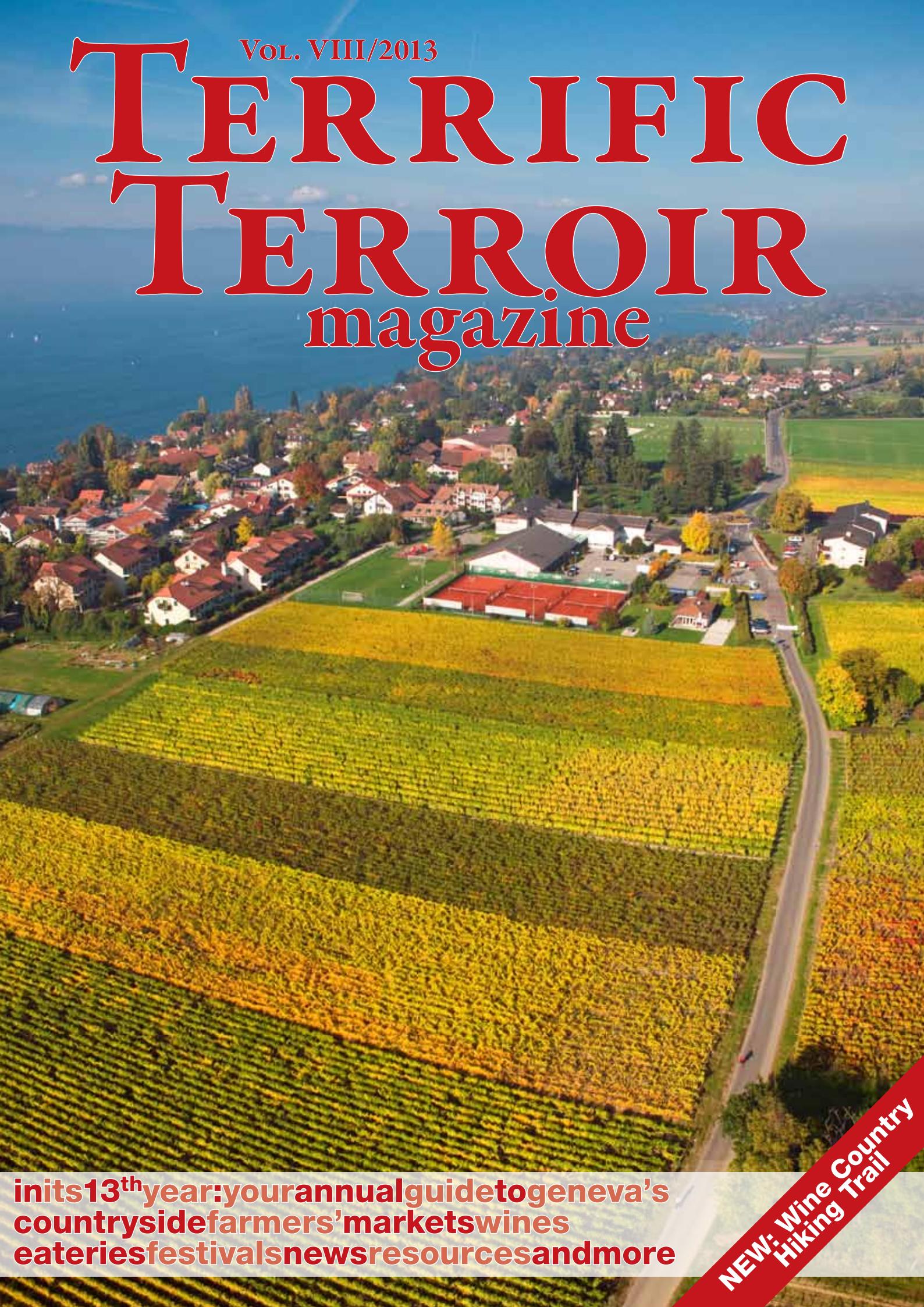


VOL. VIII/2013

TERRIFIC TERROIR magazine



in its 13th year: your annual guide to Geneva's
countryside, farmers' markets, wines,
eateries, festivals, news, resources and more

NEW: Wine Country
Hiking Trail

TERRIFIC



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You may catch a glimpse of some of these as you hike through Geneva countryside. From left: roe deer, bee orchid, spotted woodpecker, beaver, terrapin, water snake.

More frequently spotted are foxes, hares, salamanders, wild boars, grey herons, and many different kinds of birds of prey.

Thanks to the Information Service of the Geneva Department of the Interior, Mobility and the Environment for putting these photographs at our disposal. More about the canton's rich biodiversity at [HTTP://ETAT.GENEVE.CH/DT/NATURE](http://ETAT.GENEVE.CH/DT/NATURE) (French only).

If your company, organization, club in canton Geneva wishes to receive extra copies (minimum 125) of the 2013 edition of Terrific Terroir Magazine please contact CFS@WORLDCOM.CH. The magazine comes out once a year in April or early May, and stays relevant until the following Spring. Magazine and delivery free. Offer valid for as long as our small reserve stock lasts.

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- **Geneva Tourism & Conventions Foundation** (address/hours p.4)
- **City of Geneva Information Arcade** (address/hours p.4)
- **OffTheShelf English Bookshop** (address/hours p.4)

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Cover photo: View of Anières, Left Bank
© Régis Colombo/www.diapo.ch

A Word from the Editor

The Geneva Wine Trail has just launched (pp. 4-6). Coordinated canton-wide, the trail officially inaugurates Geneva as a wine tourism destination. The project reflects the times: local eateries are ever prouder to serve local wine and produce (pp. 22-23), and farmers' markets and subscription farming schemes (pp. 7-13) are multiplying.

The boom is down to the cumulative effects of years of sustained—and sustainable—cantonal policies supporting local, fresh, seasonal products, and of course the renown Geneva wines have achieved (pp. 16-20).

But recent food scandals across Europe and growing mainstream awareness of the importance (for people and the planet both) of healthy products—international business schools even report mounting MBA-student interest in sustainable agricultural entrepreneurship—are a contributing factor everywhere to the demand for responsible production and traceability.

In Geneva, *Terrific Terroir* is the locavore reference in English—and only magazine devoted exclusively to the countryside. Enjoy.

- Gail Mangold-Vine



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Geneva's only wine harvest festival, the big annual September event

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"Ambassadeur du Terroir" restaurants feature local produce, wine. Plus: terroir-conscious caterers

Getting Around

Let's start with the map. Where it says GENEVE is Geneva City and its surrounding built-up communes. The river feeding out of the lake is the Rhône. Lake and Rhône separate Geneva's Right Bank (International Quarter, Cornavin train station, tourism office) from its Left Bank. The river feeding into Genève from the right is the Arve.

Everything above the Rhône is Right Bank; the area below is referred to as Rhône/Arve. To some, the Left Bank is in the city, while the communes extending out from it would be referred to as Arve/Lac—but many just say Left Bank for the whole area, from city to Hermance, Presinge, Jussy.

There are 45 communes in the canton of Geneva; Geneva City is one. The communes that we refer to as “the Geneva countryside” number around 35 and most are named on the green surface of the map.

What is there to experience in these country communes? Scenery—Geneva has a glorious surround of mountains, the Jura and the French Alps—rivers, forests, fields, vineyards, farms, wineries, markets, villages, authentic eateries, some appealing shops, and the occasional museum, most notably the Martin Bodmer Foundation in Cologny and the CERN Microcosm in Meyrin.

And remember: Geneva is very small. No commune is further away from city center than max 16.5 km (just over 10 miles) except for the tiny exclaves of Céligny and even they are only about 12 miles away.

For detailed maps, go to [HTTP://MAPS.GOOGLE.CH](http://MAPS.GOOGLE.CH) or [HTTP://MAP.SEARCH.CH/GENEVE](http://MAP.SEARCH.CH/GENEVE).

