Ormond, 9 Route de Pierre-Grand, T 022 771 04 30, [WWW.POMMETROINEX.CH](http://WWW.POMMETROINEX.CH).

### Left Bank

**Gy.** Domaine du Chambet, 7 Chemin de la Garmaise, T 022 759 10 61, [WWW.CHAMBET.CH](http://WWW.CHAMBET.CH). **Also: cider, wine.**

**Meinier.** Cidrerie de Meinier, 23 Route de Compois, T 079 213 89 26, [WWW.JUSDEPOMMES.CH](http://WWW.JUSDEPOMMES.CH). Self-service. **Also: cider.**

**Meinier.** Ferme de la Touvière, 10 Route du Carre d'Aval, T 022 750 00 20 and 079 685 71 67. **Also: oils, cereals, cider, wine.**

**Hermance.** Verger de la Segaise, 201 Route de Chevrens, T 076 316 88 77. **Also: honey.**

## Meat & Dairy Here

### Right Bank

**Genthod.** La Viande du Pré Vert, 33 Route de Malagny, T 022 779 27 30. Beef, mutton, lamb. **Also: potatoes, apples, lentils, honey.**

**Meyrin.** Raymond and Bernard Felix, 62 Route de Preussin, T 022 782 89 54. Suckling pig. **Also: honey.**

**Satigny.** Domaine du Nant d'Avril, 34 Chemin Merdisel, T 022 753 17 74. Poultry. **Also: oils, wine.**

### Between the Rhône and Arve Rivers

**Cartigny.** Cheverrie du Champ Courbe, 6-10 Rue du Temple, T 022 756 01 62. Goat's cheese, eggs. Self-service.

**Cartigny.** Ferme Miville, 22 Route de Vallière, T 022 754 17 75 or 079 203 74 68. Poultry.

**Laconnex.** Domaine des Trois-Lacs, 12 Route de l'Eaumorte, T 022 756 20 34 or 079 243 82 30. Beef. **Also: wine. See p. 6**

**Bernex.** Liliane and Marc Graf, 7 Chemin de la Chapelle, T 022 850 04 45. Beef and pork, also charcuterie.

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

### Left Bank

**Vandœuvres.** Les Bougeries, 80 Route de Choulex, T 022 750 16 05. Beef and pork (including charcuterie), poultry, eggs. **Also: wine.**

**Meinier.** Ferme Jaquet, 17 Route des Carres, T 022 750 15 22. Beef, sausages, milk.

## Other Producers

### Honey

#### Right Bank

**Collex-Bossy.** Pascal Cretard, 162 Route de Collex, T 022 958 00 11.

**Meyrin.** Jean-Michel Urfer, 58 Rue Malnati, T 022 783 09 10.

**Geneva-City.** Barbara Vuille, 4 Rue des Confessions, T 022 340 10 39. **Also: bee-related products.**

### Between the Rhône and Arve Rivers

**Onex.** Jean-Daniel Duc, 10 Rue du Vieux Moulin.

**Petit-Lancy.** Christo Sabev, T 022 792 67 52.

**Troinex.** Le Toulourenc, 68 Route de Troinex, T 022 784 20 67.

### Left Bank

**Geneva City.** Jean-Daniel Colomb, 10 Rue John Grasset, T 022 320 83 93. **See p. 9.**

**Jussy.** Marc Favre, 45 Route de la Gara, T 022 759 15 55.

**Meinier.** Marie-Louise and Sébastien Favre, 12 Chemin de Pralys, T 022 752 11 12. **Also: oils and wine.**

**Corsier.** Le Rucher des Princes, 1 Chemin du Fournil, T 022 348 88 20 and 078 737 77 48, [WWW.RUCHERDESPRINCES.COM](http://WWW.RUCHERDESPRINCES.COM). **Also: mead (hydromel) and gift baskets.**

### Oils

**Versoix.** Huiles de Carthagène, 29 Chemin de Machefer, T 022 755 14 87, [WWW.FERMEDEMACHEFER.CH](http://WWW.FERMEDEMACHEFER.CH).

Oils. (Vernier sales point: Patrick Abbé, 32 Route de Satigny, T 022 341 14 64 (who also sells wine); Jussy sales point: Denis Pinget, 5 Route du Château l'Evêque, T 022 759 14 58). **See p. 9.**

**Lully (Bernex).** Domaine des Oulaines, 106 Route de Soral, T 022 757 61 53. **Also: vinegars, grape juice, wine.**

### Beer (Brewery)

**Corsinge (Meinier).** Brasserie des Murailles, 48 Route de Corsinge, T 079 348 10 78, [WWW.BMURAILLES.CH](http://WWW.BMURAILLES.CH).

**Tips:** Opening hours may vary, and some sell by appointment only, so call ahead. Note that meat is usually only available at specific times during the year; so inquire, reserve and where applicable tell the producer if you'd like specific cuts that may normally be unavailable. Payment is usually in cash (Swiss francs).

# Liquid Gold

About three years ago, as he sought ways of boosting his farming activity, Hansruedi Roder read about carthamus, or safflower. Roder already grew oleaginous plants like sunflowers, colza and flaxseed on his Versoix farm. What if he were to add carthamus and other plants to his existing range, and press oil from the lot?

Roder linked up with two other Geneva farmers, Patrick Abbé and Denis Pinget, who were thinking along the same lines – and Carthagène was born.

“We agreed we wanted not only quality, but a healthy product that was produced on a bigger scale than farmers’ market level. We also wanted to keep prices reasonable,” says Roder.

Because they needed state funding to get going, they chose to work together as an interest group rather than a commercial business.


All together they now have about 15 hectares under cultivation to produce oleaginous oils including poppy and safflower.

Cold-pressed and unrefined, Carthagène oils proved an instant hit.

“The first time we presented at the annual Geneva Home Exhibition, a Manor director discovered the range and signed it on,” says Roder.

Another big network is the growing number of terroir sales points around the canton.

Organic purveyor Jardins de Cocagne also sells Carthagène oils: “they weighed



**Oil Primer**

Carthamus (safflower): salads, raw vegetables, quick-braising, and to spritz over hot dishes.

Colza: salads, raw vegetables, quick-braising. Never heat colza oil above 100° C.

Flaxseed (linseed): salads and Koussmine-Budwig Cream (good recipe at [WWW.PUREINSIDEOUT.COM/KOUSHMINE-BUDWIG-BREAKFAST.HTML](http://WWW.PUREINSIDEOUT.COM/KOUSHMINE-BUDWIG-BREAKFAST.HTML)).

Poppy seed: salads, raw vegetables, quick-braising, and to spritz over hot dishes.

Sunflower: salads, raw vegetables, mayonnaise, vinaigrette, braising.

Sunflower High Oleic: salads, raw vegetables, braising, deep-frying.



Hansruedi Roder & Denis Pinget

© JEAN REVILLARD/REZO

off importing organic oils with getting local integrated production oils, and opted for us.”

Roder, Abbé and Pinget are building not one but three presses in Geneva.

“That way, each one of us will focus on two types of oil and can also press oils for other farmers in our respective areas.” Abbé’s farm is in Vernier, while Pinget’s is in Left Bank Jussy.

The partners are investing in one set of bottling, capping and labeling machinery that they will take turns using – it can be transported easily from one farm to the other.

The farmers direct sell by appointment (addresses on p. 8). Roder also produces walnut and hazelnut oil.

# A Hive of Activity

Behind the Left Bank village of Presinge, in among the orchards and fields that open up onto the Salève, is Geneva’s beekeeping school: the ‘Ecole Rucher’.

Here, in three six-sided units comprising a compact one-story building – each unit is shaped like the hexagonal compartments in

a beehive – regular courses are held within sight, out of picture windows, of the school’s own hives.

“Courses have been going on for a long time. What’s new is that since 2005 we’ve had our own premises to give them in,” explain Jean-Daniel Colomb and Pierre

Favre, both of whom teach at the school.

“The land to build on was lent by the canton, and the building itself was paid for by the Société genevoise d’apiculture, the Loterie Romande and several Geneva communes.”

The Société genevoise d’apiculture is the beekeeping society that runs the school ([WWW.ABEILLES-DE-GENEVE.CH](http://WWW.ABEILLES-DE-GENEVE.CH)). The site is in French only, as is course instruction.

Colomb and Favre say that there are around 2,000 beehives – inside those brightly painted little houses one sees



Pierre Favre

aligned along the edge of field and forest – in Geneva, and some 150 active beekeepers.

Getting started is easy. “No permits are required; you just register your hives with the cantonal veterinary office.”



