

Switzerland's Native Grapes

Chasselas Wine Styles

- Subtle, fresh, delicate on the nose and palate - very easy to drink
- Varies based on the individual vineyard site. Can easily display the minerality of its terroir
- In winemaking, some age on the lees, conduct malolactic, or leave CO2 (traditionally the wines had a light sparkle)
- Easily pairs with the local Fondue and Raclette

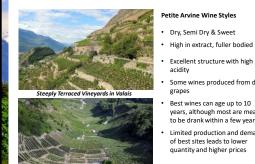
Switzerland's Native Grapes

- Mainly grown in the Valais where it is regarded as their premium white varietal and demands the best vineyard sites
- First mention dates back to early 1600's and DNA testing reveals no relatives
- Early budding, late ripening
- Thick skinned berry, rich extract
- Medium high acidity
- Aromas of grapefruit, lemon, lime, rhubarb and wisteria
- Flavors of citrus fruits, mineral notes and a hint of saltiness on the finish
- Susceptible to botrytis, mildew, & mites



Switzerland's Native Grapes

- Dry, Semi Dry & Sweet
- · High in extract, fuller bodied
- Some wines produced from dried
- grapes
- Best wines can age up to 10 years, although most are meant to be drank within a few years
- Limited production and demand of best sites leads to lower



Switzerland's Native Grapes Cornalin du Valais

- Grown exclusively in the Valais, it is their symbolic red
- Formerly known as Rouge Du Pays. Other names: Rouge du Valais, & Landroter
- Fruity, elegant aromas, crimson purple color
- Flavors of ripe cherry, raspberry, red current, floral and a hint of violet and herbal notes
- Lower medium acidity, medium tannin, good structure



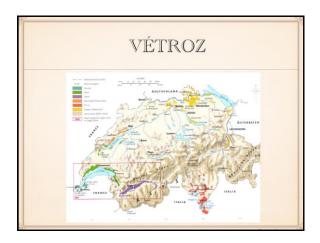
Cornalin du Valais Wine Styles Produces a dry, fruity, and rich wine with good structure that needs aging to soften Typically the wine will take 4-5 years to mature Pending the vintage year the wine can show more or less rusticity Requires a lot of work in the vineyard by the winery

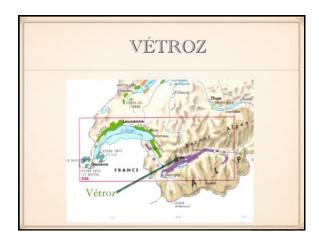


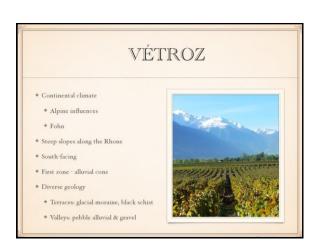


AMIGNE DE VÉTROZ The Grape The Place The Wine The Bees The Rules Production The Trek









AMIGNE DE VÉTROZ

- Ripe citrus, stone fruits to jammy characteristics
- Full-bodied, balanced with high acidity & pronounced flavor intensity
- * Best with 5 10 years in bottle
- Styles: dry to flétrie
- * "Rich & powerful" (amigne.ch)



THE SWEET BUZZ

- Abeilles
- Since 2005 vintage
- Required due to vintage, winemaking variations
- Indication of sugar content
 - o-8 g/l
 - + 9-25 g/l
 - * >25 g/l



AAA)

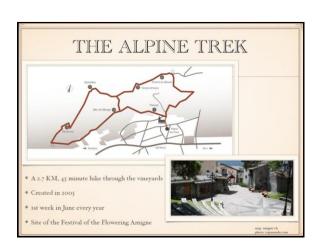
THE REGULATIONS

- * Harvest beginning 7th year
- > 7000 vines/hectare
- * > 93.7 Oechsle at harvest
- * No chaptalization
- * No blending
- * Grain Noble ConfidenCiel



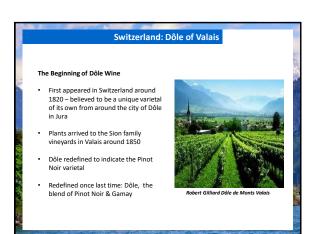
* Created in 1996 * 30 producers * Vines > 15 years old * First zone * Sugars > 130 degrees Oechsle at harvest * Aging > 12 months in wood * Must pass tasting session

PRODUCTION * 18 producers * 8% of Vétroz vines * Less than 1% exported * Grand Cru * United Vinegrowing Winemakers of Vétroz









Dôle Winemaking Today Minimum of 85% Pinot Noir and Gamay (Pinot Noir must dominate the blend) Other permitted varietals: Maximum 15% of Syrah, Merlot, Humagne Rouge, Cornalin, Gamaret, Garanoir, Carminoir, among other native reds Takes on many different expressions in Valais based on the producer, vineyard, and terroir Other permitted Varietals Other permitted Varietals