Public transportation

The RER (Cornavin-Satigny-Russin-Dardagny/La Plaine) train but mostly buses cover the entire canton. To get to Céligny, take a train from Cornavin to Coppet in Vaud, then a bus from the station.

To find your way anywhere, go to WWW.TPG.CH and type the address you'll be leaving from, the address or place you're going to, date and time of your planned trip. Your search will yield not only the nearest stops, best type of transportation (tram, bus, train), exact departure and arrival times, transfers if any, estimated walking times, and how long the whole trip will take—you can even find out if you can take your bike or not! All the info is in table and icon form so it's easily understandable if you don't speak French. The TPG also has an Android app you can download free from their site.

Unless you have a pass or day ticket, and Céligny excepted (full fare CHF 13.20 round trip), buy a Tout Genève one-way ticket (presently CHF 3.50) at the bus stop or on the bus itself. New ticket machines take credit cards, but until they've installed new dispensers network-wide best to take exact fares with you: the machines don't give change. **Visitors staying at Geneva hotels, hostels, and campsites will get a Geneva Transport Card that**

entitles them to go anywhere in the city or canton free for the length of their stay.



tation. It is in

French only—but since it's basically a list of addresses even non-French

speakers can get the gist. Pick up a copy free at the TPG sales point at Rive. (Wondering about the title, which means The Fox on the Moon? According to the TPG their research shows that the fox, the company mascot some 25 years ago, was still firmly associated with them in many local minds. So they invented the gimmick that the fox had gone to the moon but missed Geneva so much they brought him back—as a guide.)



Tip: For Satigny, Dardagny, Russin, Avully, Cartigny, Aire-la-Ville and more in Rhône/Arve and on the Right Bank Mandement, check out Télébus and Proxibus (WWW.TPG.CH A votre service, Les services de proximité).

“Le Renard sur la Lune” guidebook

The 2013 edition of this 330+ page resource features selected restaurants, wine bars, markets, wineries and much more in both town and country. For beaches, parks, nature reserves, walks—outdoorsy stuff—consult the “Bouger” section from p. 283. Produced by Geneva's public transportation company, the TPG, the guide tells you how to get anywhere in the canton on public transpor-

For walkers and cyclists

Turn the page to read about the new Geneva Wine Trail!

For walkers: There's a 2.5 to 7 km walk in Dardagny developed by winemaker Stéphane Gros—go down Chemin de Bertholier from Route du Mandement in the village and follow the signs. Groups can reserve a guided tour in English with Gros; he makes it very vivid, with lots of information about the fauna that track through vineyards. T 079 516 26 42, WWW.STEPHANE-GROS.CH.

Walkers will also find WWW.CAMPAGNON.CH of interest to check out nature trails, river trails, Vita fitness trails. Three “Cycléasions” cycling itineraries (from Geneva City to Satigny, Sézanne and the Salève) are also on the site, plus lots more including the location of farm shops

Apps in English

Make sure to download the free “Genève Terroir” app from the WWW.GENEVETERROIR.CH homepage! The app gives you access to all the information about Geneva's countryside and farm products. It lists producers who sell fruit & veg, wine, meat, dairy products and flowers directly from the farm—search options are by name, product and location. Also listed are “Terroir Ambassador” eateries that serve local wines and produce, B&Bs, country walks, news, events.

Available features:

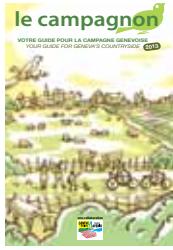
- display a map and plot a route from your starting point



- automatic phone call and inclusion of the contact in your address book
- send by e-mail and share on Facebook
- the “Favorites” function gives quick access to your favorite information so that you can consult it even off-line
- includes the new Geneva Wine Trail (pp. 4-6)

From the WWW.GENEVETERROIR.CH homepage, click straight through to the App Store (the OPAGE app is compatible with iPhone, iPod touch, and iPad—requires iOS 3.1.3 or later) or Google Play (requires Android 2.2 and up).

TERRIFIC



and wineries. You can pick up a hard copy of the campagnon.ch map from distribution points listed under Documentation below.

Another cycling option is "Via Rhôna," a route that takes you from Cornavin train station along the Rhône to Chancy (16.5 km/10.25 mi). This is the Geneva leg of the national Suisse à Vélo (Nr. 1) cycling itinerary and a Franco-Swiss cycling route under development; ultimately it is expected to extend from the Rhône glacier in Valais down to the Mediterranean. You can download the Cornavin to Chancy itinerary at [HTTP://GOO.GL/DSVVG](http://GOO.GL/DSVVG)

To borrow or rent bikes: WWW.GENEROULE.CH or WWW.RENT-A-BIKE.CH.

For runners

If your fitness level is up to it, taking part in one of these runs is a great way to discover the countryside. Here are just some 2013 options.

- **May 29 and June 5, 12 and 19** Tour du Canton, place to be determined, Vernier, Vandoeuvres, Prévessin-Moëns (Ain, France)
- **August 31** Course du Mandement (Satigny)
- **September 14** Demi de Jussy
- **September 21** Course du Vignoble, Soral
- **October 13** RER Run Evasion Rhône (Geneva to Dardagny)

More at WWW.COURIR-GE.CH.

Tours

May to October, there's a daily two-hour (5-7 p.m.) Geneva Countryside Tour, a **bus package**: more at WWW.KEYTOURS.CH. Or call Anne Quiry at 079 401 92 65 to have her organize one of her Saturday "vineyard and regional product" **walking tours** for you and a few of your friends. Part of her tour is a wine tasting at a winery that includes a rustic lunch. She leads the approximately six-hour-long excursions in both English and French. WWW.ZIMIZPROMOTIONS.CH.

Taking boats

Look into taking a **Rhône cruise** (WWW.SWISSBOAT.COM) departing April through October from Geneva City. Disembark at Peney, have lunch at the Café de Peney (open 7/7, see p.23), then walk up along the Nant d'Avril river to the Satigny

train station for the return to city center. Or, before you train back, get on the W bus (week days only) and loop around the wine villages of Bourdigny, Chouilly and Peissy then back to the station. Week-ends, reserve the Télébus at least an hour ahead, T 0800 858 800.

Check WWW.CGN.CH (or call 0848 811 848) to see about taking a **lake boat** from Geneva City to Hermance: visit this heritage village, walk up behind it and head towards Anières, Corsier, great views of mountains and lake, picturesque villages, shops, eateries, and the E bus gets you back to Rive in Geneva City.

Documentation

For a hard copy of the campagnon.ch map, the 2013 edition of which comes out in May, and other documentation go to:

Geneva Tourism & Conventions Foundation, 18 rue du Mont-Blanc, 1201 Geneva, Monday 10-6; Tuesday-Saturday 9-6; Sunday and holidays 10-4, T 022 909 70 00, WWW.GENEVE-TOURISME.CH.

City of Geneva Information Arcade, 1 Pont de la Machine, 1204 Geneva, open Monday 12-5:30; Tuesday-Friday 9-5:30; Saturday 10-4:30, T 022 311 99 70, WWW.VILLE-GE.CH.

Also check out the **Direction Générale Nature et Paysage**, 7 rue des Battoirs, 1205 Geneva, Monday-Friday 8-12, T 022 388 55 40, WWW.GE.CH/NATURE. Their free *Discovery Trail along the Rhône (Au Fil du Rhône)* is very good.

Books in English

Geneva: Landscapes and Villages. A coffee table book with superb photographs and an interesting, history-oriented text by Christian Vellas, CHF 72.70.

Touring Geneva Wine Country. The only guidebook to Geneva's countryside, by Gail Mangold-Vine, in its second (2006) edition. Richly illustrated, with profiles of each country commune. Lists wineries, farms, markets, accommodation, restaurants, shops, and cultural, open air and kids' options, CHF 19.90.