The Ecole Rucher



Jean-Daniel  
Colomb

Most beekeepers in Geneva find a propitious corner of farmland somewhere and agree with the farmer to let them keep hives there against payment in honey.

“Starting costs, including a basic course, a year’s society dues, equipment, a nucleus, and protective clothing, should come in under 1,500 Swiss francs,” says Colomb and Favre. A “nucleus” is an established hive.

Both Colomb and Favre have their own hives and raise queen bees. “The honey produced in Geneva is overwhelmingly forest honey or flower honey,” says Colomb.

“‘Monoflorals’ like rhododendron, acacia, dandelion, or lime blossom are rarely but occasionally possible under very specific conditions here,” adds Favre.

A ballpark price for 500 grams of honey produced this way is 11 Swiss francs, says Colomb. Both men direct sell their own hives’ production (addresses on p. 8).

*Photos courtesy of Jean-Daniel Colomb*

## Bee-related Products

Some beekeepers also sell beeswax candles, bee pollen, propolis, royal jelly – even mead, a fermented alcoholic beverage made of honey, water, and yeast called *hydromel* in French. Mead is also available from Domaine de la Tour in Carre d’Aval (Meinier), T 079 711 03 63.

# The Year in Veg ... and Fruit

*Botanically speaking, tomatoes and pumpkins are fruit (because they have seeds), even if they are commonly classed as vegetables.*

## Cardoons

*Season: October - February*

“High season for cardoons is December – they’re a ‘must’ for holiday meals,” says Paul Magnin.

“A traditional recipe is au gratin with white sauce. Some add Gruyère, but I find the cheese overwhelms the cardoon’s refined ‘artichoky’ taste.”

Cardoons can be blended into soups, braised in butter then sprinkled with chopped mint or parsley – or served cold, with vinaigrette.

Bulk seller Magnin doesn’t just farm cardoons on his 20 hectares around Plan-les-Ouates and in France. “But no other crop requires gloves like you wear to handle barbed wire!”

“Geneva cardoons are a separate variety – the *cardon argenté épineux de Plainpalais*. And they have an AOC, or *appellation d’origine contrôlée*, which is a kind of trademark.”

“The variety grows to nearly 2 m (6.5 feet), although – pared back and considerably ‘de-thorned’ for sale – they stand a ‘mere’ 1.2 m (4 feet),” he adds.

Why are cardoons so pale? “Blanching. We either cover the plants in the field, or bring them in, to prevent photosynthesis. The process makes the Geneva cardoon less fibrous, fleshier, and more flavorful than other varieties.”

## Salads

*Season: March - September*

Bulk seller Jean-Pierre Juget, with brother Alain, farms 16,000 m<sup>2</sup> on six hectares in Switzerland and the Free Zone in Gaillard, just over the border in France.



Lauren  
cabbage  
lettuce



Geneva  
cardoon

PHOTO COURTESY OF UNION MARAÎCHÈRE DE GENÈVE

“Batavia is preferred by Swiss-French consumers to head or cabbage lettuce (*laitue pommée*),” says the Jugets, while lamb’s lettuce – which the Swiss-French call *rampon* and the French call *mâche* – is popular everywhere, and available all year except April through July.

“A great way to prepare lamb’s lettuce is with bits of freshly-grilled bacon and chopped boiled egg. But it also tastes good plain, with walnut oil dressing – as do red and green oak-leaf (*feuille de chêne*) salads.”

However, “oak-leaf varieties are usually served mixed with other types of greens,” says Jean-Pierre Juget. “Or used as garnishes. The same goes for curly red lollo, which is even more popular as a garnish than oak-leaf.”

## Tomatoes

*Season: May - October*

One of Geneva’s major tomato bulk sellers is Bernard Janin who, with wife Martine and sons Claude and Damien, works 12,000 m<sup>2</sup> of greenhouses and plastic-covered tunnels in Perly.

Tomatoes come in a range of sizes and shapes: round and fat, or slim and elongated like the San Marzano – “the world’s sauciest” because it makes rich concentrated sauce.



Alltes  
tomatoes

There are many misconceptions about tomatoes, the Janins say. One is that they taste best when deep red. “Some people prefer greeny-orange ones for a crunchier salad.”

Another is that they should be refrigerated. “It kills the flavor. Raw tomatoes should be served at room temperature.”

When buying, steer away from sellers who stack in high piles and “buy with your eyes, not your fingers; prodding also bruises the produce.”

A tip to ripen tomatoes: “place them in a bag with an avocado,

# Terroir in the City...



© GAIL MANGOLD-VINE, GENEVA

apple, banana – any veg or fruit that produces ethylene gas.”

Favorite recipes? “With mozzarella and basil; in flaky-crust pie; or Provençal – halved, sautéed with herbs and garlic, oven-browned with goat’s cheese on top.”

## Pumpkins

Season: August - February

In French, a pumpkin is called a *potiron* or *citrouille* but you hear that less around Geneva where it is often referred to as a *course* like other squash.

While some use pumpkins only as Halloween lanterns, they make delicious soups, gratins, purées, and pies both savory –

with onions – and sweet, like American pumpkin pie.

You can buy slices of fresh pumpkin, but use them up quickly; they don’t stay fresh for long.

Some squash, though, is really just for decoration and will be sold as such.

If you want the fun of a country outing, and a big selection to choose from, go to the market at Ferme Gonin in Puplinge (see p. 7).

Also on the Left Bank, in Corsier: major pumpkin producer Jean-Charles Argand sells at the village market on Friday mornings and at Corsier’s annual *Fête des Courses*, this year on October 5.

## Sitting Pretty, Tasting Great

Fresh herbs with no gardening – and they’re organic too.

BIOSALÈVE is a Troinex-based producer of basil, garden or spear mint (*menthe verte*), chives, rosemary, and flat and curly-leaved parsley.



PHOTO COURTESY OF UNION MARAÎCHÈRE DE GENÈVE

The herbs are grown from seed, then potted.

“Each pot is placed in a second one which has water in it,” says Pecorini. “This keeps the plant fresh. You bring it home, put it in your kitchen, and when cooking cut directly from it. Don’t worry about watering unless you see that the desired water level, which is marked, needs topping up.”

The herbs are on sale at Coop, Manor and Migros from March through October.

“The packaging is biodegradable,” Pecorini stresses.

BIOSALÈVE herbs bear the Bio Suisse ([www.bio-suisse.ch](http://www.bio-suisse.ch)) and GenèveTerreAvenir ([www.opage.ch](http://www.opage.ch)) labels.

“We sell 250,000 pots a year,” says Jean-Luc Pecorini, who, with business associate Jean-Michel Pellet, runs the company.

### Geneva’s Street Markets

| Market  | Neighborhood                                  | Day                  | Hours  |
|---|---|----------------------|--|
| <b>Right Bank</b>   |   |                      |  |
| <b>International Quarter</b>                                  |   |                      |  |
| Marché de Liotard   | Rue Liotard                                   | Monday & Thursday    | 8 a.m. - 1 p.m.  |
| Marché de Grand-Pré   | Rue de la Canonnière                          | Monday & Thursday    | 6:30 a.m. - 1 p.m.   |
| <b>Pâquis</b>   |   |                      |  |
| Marché de la Navigation                                       | Place de la Navigation                        | Tuesday & Friday     | 6:30 a.m. - 1 p.m.   |
| <b>St-Jean</b>  |   |                      |  |
| Marché de St-Jean   | Rue du Beulet                                 | Tuesday & Friday     | 6:30 a.m. - 1 p.m.   |
| Marché Bio de St-Jean<br><i>Organic produce is sold here.</i> | Corner of Chemin Furet and Avenue de Gallatin | Thursday             | 4-8:30 p.m.  |
| <b>Near the train station (behind Manor department store)</b> |   |                      |  |
| Marché de Grenus  | Place de Grenus                               | Saturday             | 6:30 a.m. - 1:15 p.m.  |
| <b>Left Bank</b>  |   |                      |  |
| <b>Champel</b>  |   |                      |  |
| Marché de Champel   | Plateau de Champel                            | Thursday             | 6:30 a.m. - 1 p.m.   |
| <b>Eaux-Vives</b>   |   |                      |  |
| Marché de Pré-l’Evêque  | Place de Pré-l’Evêque                         | Monday               | 6:30 a.m. - 1 p.m.   |
| <b>Rive</b>   |   |                      |  |
| Marché du Boulevard Helvétique                                | Boulevard Helvétique                          | Wednesday & Saturday | Wednesday: 6:30 a.m. - 1 p.m.; Saturday: 6:30 a.m. - 1:45 p.m. |
| <b>Rue du Marché/Rue du Rhône</b>                             |   |                      |  |
| Marché de la Fusterie   | Place de la Fusterie                          | Wednesday & Saturday | 6:30 a.m. - 6 p.m.   |
| <b>Plainpalais</b>  |   |                      |  |
| Marché de Plainpalais   | Plaine de Plainpalais                         | Tuesday & Friday     | 6:30 a.m. - 1 p.m.   |

## ... and in Carouge

### Marché de Carouge

Place du Marché Wednesday and Saturday April through September 6:30 a.m. - 2 p.m.; October through March 7 a.m. - 2 p.m.