OffTheShelf English Bookshop, 15 Boulevard Georges-Favon, 1204 Geneva-Plainpalais (Tuesday-Friday 9-6:30; Saturday 10-5), WWW.OFFTHESELF.CH.

Hiking Through Geneva Wine Country

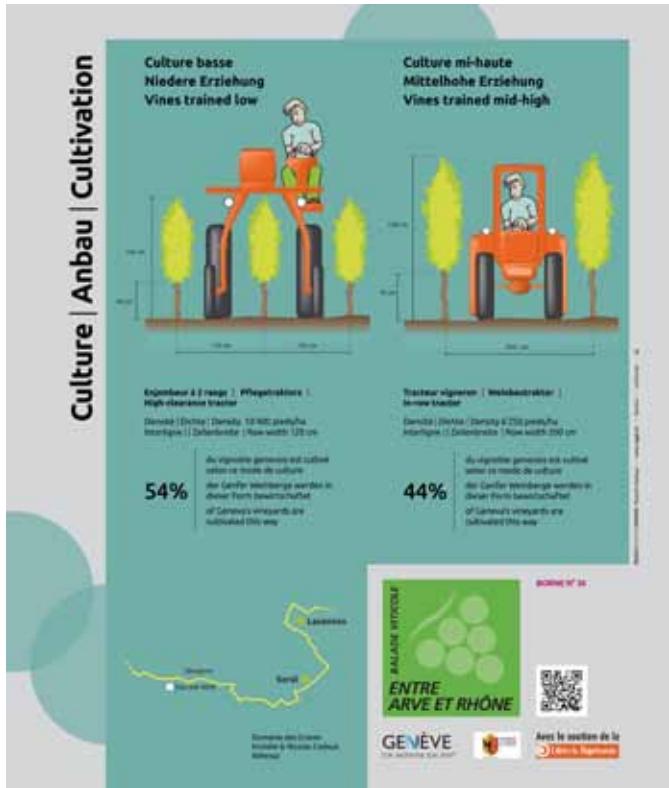
A just-launched set of three walks—the "Geneva Wine Trail"—marks the first steps towards promoting wine tourism in Geneva.

For the first time, canton Geneva gets a set of coordinated wine country walks that cover three of its four wine areas: the biggest winegrowing area, known as the Mandement (Satigny, Russin and Dardagny), on the Right Bank; the second most important area located around Bernex in what's historically been known as "La Champagne," between the Rhône and the Arve rivers; and the Left Bank production area between the lake and the Arve river that includes Jussy, Anières, Hermance.

The itineraries mark another far bigger "first," however: Geneva's Tourism & Conventions Foundation.

is saying that the hikes aim to promote discovery of Geneva's regional heritage through wine tourism—to promote the canton as a wine tourism destination, thus offering visitors another type of tourism to the area and raising awareness of Geneva's terroir through its vineyards and countryside.

The driving force behind the Geneva Wine Trail is Anja Loetscher, whose business card reads "Director Convention Bureau" at Geneva Tourism & Conventions Foundation. A Hamburg-born ambassador's daughter who has lived and travelled all over the world, Loetscher's personal interest



in wine naturally fed her interest in the local wine scene when she took up her post in 2007. She noted that Geneva is Switzerland's third largest wine producer, and its wines have been winning prestigious awards nationally and internationally for about a decade. While there had been prodigious and highly successful efforts locally since 2000 to promote Geneva's countryside, its produce and wines, in later years increasingly on the part of Geneva Tourism, doing so was not a stated tourism goal for the tourism entity. Loetscher felt that making it one could increase Geneva's attractiveness to visitors, and indeed draw a new type of tourist. "I wanted Geneva to be known not only for its beautiful lake but also for the countryside with its fantastic wines just 15 minutes from city center," she says.

"The idea for the trails was hatched in 2010," says Nicolás García Hofer, a Swiss-Mexican marketing manager at Geneva Tourism who was part of the project from the outset. There were some existing trails, like the wine walk developed by winegrower Stéphane Gros in Dardagny (see p. 3). There was a local wine village trail in Satigny, the weatherworn signposting of which was fast fading into illegibility, and some didactic (and also not very weather resistant) panels about grape varieties had been put up in Bernex vineyards. But there was nothing coordinated and—importantly—nothing that was receiving wide promotion.

Until now. The result of three years' coordination work with various departments of Geneva's cantonal government, its agricultural promotion office OPAGE, relevant winegrowing communes, and the IVVG Interprofession du Vignoble et des Vins de Genève (the professional association of growers and winemakers)—along with sponsorship by the Lotterie Romande—has been baptized the "Balade Viticole," "Geneva Wine Trail" in English, and comprises the three signposted itineraries officially inaugurated in Left Bank Anières mid-May this year.

Unsurprisingly—since the hikes represent an initiative with relatively

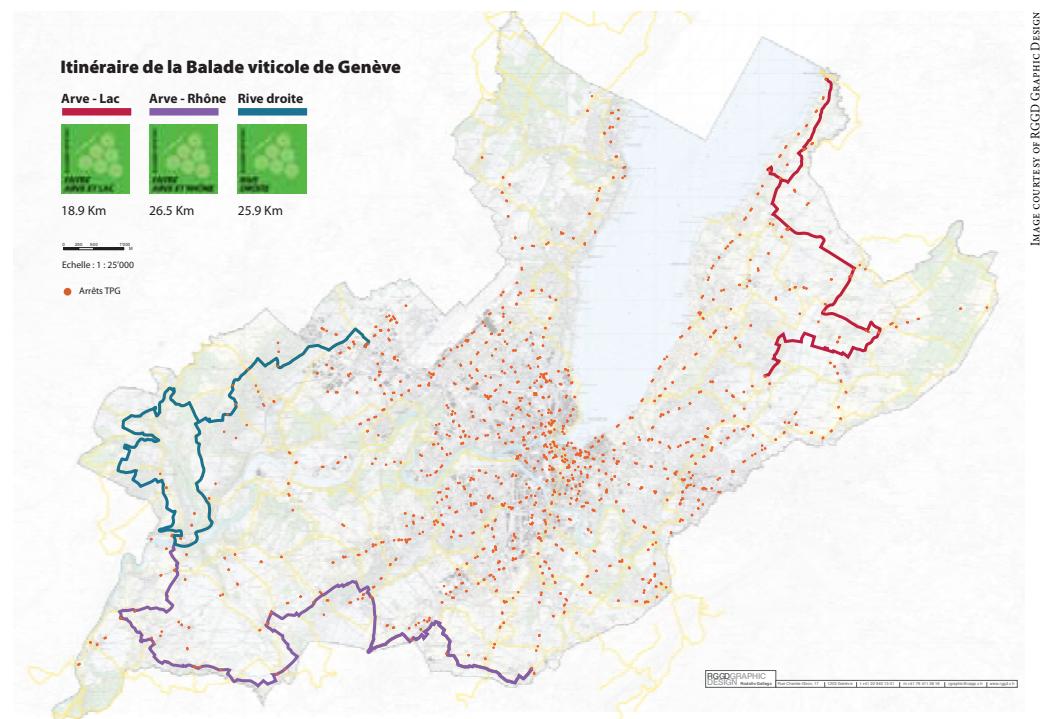


IMAGE COURTESY OF RGDD GRAPHIC DESIGN

lofty goals—maps of them will feature on Swiss national sites like Switzerland Tourism and Switzerland Mobility's WWW.WANDERLAND.CH that are first ports of call for international visitors looking to visit Switzerland. And 90% of the trails make use of an iconic Swiss feature—the little yellow arrows one sees all over the country that point out walking distances from place to place—to lead hikers along. The yellow arrows on the routes will bear the green "Balade Viticole" logo in three versions: one marked Rive Droite (Right Bank), one marked Entre Arve et Rhône, and the third marked Entre Arve et Lac (Left Bank).

All together the hikes add up to some 71.3 km (44.3 mi):

- Right Bank starts at Meyrin (tram 18, direction CERN, from Cornavin main railway station to Hôpital de la Tour stop) and ends in La Plaine (Dardagny) at the train station. 25.9 km (16 mi), 6 hrs and 10 minutes walking time via Bourdigny, Chouilly, Peissy, Russin, Dardagny, Essertines, Malval. You can take the RER back from La Plaine to Cornavin.
- Left Bank (Arve/Lac) starts in Hermance (take E bus from Rive to Hermance) and ends in Choulex. 18.9 km (11.7 mi), 4 hours 30 minutes, via Anières, Corsier, Gy, Jussy, Lullier.
- Rhône/Arve starts at the La Plaine train station (take the RER out from Cornavin station) and ends in Croix de Rozon. 26.5 km (16.5 mi), 6 hours and 40 minutes walking time via

Avully, Avusy, Sézegnin, Soral, Laconnex, Sézenove, Lully, Bardonnex, Landecy. Take the 44 bus at Croix-de-Rozon to Carouge, transfer to 12 tram to get back to city center.

The hikes are basically conceived to be referenced online. Download the free "Genève Terroir" app for iPhone and Android from WWW.GENEVETERROIR.CH as a guide en route, or log on to WWW.WANDERLAND.CH, and click Local Routes. You can print out maps of the three hike segments to take along if you don't have a smart phone.

Out on the trail, the hikes feature uniform wood and steel supports for text panels—information about grape cultivation in the canton, as well as prevalent grape varieties. There are presently five panels devoted to winegrowing, and 22 to grape varieties. Designed by the Geneva agency RGDD Design, they use exceptionally clear, instantly graspable graphics—and clear, simple text, in French and proper German and English—to convey basic information. Expected to be installed shortly

Terroir, a French word now commonly used in English, "is the set of special characteristics that the geography, geology, and climate of a certain place, interacting with the genetics of the plants cultivated there, express in agricultural products" (Wikipedia). That means that factors like the soil, exposure, also microorganisms in a given place, combined with the climate in any given year, impact what's planted there—and its taste. It is possible for a single farm or wine estate to have different terroirs, so for example while a wine might accurately be described as a Geneva terroir wine, specialists might hone in on the **specific** sub-terroir of a plot on whichever estate produced the grapes the wine was made from.

The term "terroir products" can denote **all** produce grown in a specific region; produce that is characteristic of a region; or products made traditionally—and it goes without saying, also artisanally—in that region. In Geneva, prime examples would be cardoons—the *cardon épineux argenté de Plainpalais AOC*—and the *Longeole IGP* sausage (see pp. 8 and 13).

are panoramic panels, one for each walk. As the project takes on importance over time, other communes may follow Anières's example, and include additional panels about their wineries.

Since by their very nature—unless you go by bicycle—these hikes rely on the public transportation system to get you to and from starting and ending points, make sure you can link through to WWW.TPG.CH for bus and tram lines + timetables (they have a free Android app) or buy a timetable booklet (CHF 5) at TPG sales points at Rive or the main train station Cornavin. For hikers, having the TPG stops and timetables on hand also means you can take up, and leave off, the three segments of the trail as you prefer.

Good To Know

Winery visits. See the complete list of the canton's wineries, organized by region, on pp. 19-20. Out on the trail, you can access them on the "Genève Terroir" app for iPhone and Android (p. 3). If you see a sign outside a winery that reads "Cave ouverte" it means it's open. However, most Geneva wineries are open only on Friday evening and Saturday morning for informal tasting with the wine-grower, and buying. Otherwise they can be visited by appointment—set the date up with them well ahead. Many wineries will organize—again, well ahead—a tasting for a group, with a tour of the facilities, for which there will be a modest per-person charge. How much depends on whether or not you want a rustic spread to go with the wine. English is increasingly spoken at wineries.

Eat and drink. There are many "Terroir Ambassador" restaurants along these routes—see p. 23. A number of them have impressive lists of local wines. All sell wine by the glass. For picnickers: some villages have mom-and-pop stores that sell local wines by the bottle. *Wine is best enjoyed in moderation.*

Sleep. Farm and wine village accommodation is listed on p. 11. Hotels are thin on the ground out here—a good bet on the Right Bank is Domaine de Châteauvieux (WWW.CHATEAUVIEUX.CH), which harbors one of Geneva's two Michelin 2* restaurants. In the charming village of Cartigny (between Rhône and Arve) Résidence Cartigny has

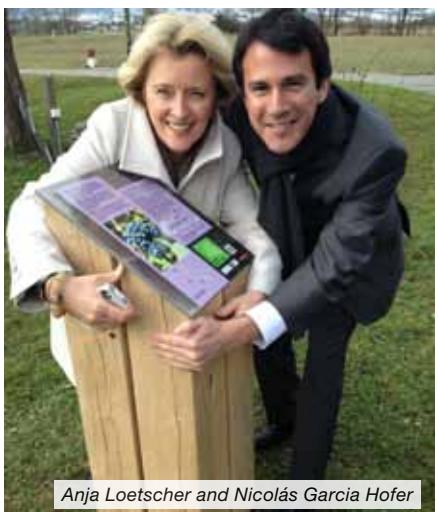


PHOTO COURTESY OF GENÈVE TOURISME

Céligny and Collex-Bossy—Geneva's Fourth Winegrowing Area

To visit pint-sized Céligny—two Geneva exclaves in Vaud go under that name—see p. 3 for practical info. **Winery** (Clos de Céligny), p. 19; **Eat** Buffet de la Gare (p. 23); **Sleep** La Coudre, WWW.BNB-LACOUDRE.CH. In Collex-Bossy, the walk through the vineyards linking Collex and Bossy offers splendid clear-day vistas. **Wineries** p. 19. **Eat** Auberge Communale Collex-Bossy for locally-bred bison meat (WWW.AUBERGE-COLLEX-BOSSEY.COM). In the surrounding area: **Eat** lakeside Creux-de-Genthod restaurant (p. 23); **Sleep** in Bellevue or Versoix, WWW.GENEVETOURISME.CH. This area also has good **farm stores and orchards** selling apple and other juice (pp. 7-13). Buses V and Z get you out here from Cornavin.

inexpensive to reasonably-priced rooms (WWW.HOTELCARTIGNY.CH). On the Left Bank (Arve/Lac), Auberge d'Hermance (WWW.HOTEL-HERMANCE.CH), a member of the Romantik group of hotels and restaurants, offers medium-priced accommodation. Whatever you opt for: reserve well ahead.

Tip: Check out public transportation links in advance—schedules change depend-

ing on the day of the week, holidays, time of year. The same can apply to all opening hours, so check ahead. As rural restaurants, particularly on Sundays, can be totally booked up it's best to reserve your table. Finally, while most hotels, restaurants, and many wineries, accept credit cards, not all providers—farm rooms, local grocery shops—do, so bring cash in Swiss francs.

News

Major Promotion Campaign for Local Products, Genève Terroir Website

If you live in Geneva, in April you probably saw the billboards that read "Genevois, que vois-tu?" Just the black letters asking locals "What do you see?" against a plain white ground. Besides a QR code linking to a Facebook page, there was nothing else on the poster. The Facebook page, however, provided no answer to the question, no clue as to who was behind this, but did give people a chance to post their own replies.

Denis Beausoleil, director of Geneva's office for the promotion of its agricultural products (OPAGE), relates how the posters constituted "le teasing" for a new awareness-building campaign for the Genève Région—Terre Avenir (GRTA) logo. "We want not only for even more people to recognize the logo—a Demoskop poll indicates that the number of people who do went up from 38% in 2008 to 66% in 2011—but we want them to understand how many different products—right now 500, in fact—bear the GRTA label," Beausoleil says.

And that bit constitutes part two of the campaign: from April 22, the teasers come down and



PHOTO COURTESY OF OPAGE

new billboards go up bearing the answer to the question, which is: "Les produits genevois, Je ne vois que ça!"—"Geneva products, that's all I see!" There are many different posters featuring everything from tomatoes to steak, bread to orchids, but all with that same text and of course the GRTA logo.