## Breads for All Seasons

*Artisanal methods, a strong commitment to local ingredients, and a range of organic breads characterize Le Panetier.*

The first thing you notice when you walk into Le Panetier, besides the soul-satisfying smell of fresh baked goods, is the tantalizing array of items – bread, croissants, rolls from plain to sugary, outside macaroons in pastel colors, pies sweet and savory, and a mouth-watering selection of sandwiches, all artfully laid out.

To one side, along with a pile of firewood, is a wood stove: “one of the largest in Switzerland,” says manager Arnaud Matthieu, opening the flap and showing a



visitor the huge revolving stone surface onto which items to be baked are placed with what look like paddles with long handles.



The store is one of four around Geneva belonging to the Bisa group, which runs the Pallanterie mill right next door where Geneva-grown flours are milled.

Bisa also owns the Carouge-based bakery Martel that provides Le Panetier with a range of refined small



### *Bakeries Selling Breads Made from Geneva-Grown and Milled Flours*

#### **Right Bank**

##### **Versoix**

**Boulangerie Ariel Monnot**, 9 Rue de l'Industrie, T 022 755 13 67

##### **Geneva City & Airport**

##### **Right Bank – International Quarter, Airport**

**Boulangerie Contel**, 5 Place du Petit-Saconnex (Petit-Saconnex), T 022 733 89 98

**Boulangerie Eric Emery**, 42 Rue de Moillebeau, T 022 733 42 65

**Boulangerie des Genêts**, 2 Chemin des Colombettes, T 022 733 19 33

**Boulangerie Jenny & Cie**, 80 Avenue de la Châtelaine (Châtelaine), T 022 796 48 29

**Boulangerie Oberson**, 78 Avenue Louis Casai (Cointrin), T 022 798 61 73

**Le Panetier**, 245 Route de Lausanne (Chambésy), T 022 758 06 90

**Le Panetier**, 24 Avenue de la Feuillasse (Meyrin), T 022 782 40 64

##### **Right Bank – Downtown and St. Jean**

**Boulangerie Marius Di Pasquale**, 5 Rue du Beulet (1203), T 022 340 49 49

**Boulangerie José-Antonio Dahan**, 5 Avenue Wendt (1203), T 022 345 34 52

**Boulangerie Bernard Goutté**, 37 Rue Plantamour, T 022 731 14 20

**Boulangerie Pougner**, inside Cornavin train station, T 022 741 09 74

**Boulangerie Ruckstuhl**, 82 Rue de Montbrillant, T 022 733 65 96

**Boulangerie Ruckstuhl**, 9 Rue St.-Jean (1203), T 022 344 35 82

**Boulangerie Sebastiano Stracquadaini**, 17 Rue des Pâquis, T 022 731 09 67

##### **Between the Rhône and Arve Rivers**

##### **Laconnex**

**Première Moisson**, 3 Route des Rupettes, T 022 756 14 16

##### **Bernex**

**Boulangerie Clairet**, 248 Rue de Bernex, T 022 757 12 25

##### **Onex**

**Boulangerie d'Onex**, 130 Route de Chancy, T 022 792 43 04

##### **Carouge**

**Au Petit Anca**, 4 Rue Caroline (Acacias), T 022 342 60 74

**Boulangerie Pougner**, 34 Rue St.-Victor, T 022 300 66 37

**Boulangerie Ruckstuhl**, 32 Route des Acacias, T 022 342 01 43

**Boulangerie Wolfisberg**, 5 Place du Temple, T 022 342 32 19

**Le Panetier de La Praille**, 10 Route des Jeunes, T 022 301 76 70

##### **Veyrier**

**Boulangerie Marcel Briffaz**, 10-12 Rue des Boulangers, T 022 784 16 51

##### **Left Bank**

##### **Geneva City**

##### **Left Bank - Downtown**

**Boulangerie Pougner**, Passage Malbuisson, T 022 311 51 72

**Boulangerie Pougner**, 5 Rue de la Confédération, T 022 310 37 52

##### **Left Bank - Plainpalais Area**

**Boulangerie de la Cluse**, 20 Boulevard de la Cluse, T 022 329 15 66

**Boulangerie Dominique Gremion**, 6 Boulevard du Pont-d'Arve, T 022 320 52 72

##### **Left Bank - Rive and Eaux-Vives**

**Boulangerie Fabio Preti**, 33 Route de Frontenex, T 022 736 38 61

##### **Boulangerie Ruckstuhl**

29 Boulevard Helvétique, T 022 736 59 67

**La Libellule**, 32 Boulevard Helvétique, T 022 736 88 64

##### **Left Bank - Champel-Florissant**

**Boulangerie Wolfisberg**, 61 Route de Florissant, T 022 346 26 26

##### **Chêne-Bougeries**

**Boulangerie Ruckstuhl**, 35 Rue de Chêne-Bougeries, T 022 348 53 02

##### **Cologny**

**Boulangerie de Cologny**, 20 Rampe de Cologny, T 022 736 26 96

##### **Vésenaz**

**Boulangerie Mario Ardizzone**, 54 Route de Thonon, T 022 752 13 13

**Le Panetier de la Pallanterie**, 156 Route de Thonon, T 022 855 97 95

##### **And at street markets, look for...**

**Boulangerie Bernard Leonhard**

sandwiches with deluxe fillings like crabmeat.

Some 20 types of bread, including cranberry and fig, are made on site in Vézenaz along with what Le Panetier calls its “seasonal breads”: apricot and pistachio, and potato and Gruyère, are available during the winter months only; pumpkin and chestnut are on in the fall; summer features tomato and olive loaves; and mustard grain is the spring selection.

And that’s not counting the eight types of organic bread on offer.

More good news is that by special order Le Panetier prepares canapés, little quiches and other savory tartlets, delicate sandwiches that can be served

inside a hollowed-out bread crust or not, petits fours, and birthday cakes for parties – ask for their *traiteur* price list, make your selection, and come fetch the lot: they don’t deliver.

Conveniently for workers in the nearby industrial zone and

Reuters across the street, Le Panetier sells bottled water and soft drinks to go.

*Le Panetier de la Pallanterie, 156 Route de Thonon, 1222 Vézenaz. T 022 855 97 95. Open Tuesday through Friday from 7 a.m. to 7 p.m., and Saturday and Sunday from 7 a.m. to 6 p.m. Cash only.*



*Genève  
TerreAvenir logo*

Look out for this label on everything from fruit and veg to bread, herbs to honey... more at [WWW.OPAGE.CH](http://WWW.OPAGE.CH).

# A Blooming Feast

*Few things express the character of a season as well as flowers. And the good news is that the beautiful varieties featured in our illustrations are grown by local suppliers.*

## Poinsettias

*Season: in pots, available from November through the holidays*

“Poinsettias, also known as Christmas stars, are your quintessential holiday house plant, fabulous for decoration,” says Gilles Gratchoff, production manager at Verdonnet Bouchet in Troinex.

Lush and versatile – ranging from 10 cm (4 in.) high minis with just one flower to small trees – they come in mutually enhancing colors: white, pink, and combinations thereof, to the panoply of reds that make up 80% of the market, according to Gratchoff.

“But there are other shades of bract, like cinnamon and salmon,” he adds. Bracts are in fact modified leaves, or what we think of as the ‘flowers’ of a poinsettia because they are not green.

Poinsettias take their name from Joel Poinsett, a U.S. representative to Mexico, who came upon the tree there in the 1820s and sent some samples back to the States.

Verdonnet grows around 25 varieties, and all told sells 100,000 plants a year.

Says Gratchoff: “Poinsettias are very solid, but they have their little ways: they hate direct sunlight, sitting in water, and drafts, so make sure they’re wrapped well for the trip home.”

## Tulips

*Season: cut flowers, available late winter, early spring*



Cortez Red poinsettia

Christophe Taverney is the tulip man in Geneva, growing over 80 varieties.