The second part of the campaign launches at the same time as the new WWW.GENEVETERROIR.CH website that replaces the old OPAGE and Les Vins de Genève sites. Now, both the website and the apps that can be downloaded free for both the iPhone

and Android operating systems will have the same name: Genève Terroir. OPAGE director Beausoleil sees this as not only a way of cementing those two words in consciousness, thus enforcing the impact of the GRTA campaign, but "by giving people a whole new information platform to discover" adding to the energy generated by the campaign.

More about what the GRTA label stands for on p. 10.

Farmers' Markets

More and more of Geneva's farmers are selling direct from the farm. Some of them have opened stores or organized markets to sell their own and other terroir products. We've compiled a list that tells you who's selling what and how. *Like all lists in Terrific Terroir, this one is organized starting in Right Bank Céliney and looping around the lake to Left Bank Hermance and Jussy.*

Fresh Seasonal Produce—Fruit & Veg

Right Bank

Versoix. Ferme Courtois, 13 Route de la Branvaude. T 022 755 43 16, WWW.FERMECOURTOIS.CH. *Also: meat, dairy, bread, lentils, mustards, fresh Geneva whole milk, apple juice, wine, brandies, organic teas, cookies, flowers and much more.* **Shop:** Monday, Tuesday, 9 a.m. to noon; 1:30 to 6 p.m.; Friday 9 a.m. to 6 p.m.; Saturday 9 a.m. to 5 p.m.

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

Geneva City. Ferme de Budé. 2, Chemin Moïse-Duboule. T 076 224 82 85, WWW.FERME-DE-BUDE.CH. Some organic produce, also heirloom varieties. *Also: pasta, oils, syrups, mustard, jam, honey, fresh Geneva whole milk, beer, wine, cereals, and much more.* **Shop:** Tuesday 9-6; Friday 9-6 (check their website for the dates when local meat and fresh or smoked lake fish are sold); Saturday 9-4.

Geneva City. Les Artichauts, Parc de Beaulieu, 3 Rue Baulacre, T 077 451 75 60, WWW.ARTICHAUTS.CH. Specialists in organic heritage vegetables such as petit violet Plainpalais artichokes, and herbs. *A pick-it-yourself and leave-the-money kitchen garden, open Monday to Friday from 10 a.m. to 7 p.m. from July through September.*

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

Meyrin. Ferme de Feuillasse, 10 Route H.-C. Forestier. T 022 782 90 58, WWW.LAFRAISIERE.CH. Berry specialist (*self-pick*). *Also: some veg, liqueurs, syrups, brandies. 7/7 8 a.m. to 6 p.m. from the end of May through the first part of July (berry season).* **Market:** same hours but only

Monday, Wednesday and Saturday the rest of the year.

Russin. La Ferme Enchantée, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, WWW.LAFERMEENCHANTEE.CH. Fruit and potatoes. *Also: jams, wine.* **Sales:** Monday through Saturday 8 a.m. to 6 p.m.

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

Dardagny. Cultures Locales, WWW.CULTURESLOCALES.CH, sells vegetables, fruit and flowers at a *market* stand opposite 520 Route du Mandement from May to November on *Thursdays from 3-7 p.m. (also see Subscription Farming, p. 11).*

Rhône/Arve

Cartigny. Gallay Fleurs-Fruits-Légumes, 360 Route de Chancy. T 022 756 16 76, WWW.GALLAY-FLEURS.CH. Cardoon specialist. *Also: jams, honeys, mustards, lentils, meat, cheese, fresh Geneva whole milk, wine, flowers and much more.* **Shop:** Monday-Saturday 8 a.m. to 7 p.m.

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

Bernex. Le Panier Bernésien. Ferme Pailly, 257 Rue de Bernex, T 076 324 31 59, WWW.PANIERBERNESIEN.CH. **Shop:** Thursdays 5 to 7 p.m.

Bernex (Lully). Marché de la Plaine du Loup, 1 Chemin des Cornaches, T 022 757 40 47, WWW.LEMARCHEDELAPLAINEDULOUP.COM. *Also: meat, dairy including fresh Geneva whole milk, bread, jams, vinegars, oils, mustards, flours, lentils, wine and more.* **Shop:** Monday 2 to 6:30 p.m.; Tuesday, Thursday, Friday 9 a.m. to noon and



The three Huile de Carthagène partners, Abbé in the center

Photo REGIS COLOMB/DAFOCH

Farmer Profile: Patrick Abbé



Located on the Franco-Swiss border in Right Bank Meyrin, Route de Prevessin has been virtually closed off to car traffic in the interests of protecting one of the most important nature reserves in Geneva: the Mategnin wetlands WWW.ESPACEMATEGNIN.CH. But walkers are welcome along the stretch, and Patrick Abbé figures that as soon as he gets his oil press and store up and running this fall many of them will stop in for a look around.

A native of Meyrin who spent his youth right up the street where his family owns a restaurant, Abbé just recently relocated here—something that was easy to do because the 100 hectares he farms (6 ha vineyards, 8.4 ha cereals and oleaginous crops, plus 10 ha prairie land) are not one big property surrounding farm buildings but individual fields dotted around Meyrin and neighboring Satigny.

A practitioner of conservation farming, Abbé is one of the partners in the successful local comestible oil brand Huiles de Carthagène that makes rapeseed, sunflower, walnut, safflower, linseed and poppy seed oils.

In the hangar that will eventually contain his shop and press lie large bags of walnuts gathered locally, along with the machinery to crush them. Pointing to the pile of empty walnut shells that remains after processing, Abbé says he burns them in his fireplace at home because they have a distinctive and agreeable smell.

Abbé extols the Omega 3 fatty acids virtues of linseed (flaxseed) oil—also recommended by vets for horses and dogs, to keep their coats shiny—and says that because some people don't like the taste of the oil he sells the seeds in bags: crushed slightly and tossed into a salad the taste is apparently not, or at least less, noticeable. He says that his store, which will be a first in Meyrin even though there are other farmers (notably berry farmer Jean-Pierre Stalder) direct-selling there, will also carry dried pumpkin seeds, Cave de Genève wines and du Puy green lentils.

Domaine de Montfleury, 76 Route de Prévessin, 1217 Meyrin, T 022 341 14 64. Sales by app't, no credit cards accepted.

2 to 6:30 p.m.; Wednesday 9 a.m. to noon; Saturday 9 a.m. to 4:30 p.m.

Perly. Marché des Mattines. 21 Chemin des Mattines, T 078 901

16 10, WWW.MATTINES.CH. Also: *fresh Geneva whole milk, eggs, fruit juice, meat, cheese, honey, and much more*. **Shop:** Tuesday to Friday 10 a.m. to noon and 2:30 to 6:30 a.m., Saturday 8:30 a.m. to 12:30 p.m.

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

Croix-de-Rozon. Trajets Jardins & Maraîchage, 17 Chemin de la Chenallaz. T 079 321 09 91, WWW.TRAJETS.ORG under Entreprises. Organic veg, herbs, some fruit, edible flowers. Spring and fall: oyster and shiitake mushrooms. **Sales:** Monday through Friday, 8:30 to 11:30 a.m. and 1:30 to 4 p.m. (also see Subscription Farming, p. 11).

Carouge. Union Maraîchère de Genève, 16 Rue Blavignac, T 022 827 40 05, WWW.UMG.CH. Mostly veg, some apples and pears, at discount prices. **Shop:** Monday, Tuesday and Thursday 2 to 6 p.m.; Wednesday and Friday 10 a.m. to 6 p.m.; Saturday 9 a.m. to 4 p.m.