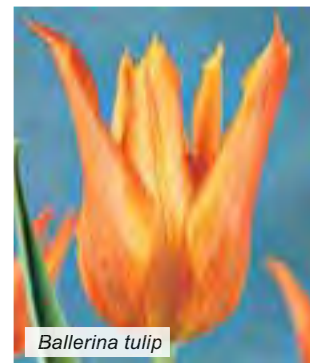
In his Puplinge greenhouses, he cultivates tulips exclusively in January and February. Although he adds sweet peas and gilliflowers to the list in March and April, tulips continue strong through early spring.

tulip madness had taken on quite startling dimensions. It seems to be a flower that induces giddiness: there was even an official “Tulipomania” in Holland (1636-1637), when speculation sent bulb prices skyrocketing.

PHOTO COURTESY OF VERDONNET BOUCHET



Artist tulip



Ballerina tulip



Barbados tulip

He sells some 300,000 cut tulips a year.

Tulips came to Europe in the 16<sup>th</sup> century from Turkey, where



*Immaculée peonies*

PHOTO COURTESY OF CHARLES MILLO

Of the hundreds of varieties of herbaceous peonies, Millo grows 25. Tree peonies, which flower a little earlier (in April) are still considered something of a novelty luxury item in this area – Fleurriot carries some, but not many, says Millo.

While many think of herbaceous peonies as white, pink – in shades ranging from pale to shocking – or deep red, Millo says that there are also yellow peonies.

While some varieties are more fragrant than others, “peonies are not the sort of flowers whose scent takes over the room.”

Prices vary with the variety, Millo says, adding that peonies are long-lasters: “at least a week, provided both vase and water are clean.”

With their voluptuous petals, “peonies are big sellers in today’s market because romantic flowers are very ‘in’ at the moment,” says Millo.

## Geraniums

*Season: in pots, these summer buys can last the year out!*



*Avenida Mosaic geraniums*

With so much to choose from – varying stem heights, flowers ranging from white to black and brilliantly vibrant colors in between, shapes and petals as different as classical (think tulip-shaped wine glasses) to lily-flowered, fringed, parrot, peony – small wonder that tulips tantalize.

## Peonies

*Season: cut flowers, available in spring*

In Europe, peonies are associated with spring as their German name, *Pfingstrosen* – or Pentecost roses, after the Christian religious holiday that takes place in May – suggests.

There are two major types of peony plants: herbaceous perennials and woody shrubs, sometimes referred to as Chinese tree peonies, says Charles Millo, whose family owns the Geneva Fleurriot chain and has been cultivating flowers in the area for four generations.



*Sarah Bernhardt peonies*

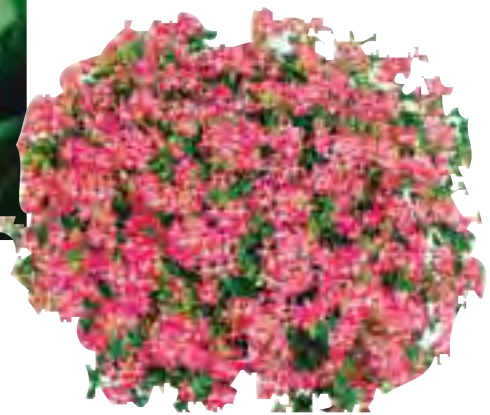
PHOTO COURTESY OF CHARLES MILLO

“The time to buy geraniums,” says grower Jacques-Olivier Elmer in Meinier, “is April through June.”

Geraniums are outdoors plants, but are usually kept very close to home – in planters placed on window-sills, in hanging baskets or big terra cotta pots on the balcony or terrace.

Elmer’s range encompasses “zonals” in 12 colors (“40% of what we sell are in different shades of red, and 60% are your pinks, whites and mixed colors”) and “ivies”, also available in 12 colors.

*Acapulco geraniums*

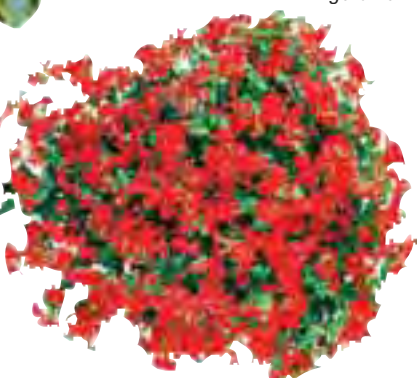




All told, he sells about 100,000 plants a year.

“Unless a dramatic effect from the outside is what you’re after, the cascading ivy varieties are not what you need for your window boxes. Buy zonal varieties so you can enjoy see-

*Fire Blizzard geraniums*



ing the flowers from inside your home too,” Elmer says.

“Geraniums remain popular because they are exceptionally sturdy – very temperature resilient, and they aren’t going to swoon if you forget to water them now and again, or keel over because you occasionally water them too much.”

And they flower over and over.

They will even last out the year if it doesn’t freeze. But for those who don’t like the idea of seguing straight from geraniums to poinsettias, there are always chrysanthemums, of which Elmer also has a large supply.

## List of Florists Selling Geneva-Grown Flowers

### Right Bank

#### Bellevue

Thierry Chabry, 62 Route de Valavran, T 022 774 10 87

### Geneva City & Airport

#### Right Bank – International Quarter, Airport

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

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

Roussillon Fleurs, 70 Chemin des Ceps (Meyrin), T 022 782 90 12, [WWW.LEROUSILLON.CH](http://WWW.LEROUSILLON.CH)

#### Right Bank – Downtown and Saint Jean

Délices Fleurs, 1 Rue des Délices (1203), T 022 344 42 49

Ethnoz et Cie, 71 Chemin Furet (1203), T 022 344 00 15

Fleuriot, Cornavin train station (Quai 1), T 022 732 48 52, [WWW.FLEURIOT.CH](http://WWW.FLEURIOT.CH)

Jousson, at Navigation market in Pâquis Tuesday and Friday

Lovink, 1 Place Kléberg, T 022 738 28 18, [WWW.LOVINK.CH](http://WWW.LOVINK.CH)

Vert Tendre, 11 Rue de Cornavin, T 022 732 50 23, [WWW.VERT-TENDRE.CH](http://WWW.VERT-TENDRE.CH)



*Apricot tulip*

### Between the Rhône and Arve Rivers

#### Cartigny

Gally Fleurs, 360 Route de Chancy, T 022 756 16 76

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

#### Confignon

Sandmeier Nature, 3 Chemin de Murcie and at Place de l’Eglise market Tuesday and Friday, T 079 203 49 53

#### Bernex

Boutique Fleurs Bernex, 260 Rue de Bernex, T 022 757 65 75, [WWW.BOUTIQUE-FLEURS-BERNEX.CH](http://WWW.BOUTIQUE-FLEURS-BERNEX.CH)

#### Grand-Lancy

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

Linda Fleurs, 51 Route du Grand-Lancy, T 022 794 44 34, [WWW.LINDAFLEURS.CH](http://WWW.LINDAFLEURS.CH)

#### Petit-Lancy

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

### Plan-les-Ouates

Fleurs Thé, 141 Route de Saint-Julien, T 022 794 16 45

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

### Carouge

Fleuriste de Carouge, 19 Avenue de la Praille, T 022 342 03 30

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

Taverney, at the Place du Marché market on Wednesday and Saturday, T 022 349 72 02

### Troinex

Verdonnet-Bouchet, 30 Chemin de la Cantonnière, T 022 899 19 50

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

### Left Bank

#### Geneva City

#### Left Bank – Downtown

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

Fleurs du Molard, Market stand on 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 – Plainpalais Area

A la Jonquille, 30 Boulevard Carl-Vogt, T 022 321 03 00

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

Châtelain-Fleurs, 6 Boulevard Georges-Favon, T 022 329 31 44

Créations florales, 46-48 Boulevard du Pont-d’Arve, T 022 328 23 33

Erbafflor, 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)

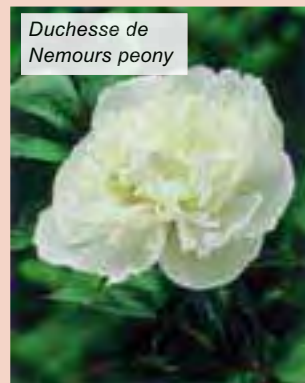
Floral Wuillemin Fleuristes, 16 Rue du Conseil-Général, T 022 320 10 23, [WWW.FLEURS-WUILLEMIN.CH](http://WWW.FLEURS-WUILLEMIN.CH)

Floralia, 3 Rue Dancet, T 022 320 48 11

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

#### Left Bank – Rive and Eaux-Vives

Couleurs et Parfums, 25 Rue de Montchoisy, T 022 700 60 60



*Duchesse de Nemours peony*

Jousson stand at Boulevard Helvétique market (Wednesday and Saturday) and the Pré l’Evêque market (Monday)

*Butterfly geraniums*



Minaflor, 45 Rue des Eaux-Vives, T 022 736 35 89, [WWW.MINAFLORE.CH/HOME.ASPX](http://WWW.MINAFLORE.CH/HOME.ASPX)

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 –

#### Champel-Florissant

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

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

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

#### Chêne-Bougeries

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

#### Chêne-Bourg

Pierrine Ravier Fleuriste, 30 Rue Peillonnet, T 022 348 56 63

#### Thônex

La Quête du Lys, 2 Avenue Tronchet, T 022 349 89 80

#### Cologny

Cologny-Fleurs, 4 Chemin des Fours, T 022 736 92 02

#### Vandoeuvres

Brocéliande, Route de Mon Idée, T 022 750 04 80

#### Vésenaz

Fleuriste du Château, 29 Chemin du Vieux-Vésenaz, T 022 752 13 97

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

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

#### Collonge-Bellerive

Aux Quatre Vents, 25-27 Chemin du Petray, T 022 752 41 38, [WWW.AUXQUATREVENTS.CH](http://WWW.AUXQUATREVENTS.CH)

#### Meinier

Elmer Production Horticole, 50 Chemin du Chambet, T 022 759 99 00

#### & Migros Florists

PHOTO COURTESY OF CHARLES MILLO

# Wine News

## 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* (AOC) 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 40 varieties and include Chardonnay, Gewürztraminer, Sauvignon Blanc, Pinot Gris, Syrah, Merlot, Cabernet Sauvignon, and Pinot Noir, two relative newcomers, Gamaret and Garanoir, are fast joining the ranks of Geneva's flagship varieties.

### Top awards

Stunning results are regularly achieved in the international competitions in Bordeaux,

## International Winners

| White wine  |  |
|---|--|
| Viognier 2005                                     | Domaine Les Hutins, Dardagny (Gold, Vinalies, Paris, 2007)                                     |
| Sauvignon 1 <sup>er</sup> cru barrique 2004       | Domaine Les Hutins, Dardagny (Silver, Vinalies, Paris, 2007)                                   |
| Viognier <i>Rives du Rhône</i> 2005               | Domaine des Vallières, Satigny (Silver, Vinalies, Paris, 2007)                                 |
| Chardonnay <i>La Nomade</i> 2005                  | Cave de Genève, Satigny (Silver, Chardonnay du Monde, Burgundy, 2007)                          |
| Oak-aged Chardonnay, 2005                         | Domaine des Abeilles d'Or, Chouilly (Satigny) (Bronze, Chardonnay du Monde, Burgundy, 2007)    |
| Gewürztraminer 2005                               | Château de Collex, Collex-Bossy (Silver, Vinality, Verona, 2007)                               |
| Gewürztraminer 2005                               | Domaine de Chambet, Gy (Special mention, Vinality, Verona, 2007)                               |
| Scheurebe 2005                                    | Domaine de Champvigny, Bourdigny (Satigny) (Special mention, Vinality, Verona, 2007)           |
| Viognier <i>Pont des Soupirs</i> 2005             | Domaine du Paradis, Satigny (Special mention in the oak-aged category, Vinality, Verona, 2007) |
| Chardonnay <i>Le Trésor</i> 2005                  | Cave de Genève, Satigny (Prestige Trophy, Citadelles du Vin, Bordeaux, 2007)                   |
| Diolinoir 2005                                    | Domaine des Esserts, Dardagny (Silver, Vinalies, Paris, 2007)                                  |
| Sweet wine  |  |
| Gewürztraminer passerillé <i>Les Raretés</i> 2005 | Domaine Villard et Fils, Anières (Gold, Vinalies, Paris, 2007)                                 |
| Gewürztraminer passerillé 2004                    | Vignoble de l'Etat, Bernex (Prestige Trophy, Citadelles du Vin, Bordeaux, 2007)                |
| Gamaret muté <i>L'Essentiel</i> 2004              | Domaine des Curiades, Lully (Bernex) (Silver, Vinalies, Paris, 2007)                           |
| Sparkling wine                                    |  |
| Baccarat Brut Blanc de Blancs                     | Cave de Genève, Satigny (Gold, Chardonnay du Monde, Burgundy, 2007)                            |
| La Folie  | Domaine des Graves, Athenaz (Avusy) (Gold, Chardonnay du Monde, Burgundy, 2007)                |
| Sous l'Elysée 2005                                | Le Clos de Céligny (Silver, Chardonnay du Monde, Burgundy, 2007)                               |

Burgundy, Paris, and Verona – see our chart of 2007 International Winners. As this issue of *Terrific Terroir* goes to press, the news comes in that in the 2008 Vinalies competition in Paris it was – unlike results in 2007 – reds that were the big winners: Gamaret *Mandragore* 2005 from Clos des Pins, Dardagny (Gold); Syrah 2005 from Cave des Chevalières in Sorat (Gold); Merlot *Réserve du Comte Ayrbert* 2005 from Domaine des Vallières, Satigny (Silver); and finally two whites from the Domaine du Paradis in Satigny – Viognier *Pont des Soupirs* 2006 and Sauvignon 2006, both of which won silver medals.

The website of Geneva's wine promotion office, OPAGE, offers regular updates on wines that win prizes in wine competitions in Switzerland and abroad ([www.opage.ch](http://www.opage.ch)).

### And a word about the 2007 vintage

According to cantonal enologist Alexandre de Montmollin, the 2007 vintage looks promising indeed, with “concentrated, balanced reds rich in silky tannins, and expressive, structured whites supported by just the right amount of acidity.”

### Finding out more

Besides this annual free publication, which is also posted in PDF at [www.opage.ch](http://www.opage.ch), information in English is available in *Touring Geneva Wine Country* (see p. 3).

For those who read French or German, there are further options. Paper copies of the 2008 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).

A pocket-size wine tasting primer (illustrated) is available in English free of charge from [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH), as is the cheese and wine pairings guide, also illustrated – the latter, however, is in French only.

Last but not least: OPAGE organizes wine courses in English – more on p. 17.



## New and Definitely Worth a Try

Opened just seven months ago, Chez Beco in the village of Satigny stocks nearly all Mandement wines, says merchant Stéphane Turian. That's some 400 from 30 wineries, "and included are older vintages you can no longer buy at the wineries."

The Mandement is the term referring to the Right Bank communes of Satigny, Russin and Dardagny.

"Older" wines in the specific instance means from 2000 on, says Turian: "2003 is a great year for drinking now."

At Turian's store, you can buy the odd bottle or two (something many find a bit awkward in a winery after spending tasting time with winemakers— it seems more appropriate to buy more under those circumstances), or, if buying in any quantity, to try a whole palette of wines from different wineries.

"Our prices are usually 10%, occasionally 15%, higher than what you would pay if buying directly from the winery," says Turian.

*Chez Beco, 175 Route du Mandement, 1242 Satigny. T 079 476 43 03. Monday through Wednesday, 11 a.m. to 7 p.m.; Friday and Saturday, 11 a.m. to 7 p.m.; Sunday, 10 a.m. to 1 p.m. Credit cards accepted.*

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

It's May 24 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. 19-21) 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 Dardagny, Soral or 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 May 12 if you'll be joining us. This special tour only happens if there are at least 30 sign-ups by May 12.

## 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*.

**Course date:** Thursday, September 25, 2008.

**Time:** 7 to 9:30 p.m.

**Place:** Station cantonale de viticulture et d'œnologie, 109 Chemin du Pont-du-Centaïre, 1228 Plan-les-Ouates. Ample free parking available. Or take Bus 4 from P + R Etoile ([WWW.UNIRESO.COM](http://WWW.UNIRESO.COM)).

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

Please register by e-mail at [INFO@OPAGE.CH](mailto:INFO@OPAGE.CH).



## Winemaker Profiles

### Domaine Les Hutins, Dardagny

This renowned family is in its fourth wine-making generation, and its ancestors have been working the land in this area for seven generations.

On 19 hectares spilling out around their hill-top winery in the village of Dardagny, the Hutins produce some 20 wines.