Veyrier. Laure and Francis Chavaz, 62 Chemin des Marais. T 022 784 09 42. Also: *fresh Geneva whole milk, eggs, cheese, apple juice, jams, honey and much more*. **Shop:** Tuesday, 7:30 a.m. to 12:30 p.m.; Thursday, 3 to 7 p.m.

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



Cardoons

The quintessential Geneva vegetable is the *cardon argenté épineux de Plainpalais AOC* which looks like the photo below right before it undergoes a process known as blanching that prevents photosynthesis and turns the cardoon very pale. As the end of year holidays approach you'll start seeing fresh cardoons in markets—minus a lot of the leaves but still very tall and very thorny.

If you don't want to tackle peeling the stalks, sprinkling with lemon juice, chopping them into pieces, parboiling and (just one recipe of many) sautéing them in butter then topping with some fresh chopped mint or parsley, you can buy them prepared (above left) at Coop and other stores, and many of the farmers' markets listed on these pages.



Photo Guill. Mangold/Vine

Left Bank

Hermance. Les Potagers de Gaïa, 527 Route d'Hermance, T 076 316 68 68. Some bio-dynamically farmed produce, vegetables, herbs, eggs. **Self-service** *7/7*. (also

see Subscription Farming, p. 11).

Puplinge. Ferme Gonin, 32 Route de Cornière. T 079 332 08 05,

WWW.FERMEGONIN.CH. Mainly vegetables. Also: *fresh bread, tomato sauce, honey, oils, apple juice, jams and flowers*. **Market and shop:** Monday, Wednesday and Friday 2 to 6 p.m.; Saturday 10 a.m. to 1 p.m.

Meinier. Philippe and Florence Chenevard, 80 Route de Compois. T 022 759 15 19. Also: *eggs, jams, meat*. **Shop:** Wednesday 1:30 to 7 p.m.

Corsier. Jean-Charles Argand, 20A Route de Corsier. T 076 562 59 67. Veg and pumpkin specialist. Also: *flowers*. **Market:** Friday 6:30 a.m. to 1 p.m. (also see Subscription Farming, p. 11).

Jussy (Lullier). Ferme de Lullier, 45 Route de Lullier, T 079 584 45 25, WWW.LAFERMEDEULLIER.CH. Also: *eggs, jams, syrups, oils, apple juice, wine and more*. **Shop:** Wednesday 3 to 7 p.m.; Saturday 9 a.m. to 1:30 p.m.

Jussy. René Vuagnat, 280 Route de Jussy. T 022 759 15 38. Potatoes, onions, pumpkins in the fall. **Sales:** Friday 4 to 6 p.m., Saturday 9 a.m. to noon and 2 to 6 p.m. See Profile of René Vuagnat on p. 10.

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

Some of 2013's Big Terroir Events

Fête de la Tomate Market with some 50 varieties of tomato, big selection of terroir products, entertainment, good things to eat and drink	July 12 (evening only) and 13, 2013	Carouge (Rhône/Arve), Rue Blavignac
Fêtes de Genève Rich program of concerts and other events capped off with a fireworks extravaganza. Try local specialties at street stalls and the Geneva wines selected especially for the occasion	July 18 - August 11, 2013	Geneva City (Waterfront) WWW.FETESDEGENEVE.CH
Brunch at farms and wineries on Switzerland's National Day	August 1, 2013	Check website for participating Geneva farms WWW.BRUNCH.CH
Semaine du Goût Log on for events and restaurant deals during 'Taste Week' when terroir food and wine are promoted nationwide	September 12-22, 2013	Check website for participating Geneva eateries WWW.GOUT.CH
The Meal Part of a global campaign—buy a ticket for a lunch of local products in support of food sovereignty	September 21, 2013, noon to 5 p.m.	Geneva City (Plainpalais) WWW.THE-MEAL.NET
Fête de la Courge A village pumpkins and squash fest (market)	October 6, 2013, 10 a.m.- 6 p.m.	Corsier (Left Bank), school yard WWW.CORSIER.CH
Fête du Petit Bétail Last year featured sheep herding and shearing demos, sheep beauty contest and more	October 12, 2013, 10 a.m. to 5 p.m.— to be confirmed	Carouge (Rhône/Arve), Place Sardaigne WWW.MENUBETAIL.CH
Les Automnales Terroir products, wine tasting, and a popular restaurant at OPAGE's Terre Avenir stand. Lunch special: a plate of the best-known local foods—Longeole IGP sausage, cardoons, green lentils	November 8-17, 2013	Palexpo (Right Bank), Airport area WWW.AUTOMNALES.CH
Escalade Historical re-enactment. Street stalls sell specialties like vegetable soup, spit-roasted wild boar and mulled wine	December 13-15, 2013	Geneva (Left Bank), Old Town WWW.1602.CH

There may be changes to the above, and other events, so check WWW.GENEVETERROIR.CH to stay up to date. Also watch the local press and posters for village events called *vogues* (great places to sample local products, see pigs racing—you name it) and their often wonderful Christmas markets (*marchés de Noël*).

Fruit—Mainly Apples, Some Pears, + Juice & Cider

Right Bank

Veroix. Verger de St. Loup, 54 Route de Saint-Loup. T 022 755 60 10, WWW.POMME.CH. **Sales:** Tuesday through Friday 2 to 6 p.m.; Saturday 9 a.m. to 5 p.m.

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

Collex-Bossy. Jacquat Frères, 29 Route d'Ornex. T 079 606 46 37. *Also: wine.* **Sales:** September-December, Monday, Wednesday, Thursday through Saturday, 8:30 to 11:45 a.m. and 1:30 to 5 p.m.; January-August, Saturday 8:30 to 11:45 a.m. and 1:30 to 5 p.m., or by app't.

Collex-Bossy. Jean Haari, 47 Route d'Ornex. T 022 774 11 74. *Also: wine.* **Sales by app't.**

Collex-Bossy. Domaine de l'Orcy, 20 Chemin d'Orcy. T 079 449 10 12. *Also: honey, jam, wine and fruit brandies.* **Sales:** September-March, 7/7, 9 a.m. to noon, 1:30 to 5:30 p.m., or by app't.

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

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

through Friday 1:30 to 6 p.m., Saturday-Sunday 10:30 a.m. to 6 p.m. Rest of the year: Saturday morning or by app't.

Russin. Domaine des Molards, 21 Route des Molards. T 022 754 15 40, WWW.MOLARDS.CH. *Also: jams, syrups, wine.* **Sales:** Monday through Saturday 4 to 7 p.m. or by app't.

Russin. Domaine Girardet, 34 Route des Molards. T 022 754 10 39. *Also: wine, potatoes, eggs, breads.* **Sales:** Saturday 9 a.m. to 2 p.m. or by app't.

Rhône/Arve

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

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

Troinex. Verger de Troinex, 9 Route de Pierre-Grand. T 022 771 04 30, WWW.POMMETROINEX.CH. **Sales:** September-November, Wednesday and Saturday, 9 a.m. to 6 p.m.

Left Bank

Meinier. Ferme de la Touvière, 10 Route du Carré d'Aval. T 022 750 00 20, WWW.TOUVIERE.CH. Organic produce. *Also: oils, eggs, flours, wine.* **Shop:** Monday, Tuesday, Thursday and Friday 4 to 7 p.m.

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

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

Presentations at Maison du Terroir

If you understand French, you may be interested in attending short courses about various local farm products at the Maison du Terroir in Bernex wine country. The ones about meat—from 7 to 10:30 p.m.—are part and parcel of a meal: Longeole IGP sausage on October 8 (CHF 70/person); or bison and elk on October 31 (CHF 75/person).

But there are also 7 to 9 p.m., CHF 30 sessions on aromatic herbs (June 25), bees and honey (September 17), goat's cheese (October 17), and heritage apple varieties (November 7). That's just a sampling, for the full program go to WWW.GENEVETERROIR.CH.

Maison du Terroir, 93 Route de Soral, 1233 Lully (Bernex), T 022 388 71 55. Tram 14 to Croisée de Confignon, then Bus S (direction Sézenove) to the *Maison du Terroir* stop.