And no self-respecting wine list is without at least some of them, whether it's the oak-aged red Gamaret, Cabernet Sauvignon and Merlot blend *Bertholier* – voted Best Swiss Wine of 1,300 entered in the 2007



From left: Jean Hutin, Emilienne Hutin Zumbach, Pierre and Erika Hutin at the Grand Prix Award Ceremony in Bern

PHOTO COURTESY OF OPAGE

Swiss Wine Grand Prix – or whites like the Viognier and Sauvignon that won gold and silver medals at last year's Vinalies wine competition in Paris (see p. 16).

It was actually younger brother Pierre who, in 1976, went straight into the family business. He was joined a few years later by Jean, an engineering graduate who had gone into acting.

The Hutin brothers were pioneers of the 'new' winegrowing in Geneva, diversifying grape varieties and improving quality by reducing yields.

They also veered away from a Chasselas and Gamay focus, which is not to say they banished the traditional varieties: here too, the innovative Hutins have been right in there, producing gutsier Gamays, like *La Briva* and *La Briva Vieilles Vignes*, and prizewinning Chasselas.

And they continue to pioneer: in the winegrowing community, where women pursuing traditionally male activity continue to be quite rare, the next in line is Emilienne Hutin Zumbach, Jean's daughter.

At not quite 40, this mother of three (12, 15 and 18) earned her winemaking credentials both academic and practical as she was raising her family, and has since been forging an

## Wine Tasting Events

|  |  |   |
|--|--|---|
| <b>Caves ouvertes</b><br>Open House of Geneva's wineries                             | May 24, 2008                             | see pp. 19-21   |
| <b>Brunch at farms and wineries</b><br>on Switzerland's National Day                 | August 1, 2008                           | <a href="http://WWW.BRUNCH.CH">WWW.BRUNCH.CH</a>  |
| <b>Vinathon</b><br>Walking through wine country                                      | September 6, 2008                        | Mandement – more at <a href="http://WWW.GYM-MANDEMENT.COM">WWW.GYM-MANDEMENT.COM</a>                      |
| <b>Geneva Tourism Wine Tasting</b>   | September 15-26, 2008                    | Mont-Blanc office – call 022 909 70 00  |
| <b>Semaine du Goût</b><br>Log on for events and restaurant deals during 'Taste Week' | September 18-28, 2008                    | <a href="http://WWW.GOUT.CH">WWW.GOUT.CH</a>  |
| <b>Russin Harvest Festival</b>   | September 20-21, 2008                    | see p. 21   |
| <b>Vendange Comme Autrefois</b><br>Pressing grapes the old-fashioned way             | Late September weekend – to be confirmed | Hermance – call 022 751 13 20   |
| <b>Fête de la St.-Martin</b><br>Open House in a wine village                         | November 8, 2008                         | Peissy (Satigny) – call Bernard Rochaix, 022 753 90 00  |
| <b>Foire de Genève</b><br>Geneva Home Expo – terroir products and wine tasting       | November 14-23, 2008                     | Palexpo – more at <a href="http://WWW.FOIREDEGENEVE.CH">WWW.FOIREDEGENEVE.CH</a>                          |
| <b>Barkavin</b><br>Wine tasting  | November 27-29, 2008                     | Boat moored at Jardin Anglais, Geneva City – more at <a href="http://WWW.BARKAVIN.CH">WWW.BARKAVIN.CH</a> |

impressive name for herself as a redoubtable winemaker.

*Domaine Les Hutins, 8 Chemin de la Brive, 1283 Dardagny. T 022 754 12 05 and 022 754 03 12. Open Friday 5 to 6:30 p.m., Saturday 9 a.m. to noon, or by appointment. Credit cards accepted.*

## Cave de Genève, Satigny

The Cave de Genève complex on the main drag in Satigny was a landmark, but no longer: the company now occupies new, state-of-the-art premises designed to specs in the ZIMEYSA industrial area that Satigny shares with Meyrin.

Unsurprisingly, the *Baccarat* won another gold medal at the Chardonnay du Monde competition in Burgundy last year.

*La Cave de Genève SA, 30 Rue du Pré-Bouvier, 1242 Satigny. T 022 753 11 33, WWW.CAVEDEGENEVE.CH. Open Tuesday through Friday 4 to 6:30 p.m. Credit cards accepted.*

## Domaine des Vallières, Satigny

André Serex joined forces with his father, well-known winery owner and politician Louis Serex, in 2002.

With in-house enologist Thierry Anet, the junior Serex,

Vinalies competition in Paris, taking a silver medal.

The winery's white *Rives du Rhône* Viognier (2005) took silver at last year's Vinalies (see p. 16).

*Domaine des Vallières, 36 Route de Charny, 1242 Satigny. T 022 753 16 04, 022 753 03 33 and 079 446 38 65, WWW.LESVALLIERES.CH. Open Monday through Friday 11 a.m. to noon, and 5 to 6 p.m., Saturday 9 a.m. to noon, or by appointment. Credit cards accepted.*

## Domaine de Champvigny, Bourdigny

Driving along Route du Mandement towards Satigny from Meyrin, your eye can't help but be drawn to the top of the hill to your right, shortly before you enter the village of Satigny.

The imposing farm sitting there, all on its own with no other buildings to clutter up the pleasing image, is the Domaine de Champvigny.

Winemaker Raymond Meister, to whom the farm belongs, says that it used to belong to the Necker family (whose ancestors included Jacques Necker, Swiss banker and minister to French King Louis XVI) and that while not an ancient construction it is nevertheless listed.

Reflecting perhaps his own Swiss-German antecedents, and an internship he did as a novice winegrower with German winemakers in the Nahe Valley,



Raymond Meister

PHOTO COURTESY OF OPAGE

Meister has been making a name for himself with varieties like Kerner and Scheurebe – in fact, his 2005 Scheurebe won a Special Mention at the Vinitaly wine competition in Verona last year (see p. 16).

Meister's oak-aged Chardonnay and Sauvignon have also won top awards, and one of his two dessert wines – the red *Lutin* – is one of the few muted wines made in Geneva.

A special feature of this winery is its garden, which may be rented from end May through the beginning of September for day-time or early evening receptions for up to several hundred people.

*Domaine de Champvigny, 29 Route de Champvigny, 1242 Bourdigny (Satigny). T 022 753 01 35 and 022 753 12 93, WWW.CHAMPVIGNY.CH. Open Saturday 9 a.m. to noon, or by appointment. Credit cards accepted.*



Cave de Genève director Daniel Santschi (right) with Soral winegrower Emile Battiaz

PHOTO COURTESY OF CAVE DE GENÈVE

Mistakenly still thought of by many as a 'cooperative', the Cave de Genève is no such thing; it has contracts with some 100 winegrowers (of 270 in the canton) who meet its quality criteria and deliver 18 varieties of grapes that are then nurtured into fine wines by three in-house enologists.

The new premises have a tasting space *cum* sales area where wine accessories are also sold and wine tastings can be organized on request.

Along with reds like the popular favorite *La Clémence*, and Chardonnays like *La Nomade* and *Le Trésor* (the 2005 vintages of which won top awards in Burgundy and Bordeaux in 2007 – see p. 16), the Cave de Genève repeatedly draws international acclaim for its sparkling wine *Baccarat Brut Blanc de Blancs*.

whose own training is in enology, crafted one of the *Esprit de Genève* red blends as part of a canton-led project to celebrate Geneva in a wine that would meet certain pre-defined criteria but also reflect the creativity and individuality of each winery taking part in the project. (Other participants in the project include Domaine Les Hutins and Cave de Genève, also featured here.)

But the top-flight oak-aged Serex/Anet mix of Gamay, Gamaret and Pinot Noir is by no means the only rich and structured red on offer at Les Vallières – in fact, their Merlot *Réserve du Comte Ayrbert* (2005) was one of the big winners at the 2008



From left: Louis Serex, Thierry Anet, André Serex

PHOTO COURTESY OF DOMAINE DES VALLIÈRES



LES VALLIÈRES

And the biggest event  
of them all...

# Caves Ouvertes

Open House Day

at Geneva's Wineries

Saturday, May 24, 2008



## 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 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 country to check in with their favorite vintners 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 distributors of Cave de Genève wines are listed by region on pp. 19-21. For more info including links to winery 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 want to visit, that you call ahead to make sure they'll be open and for how long.

**Cost:** wine tasting is free. So is entertainment (the Friday before



*Caves ouvertes*, check the 'Genève Campagne' section of the local newspaper *Tribune de Genève* for details about what entertainment is planned where). There is a charge for terroir specialties and other food available at some wineries.

**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. However, many people opt for cycling. Or you can bus out – log on to [WWW.TPG.CH](http://WWW.TPG.CH) for bus lines A to Z and timetables or get the free Unireso map available at TPG sales points. If you take the RER from Geneva City to Satigny (Right Bank), or the bus to Belotte or Vézenaz (Left Bank), your ticket entitles you to free rides from one wine village to another on shuttle buses. Service between 10:30 a.m. and 6:30 p.m., departures every 20 to 30 minutes.

Bear in mind that if you're not going by car, you can arrange for purchases to be delivered (for a relatively modest minimum order, delivery is free in Geneva).

But 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

### Right Bank – Céligny

- Domaine Les Racettes (079 636 66 22)
- Le Clos de Céligny (022 364 23 19)

### Right Bank – Bellevue and Collex-Bossy

#### Bellevue

- Domaine de Colovrex (079 637 93 25)

#### Bossy

- Cave de Genève reps:  
J. Haari (022 774 11 74), M. Mercier  
(022 774 15 07)
- Domaine Girod Frères (022 774 16 97,  
022 774 14 68)
- Jacquat Frères (022 774 11 10)
- La Vigne (022 774 12 30)

## Collex

- Domaine du Château de Collex (022 774 31 42)
- J. Mermillod, Cave de Genève rep (022 774 34 12)

## Right Bank – Mandement Area

### Bourdigny

- Cave de Genève reps:
  - P. Graber (022 753 16 57), A. Revaclier (022 753 12 48), M. Roset (022 753 14 52), B. Vulliez (022 753 10 85)
- Domaine des Alouettes (022 753 13 70)
- Domaine de Champvigny (022 753 01 35)

### Chouilly

- Domaine Les Abeilles d'Or (022 753 16 37)
- Cave de Genève reps:
  - J. Dugerdil-Gubler (022 753 17 44), M. Penet (022 753 17 83)
- Domaine de la Clé de Sol (022 753 11 92)

### Dardagny

- Cave de Genève reps:
  - Claire Bellevaux (022 754 15 33), P. and C. Bersier-Ramu (022 754 13 95)
- Clos de la Donzelle (022 754 02 81)
- Clos des Pins (022 754 14 57)
- Domaine du Centaure (022 754 15 09)
- Domaine Dugerdil (022 754 02 90)
- Domaine des Faunes (022 754 14 46)
- Domaine Les Hutins (022 754 12 05)

- Stéphane Gros (022 754 00 18)
- Les Secrets du Soleil (022 754 13 84)

### Essertines

- Domaine de Chafalet (022 754 11 79)
- Domaine des Esserts (022 754 12 47)

### La Plaine

- Patrick Duvernay, Cave de Genève rep (022 756 12 05)

### Peissy

- Domaine des Bossons (022 753 11 60)
- Domaine des Charmes (022 753 22 16)
- Domaine Grand'Cour (022 753 15 00)
- Domaine des Trois Etoiles (022 753 11 08)
- Les Crêtets (022 753 10 97)
- Les Perrières (022 753 90 00)

### Peney

- Domaine des Pendus (022 753 19 61)
- Ferme du Château de Peney (022 753 11 09)
- Les Balisiers (022 753 19 58)

### Russin

- Cave des Baillets (022 754 14 97)
- Cave de Genève reps:
  - D. Girardet (022 754 14 88), F. Pittet (022 754 12 37), E. Porchet (022 754 13 39)
- Domaine des Molards (022 754 15 40)

### Satigny

- Château des Bois (022 341 30 50)
- Clos des Gondettes (022 753 11 23)

- Domaine de la Devinière (022 753 22 87)
- Domaine du Nant d'Avril (022 753 17 74)
- Domaine du Paradis (022 753 18 55)
- Domaine de la Roselle (022 753 11 61)
- Le Grand Clos (022 753 12 30)
- Les Vallières (022 753 16 04)

### Vernier

- M. Zeller, Cave de Genève rep (022 341 04 90)

## Between the Rhône and Arve Rivers

### Aire-la-Ville

- C. and V. Bosson, Cave de Genève rep (022 757 61 09)
- L'Aérien (022 757 47 83)

### Athenaz

- Domaine des Graves (022 756 28 81)

### 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 (022 757 11 96)
- André Tremblet, Cave de Genève rep (022 757 39 13)

## Carouge

- Marcel Berthaudin (022 732 06 26)

## Cartigny

- Raymond Cocquio, Cave de Genève rep (022 756 19 14)

## Charrot

- Domaine d'Amoz (079 210 22 78)

## Laconnex

- Château de Laconnex (022 756 25 43)
- Domaine du Bossatier (022 756 25 48)
- Domaine des Trois-Lacs (022 756 20 34)
- Domaine Jean Batardon (022 756 31 23)
- Samuel Läng, Cave de Genève rep (022 756 33 29)
- Les Vignes du Pêcher (022 756 26 40)

## Landecy

- Domaine du Grangier (022 771 11 88)

## Lully

- Cave de Lully (022 757 15 89)
- Cave des Oulaines (022 757 61 53)
- Domaine des Curiades (022 757 28 15)
- L. and L. Mermoud (022 757 29 12)

## Perly

- Domaine de Quédan (022 771 44 68)

## Plan-les-Ouates

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

## Sézenove

- Cave de Sézenove (022 757 45 63)
- Les Grands Buissons (022 757 10 20)

## Soral

- Cave des Chevalières (022 756 15 66)
- Cave de Genève reps:
  - E. Battiaz (022 756 14 15), J. Dupraz (022 756 26 02), G. Thévenoz (022 756 12 00)
- Domaine Château Rougemont (022 756 42 65)
- Domaine de la Merrière (022 756 19 33)
- Domaine des Lolliets (022 756 42 27)
- Domaine du Faubourg (079 437 02 20)
- Jean-Claude Dupraz (022 756 24 57)

## Troinex

- La Pierre-aux-Dames, Domaine viticole, (022 784 15 77)

## Veyrier

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

## Left Bank

### Anières

- Domaine de la Côte d'Or (022 751 19 54)
- Domaine des Ménades (022 751 20 29)



- Domaine de la Planta (022 754 12 59)
- Domaine des Rothis (022 754 13 61)

- Domaine de la Comtesse Eldegarde (022 753 06 65)

- Vignoble de l'Etat (022 757 56 95)

- Domaine Villard & Fils (022 751 25 56)
- Les Parcelles (022 751 31 23)

## Chevrens

- Domaine des Champs-Lingot (022 751 07 25)

## Choulex

- Les Coudrays (022 750 23 07)
- Domaine de Miolan (079 449 05 74)
- Jean Rivollet, Cave de Genève rep (022 750 17 66)

## Collonge-Bellerive

- Famille André Falquet, Cave de Genève rep (022 752 12 01)

## Cologny

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

## Corsier

- Domaine des Groubeaux (079 462 70 93)

## Gy

- Cave de la Chéna (022 759 12 18)
- Château de Merlinge (022 759 18 73)
- Domaine du Chambet (022 759 10 61)
- Jean-Marc Fonjallaz, Cave de Genève rep (022 759 11 77)

## Hermance

- Domaine du Manoir (022 751 13 20)

## Jussy

- Cave Les Echaux (022 759 13 34)
- Château du Crest (022 759 06 11)
- Y. and A. Mévaux, Cave de Genève rep (022 759 14 35)

## Meinier

- Cave de Genève reps:  
A. Corthay (022 750 14 75), M. Favre (022 759 18 56), S. Favre (022 752 11 12)
- Domaine de Bellebouche (022 759 15 92)
- Domaine de la Tour, Carré d'Aval (022 750 22 79)

## Presinge

- Jean-Marie Chappuis, Cave de Genève rep (022 759 11 39)
- Domaine de l'Abbaye (022 759 17 52)
- Domaine de Cara (022 759 17 68)

## Vandœuvres

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

Caves Ouvertes 2007,  
photos © Régis Colomb/diapo.ch



The *Fête des Vendanges*, 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 46<sup>th</sup> time this year.

One of the great things about the Russin Harvest Festival is that it can be so many things to so many people. A family with kids? Aside from the opening ceremony (usually around 4 p.m. on Saturday afternoon), entertainment may include a fun fair, visits with farm animals, and pony rides.

After lunch on Sunday comes the big ticket item: the Flower Parade, so-called because all the floats feature the creative use of flowers, real and otherwise. Former years have seen everything ranging from a modest, 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 available at myriad stands. These include home-made baked goods and Russin apple juice. Under no circumstances miss the must – grape juice pressed specially for the occasion only a few hours before kick-off on Saturday.