It is local farmers like the Bieri brothers who contribute what goes into products like Farine Fleur (white wheat and rye flour with wheat bran) or Geneva Whole Milk.

PHOTO COURTESY OF OPAQUE



Profile of Farmers Claude and Frédéric Bieri



According to official cantonal statistics published in 2012, there were 433 farms and plant nurseries in Geneva in 2010. If one counts the canton's 100 or so wineries, and those farmers who direct-sell to consumers, the total doesn't amount to 150—which means that even allowing for a lot of nurseries, most farmers and winegrowers toil away outside public perception.

Terrific Terroir thought it would be good for once to turn the spotlight on such farmers and selected the Bieri brothers, Claude and Frédéric, because their large farm in Avully (Rhône/Arve) is known for having the canton's most modern stablizing and other facilities for dairy cows—and because they produce GRTA-certified products. If the brothers have any connection to direct from-the-farm selling at all it's that they occasionally sell beef (see p. 10)—but the minimum order is 1/8 of the animal which cuts out the average meat-buyer right there.

The Bieri family—also two brothers, Jakob and Fritz—came to Geneva in the 1940s from Bern, bringing with them 20 cows and two work horses. Today, Claude Bieri says, he and his brother—sons of Fritz—farm some 70 hectares. The two agricultural college graduates, both of them very active in local politics and professional associations, took over management of the family farm in 2001, with Frédéric Bieri in charge of sustainably-farmed wheat and other field crops, and Claude Bieri in charge of the 70 Simmental dairy cows. The cows produce 1,200 liters of milk daily that is regularly collected by the big tank trucks sent around by the Laiteries Réunies in Plan-les-Ouates that processes the milk. Grain gets trucked to one of the silos around the canton belonging to the Cercle des Agriculteurs de Genève (CAG) farmer's cooperative and is later milled at the Pallanterie mill in Vésenaz.

03, WWW.POMMIER-GARNI.CH. *Also: oils, fresh Geneva whole milk (3 liter cartons, order ahead), wine, honey, jam, cardoons, lentils, beers, terrines, sausages, cookies, wine, beer, absinthe and much more.* **Shop and tearoom:** Tuesday through Friday 8 a.m. to 2 p.m., 4 to 7 p.m.; Saturday 9 a.m. to 3 p.m.

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

Meat & Dairy

Right Bank

Collex-Bossy. Les Plaines de Rosière, 27 Route de la Rosière. T 022 774 13 82, WWW.LESPLAINES-DEROSIERE.CH. Bison meat. Elk also



René, Anne and
Alexis Vuagnat

Farmer Profile: René Vuagnat

Jussy potato farmer René Vuagnat is a man who's on-message. It's rare in Geneva to see coordinated, professional-looking signs along a roadside pointing the way to a farm with produce for sale, and then a large matching sign perched high at the farm entrance so no one can miss it. Like his business card, the sign features three potatoes drawn in white against a soil-brown ground and reads: POMMES DE TERRE.

The Vuagnat family, originally French and settled in Collonge-Bellerive, became Swiss in 1816 when that commune was ceded to Geneva by France. They later moved to Jussy, and Vuagnat is the fourth generation of his family to farm here. On 40 hectares, he has some vineyards and farms various crops using the integrated production (IP) method favored by most Geneva farmers—but potatoes, some onions, and pumpkins in the fall are the only things he sells to those who pop by.

He grows Lady Felicia, Charlotte and Gourmandine potatoes—firm, yellow-skinned—Bintje and Agria (great to make French fries, he says; local restaurants particularly favor the Agria for that purpose) and the Désirée (Rouge) which he says is a favorite with Geneva's large Portuguese community. He also sells the Blaue St. Galler, a blue potato that is a Swiss-German cross between the Blue Swede and Prättigau potatoes. It is very versatile, and produces blue fries, blue mash—it can be prepared any number of ways and is a guaranteed conversation starter.

With the help of his wife and son Alexis, Vuagnat sells his potatoes in 10, 15 and 30kg bags out of a cool dark storage building in the courtyard of the family home over-looking a few decorative and friendly pet goats in their pen, open farmland, and an impressive backdrop of snow-capped mountains. Raclette potatoes (Charlotte, Bintje, Désirée) are also available in 5kg bags. Stocks usually last from one year's harvest to the next, he says.

René Vuagnat, 280 Route de Jussy, 1254 Jussy, T 022 759 15 38. Open Friday 4-6 p.m., Saturday 9 a.m. to noon, 2 to 6 p.m. No credit cards accepted.

bred here. **NB:** They no longer sell bison meat directly: contact butchers Gerber Versoix T 022 755 10 07 or Vidonne Carouge T 022 309 43 60 to buy bison meat and charcuterie.

Genthod. La Viande du Pré Vert, 33 Route de Malagny. T 022 779 27 30. Halal butcher. Beef, mutton, lamb, goat, poultry. **NB:** Most but not all meat sold here is Geneva-produced. **Shop:** *Tuesday through Friday 10 a.m. to 6 p.m.; Saturday 10 a.m. to 4 p.m.*

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

Satigny. Domaine du Nant d'Avril, 34 Chemin de Merdisel. T 022 753 17 74, WWW.NANT-DAVRIL.CH. Poultry. **Also: wine.** *Sales by app't.*

Vernier. Ferme des Grands Bois, 82 Route de Peney. T 022 341 05 19, WWW.FERME-DES-GRANDS-BOIS.CH. Confiture de Lait (milk jam). **Also: wine.** *Sales by app't.*

Rhône/Arve

Aire-la-Ville. L'Aérien, 21 Chemin du Moulin de Vert, T 022 757 58 88. Pork (*cochon laineux*). **Also: wine.** *Sales by app't.*

Avully. Ferme Bieri, 41 Chemin des Tanquons, T 079 626 97 40. Simmental beef, minimum order 1/8 of the animal, reserve ahead. *Sales by app't.*

Cartigny. Chèvrerie du Champ Courbe, 6 Rue du Temple. T 022 756 01 62, WWW.CHEVRERIE.CH. Goat's cheese. **Also: syrup, milk jam, honey, eggs, kid.** *Self-service* (7/7, March-November).

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

Chancy. La Salers Chancynoise, 93 Route de Bellegarde, T 022 756 09 29 or 079 262 94 45. Salers beef, minimum order 5kg, reserve ahead. *Sales by app't.*

Laconnex. Domaine des Trois-Lacs, 12 Route de l'Eaumorte. T 022 756 20 34 or 079 243 82 30. Beef (aurochs). **Also: wine.** *Sales by app't.*

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

Troinex. Domaine de la Pierre-aux-Dames, 4 Route de Bossey. T 022 784 15 77, WWW.MAISONFORTE.CH. Marsillon poultry. **Also: lentils, jam, oils, syrups, wine, absinthe, apple juice and more.** **Shop:** *Saturday 10:30 a.m. to 12:30 p.m. school holidays excepted, or by app't.*

Left Bank

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

Meinier. Ferme Jaquet, 17 Route des Carres. T 022 750 15 22. Beef including charcuterie. **Also: wine, Christmas trees.** **Open Friday p.m. otherwise sales by app't.**

Jussy. La Ferme du Monniati, 111 Route de Monniaz, T 076 616 33 62 or 076 616 04 59, WWW.LAFERMEDUMONNIATI.CH. Lamb. **Also: organic vegetables.** *Sales by app't.*

Other Products

Absinthe, Brandies, Liqueurs

Rhône/Arve

Saconnex d'Arve (Plan-les-Ouates). Absintissimo (Absinthe Not Guilty), 50 Chemin

GRTA: Genève Région—Terre Avenir

This logo can be seen on local product labels from flowers to bread, lettuce to honey, strawberries to wine—some 500 different products in all. Since it is being featured in a major 2013 promotion campaign you will also see the logo on posters all over Geneva as well as supermarkets, street markets, mom-and-pop stores and not least at many of the growing number of farms selling their products directly.