For some, the highlight of the festival is the Sunday morning market. Others come to attend the ecumenical service at La Grande Cour, also on Sunday morning.



Yet other festival visitors are assiduous wine tasters, showing up with notebooks to record their impressions at the 'Coin des Connaisseurs' where over 150 Geneva wines are available for the sampling including, of course, AOC Russin Chasselas and Gamay.

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

The festival is also 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 18<sup>th</sup> century, the people-watching, and food and wine served with much pride and pleasure by villagers.

### For Program Details

Buy the *Tribune de Genève* on the Friday before the event and look in the 'Genève Campagne' section.

### Cost

Parking, Flower Parade, and music are free.

### Paying

For food and beverages, stall purchases, fun fair rides, games and other entertainment, payment is in cash (Swiss francs).

### Getting There and Back

**By car.** Please note that access to the village from La Plaine is blocked during the festival, so head for the village from Satigny on Route du Mandement. Plenty of parking is available free.

**By train.** RER (Cornavin-Russin-Cornavin). The ride takes about 13 minutes. A round-trip ticket costs CHF 3 but only if you return within the hour. Otherwise, you need another CHF 3 ticket for the return. Schedules at [www.cff.ch](http://www.cff.ch) or call 0900 300 300. **Please note:** in Russin, there's a 10-minute walk between village and station.

**Saturday night:** Noctambus service in the wee hours from the village grocery store. Buy your ticket (CHF 3) on the bus.

# New Terroir Ambassador

## Restaurant Le Vallon

When he bought Restaurant Le Vallon in 2003, Michelin-starred chef Philippe Chevrier called Patrice Mievre to take over in the kitchen.

Chevrier is the man behind Domaine de Châteauevieux, one of only two restaurants in the canton of Geneva with two Michelin stars. Mievre, who is French, had worked for him, rising from *chef de partie* (line cook) to *sous chef* (deputy chef) in the Domaine kitchen.

In 1998, he left to work as *sous chef* at Café de Certoux and l'Hostellerie de la Vendée and finally as head chef at another jewel in the crown of fine dining in this canton: the Auberge d'Hermance. And then he got the call from his old boss.

Restaurant Le Vallon, in an affluent Left Bank community, was known and loved for the charming pink building with dark green shutters that houses it, the figure of a metal tiger cat that sits right over the entrance door, and the grapevines that clatter over trellises on the terrace out back.

Its delicious Lyon-style cookery was an even bigger drawing card.

Both aspect and cuisine have been left more or less as is by the Chevrier-Mievre team. The cottagy décor – cozy yet crisp – with the open kitchen view are still the first things you notice as you enter, then the dining areas with their low-ceilings, mirrors, and subdued lighting.

Art is a big feature, mixed in the entrance and bistro – which boasts an impressive carved wooden counter and vintage cash machine – with old photos and colorful alignments of toby jugs on high shelves.

A collection of pig figurines is a reference to the important place pork has in traditional Lyon cookery.

As far as cuisine goes, Mievre says he has kept many client favorites on a menu that otherwise evolves constantly.

But, he says: “We don’t serve exclusively Lyon, and when we do it’s with a gastronomic twist and a lot lighter. Except for the *quenelles* – minced fish mixed with butter, eggs, flour and cream, then poached – that people love despite the cream. The *brochet* (pike) we use in



PHOTO COURTESY OF LE VALLON

this dish is from Lac Léman, and we serve the *quenelles* with little Lac Léman shrimp and a Nantua sauce.” The dish is on the menu from late September to April.

Other favorites, available year round, are beef tartare and chicken with harissa. “And we are one of the few restaurants to make our own *boudin blanc* – white sausage with morels and pistachios, served during the Christmas season – and *boudin noir*, or blood sausage, served with apples during the month of February,” says Mievre.

Seasonal fresh local produce is a cornerstone of his cooking.

Starters are typically in the CHF 19-29 range; turf CHF 36-62; surf CHF 41-58; and desserts CHF 17-19. There is a four-course Discovery Menu for CHF 85, and the three-course Business Lunch (served on weekdays only) runs CHF 49. Fixed price menus and à la carte selections are regularly updated on the website. A big wine list includes excellent Geneva vintages.

182 Route de Florissant, 1231 Conches. T 022 347 11 04, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.CH).

Credit cards accepted. Closed Saturday and Sunday.

## Catering — Nothing but the Best



Talk about a feathery gastronomic touch on ye olde rustic favorites – it is possible and, what’s more, with finger foods as well.

When Philippe Chevrier – Le Traiteur SA catered a harvest season reception for international guests in 2007 at which then Swiss president Micheline Calmy-Rey was guest of honor, a point of pride for host Robert Cramer, the Geneva State Councilor, was that only local specialties were served.



Sophisticated and varied – vichyssoise of smoked Lac Léman whitefish served in tiny cups, brochettes of Perly-reared duck with dried tomato, delicate creations incorporating the local cooked sausage *longeole*, cardoons, lake shrimp – the Chevrier hors d’oeuvres were as easy on the eye and palate as they were light on the digestive tract.

The catering group’s manager, Frédéric Condouret, says traditional Geneva products are routinely used in their standard hors d’oeuvres offers, “but if you are giving a reception or dinner and would like Geneva terroir specialties to be served exclusively, tell us and we will come up with something – also for lower budgets, as long as they are within the range we can function in.”

The Chevrier caterers can come to any venue you select for your gathering, or you can hold it at Domaine de Chouilly, in the heart of Geneva wine



country, in their 16<sup>th</sup> century manor house with park-like gardens.

Domaine de Chouilly, 34-36 Route du Crêt-de-Chouilly, 1242 Satigny-Chouilly. T 022 753 93 30, [WWW.CHEVRIER-TRAITEUR.CH](http://WWW.CHEVRIER-TRAITEUR.CH).

Photos courtesy of Domaine de Chouilly.

### Other Good Caterers

Food styles vary: some veer more to plain country cooking. But all these caterers make a point of featuring local specialties.

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

**Régéservice**, 33 Chemin des Pontets, 1212 Grand-Lancy, T 022 794 38 83, [WWW.REGESERVICE.CH](http://WWW.REGESERVICE.CH)

## Complete List of Terroir Ambassadors

...the forty-two 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.

### 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)

### Geneva City & Airport

#### Right Bank – International Quarter, Airport

**La Brasserie/Palexpo**, Chemin Edouard-Sarasin, 1218 Grand-Saconnex, T 022 761 15 00

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

**L'Entrecôte Couronnée**, 5 Rue des Pâquis, T 022 732 84 45

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

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

#### Satigny

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

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

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

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

#### Russin

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

#### Dardagny

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



### Between the Rhône and Arve Rivers

#### Avusy

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

#### 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

#### Lully (Bernex)

**Les 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)

#### 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

### 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 the 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*.

**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

### Left Bank

#### Geneva City

#### Left Bank – Downtown

**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 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

**Restaurant Hôtel de Ville**, 39 Grand-Rue, T 022 311 70 30, [GENEVE.RESTAUGUIDE.COM/HOTELDEVILLE](http://GENEVE.RESTAUGUIDE.COM/HOTELDEVILLE)

#### Left Bank – Plainpalais Area

**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 – Rive and Eaux-Vives

**Restaurant de Rive**, 5bis Terrassière, T 022 736 76 63

#### Conches

**Le Vallon**, 182 Route de Florissant, T 022 347 11 04, [WWW.CHATEAUVIEUX.CH](http://WWW.CHATEAUVIEUX.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, T 022 789 04 70

#### Presinge

**Auberge des Vieux-Chênes**, 121 Route de Presinge, T 022 759 12 07

#### Vandœuvres

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

#### Collonge-Bellerive

**Le Saladier**, 1 Chemin du Château, T 022 752 47 04, [GENEVE.RESTAUGUIDE.COM/LESALADIER](http://GENEVE.RESTAUGUIDE.COM/LESALADIER)

#### Anières

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

#### Gy

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

Readers of French can check out consumer ratings of Geneva restaurants at [WWW.RESTO-RANG.CH](http://WWW.RESTO-RANG.CH).

# POST TENEBRAS LOVE

"Post Tenebras Lux" (which means "After the Dark, the Light" in Latin) is Geneva's official motto.

**Les Vins de Genève** have enjoyed a growing reputation over the last 20 years thanks to the spirit of excellence in which they are created and nurtured.

As top prize winners at the best international wine events, Geneva's unique vintages are cherished by wine connoisseurs.



● les vins de genève  
WITH LOVE

[www.lesvinsdegeneve.ch](http://www.lesvinsdegeneve.ch)