“Genève Région—Terre Avenir” literally means Geneva Region—Earth Future. The words refer to the fact that products bearing the label must be not only locally but sustainably produced. The GRTA label addresses environmental, public health and consumer protection concerns: the “agriculture of proximity” it represents ensures fresher food, less energy used to transport it, and greater transparency and traceability.

Geneva also has a policy of food sovereignty, which is to say it aims to produce a certain percentage of its own food. Together with the “Franco-Valdo-Genevoise” (FVG) region comprising Geneva, part of Vaud, and parts of neighboring France, the canton covers nearly half its present food requirements.

The GRTA label is owned by the canton. Products must meet stringent criteria, and are regularly monitored, to qualify for the label.

More at WWW.GENEVETERROIR.CH.

Fruit & Veg: Get a Subscription!

Contractual or sponsored farming schemes are basically about paying up front for a pre-agreed amount of food—and such arrangements are becoming ever more popular.

With some of the plans, you get food at regular intervals all year round; with others, baskets are seasonal, usually spring and fall. Some farmers make home deliveries in their immediate area, but most producers distribute to various designated pick-up points around city and canton. Farming associations may require you to put in some work time, or gather your own produce, in addition to paying a subscription fee.

Right Bank

Le Panier à 4 Pattes, Genthod: seasonal baskets of produce and products including wine from Right Bank and Rhône/Arve producers, designated pick-up points, WWW.PANIERA4PATTES.CH.

DirectduJardin, Bellevue: you can choose the contents of your weekly basket (organic vegetables, fruit, herbs; eggs, flowers and branches) and determine the price you want to pay—from CHF 10 per week. If you don't fetch your items at their Bellevue premises there are some other Right Bank, and Rhône/Arve, pick-up points. WWW.DIRECTDUJARDIN.CH.

Cultures Locales, Dardagny: vegetables, fruit, one basket a week between April and December, and discounts for people who come and help out. Except for the Left Bank they deliver (for a surcharge) to a good part of the canton, check where at WWW.CULTURESLOCALES.CH.

Rhône/Arve

Les Jardins de Cocagne, Sézegnin-Athenaz: organic veg, terroir shop (members only), subscription plus work hours, designated pick-up points, WWW.COCAGNE.CH.

Le Jardin des Charrottons, Confignon: organic veg, subscription plus work hours, designated pick-up points, WWW.CHARROTONS.ORG.

Les Cueillettes de Landecy, Bardonnex: organic fruit and veg, self-harvest, WWW.CUEILLETTES.ORG.

de Maronsy. T 079 202 49 03, WWW.ABSINTISSIMO.CH. *Sales by app't.*

Saconnex d'Arve (Plan-les-Ouates). ML Passion Liqueurs, 50 Chemin de Maronsy. T 076 273 33 50. *Sales by app't.*

Saconnex d'Arve (Plan-les-Ouates). Distillerie et Cave du Saconnex-d'Arve, 200 Route de Saconnex-d'Arve, T 022 771 10 38. Brandies; if you bring them fruit from your garden they will distill it for you. *Also: wine. Sales Thursday and Friday 8 a.m. to noon and 2-6 p.m.; Saturday 10 a.m. to noon (closed on Saturday from June to August).*

Beer

Rhône/Arve

Soral. Brasserie du Père Jakob, 15 Route de Rougemont. T 078 719 40 39 or 079 227 66 41, WWW.PEREJAKOB.CH. *Sales: Friday 3 to 8 p.m.; Saturday 9 a.m. to noon.*

Left Bank

Corsinge (Meinier). Brasserie des Murailles, 48 Route de

Corsinge. T 079 348 10 78, 079 418 40 72, WWW.BMURAILLES.CH. *Sales: Thursday evening by app't.*

Honey

Right Bank

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

Geneva City. Le Rucher de Chambésy, 4 Rue des Confessions. T 022 340 10 39, WWW.BARBARA-VUILLE.CH. *Also: bee-related products. Sales by app't.*

Rhône/Arve

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

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

Grand-Lancy. John Buffoni, 46 Route du Grand-Lancy. T 078 03 93. *Sales by app't.*

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

Les Vergers d'Epicure, Bernex, Lancy and Bardonnex: largely organic fruit, fruit products (juice, jam etc), subscription plus work hours, self-harvest, WWW.VERGERS-EPICURE.CH.

Trajets Jardins & Maraîchage, Croix-de-Rozon (Bardonnex): organic veg, deliveries, WWW.TRAJETS.ORG (under Entreprises/Maraîchage).

Left Bank

Les Ares et Vous (Ferme des Verpillères), Choulex: organic veg, deliveries, WWW.LESARESETVOUS.CH.

L'Affaire TourneRêve, Meinier: two fall baskets of varied produce and products from Left Bank and Rhône/Arve producers, designated pick-up points, WWW.TOURNEREVE.CH.

Le Jardin de Max, Vésenaz: vegetables, 34 weekly baskets, discounts for people who come and help out, home deliveries, WWW.LEJARDINDEMAX.CH.

Aux Petits Oignons, Corsier: vegetables, fruit (076 562 59 67).

Les Potagers de Gaïa, Hermance: weekly veg baskets (076 316 68 68).

Many of the contractual agriculture plans listed above have waiting lists. There is however one company, ESPACE-TERROIR.CH, that works in tandem with the Geneva produce farmers' cooperative UMG and makes home deliveries of fresh fruit & veg (including organic), and terroir products, to subscribers in the city and canton of Geneva and La Côte (Vaud) up to Nyon, WWW.ESPACE-TERROIR.CH.

Also check out **Les Mangeurs**, 6 rue du Prieuré, 1202 Geneva. Not producers, but they offer subscriptions for locally (and often organically) grown vegetables and apples. You can come and fetch your items at their Pâquis premises or for a surcharge have it delivered by Cyclo Services. They also operate a small terroir shop and eatery. WWW.MANGEURS.CH.

Troinex. Argos, 68 Route de Troinex. T 022 809 62 65, WWW.ARGOCH.CH. *Sales by app't.*

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

Guest Rooms in Farmhouses and Wine Villages

Right Bank

Vernier. Marc and Nathalie Zeller, 82 Route de Peney. T 022 341 05 19, WWW.FERME-DES-GRANDS-BOIS.CH (B & B—minimum two nights).

Bourdigny (Satigny). Michel and Eva Roset, 48 Chemin de la Vieille-Servette. T 022 753 14 52 (small apartment—minimum rental one week).

Bourdigny (Satigny). Bernard and Florence Vulliez, 6 Route de Champvigny. T 022 753 10 85, WWW.VIGNOLLES.CH (B & B).

Russin. Laurence Duez-Pittet, 34 Chemin de la Croix-de-Plomb. T 079 479 85 38, WWW.LAFERMEENCHANTEE.CH (B & B).

Dardagny. Philippe and Christine Bersier-Ramu, 440 Route du Mandement. T 079 661 44 03 (B & B).

Left Bank

Choulex. Jean Rivollet, 190 Route de Choulex. T 022 750 17 66, WWW.CREVE-COEUR.CH (B & B).

Jussy. Derik Schüpbach, 40 Route de Lullier. T 022 320 30 60 (rooms rented longer-term only, no short stays).

Hermance. Fabienne Naef, 15 Chemin des Fossés, T 022 751 10 09, WWW.RELAISDELABARONNE.COM (two small apartments, each with their own kitchen facilities).

Street Markets—In the city, suburbs and country villages



Right Bank—Communes

Versoix, Place du Bourg, Thursday, 7 a.m. to noon

Meyrin, Place des Cinq-Continents, Tuesday and Wednesday, 6:30 a.m. to 1 p.m.; Friday, 1 to 6:45 p.m.; Saturday, 8:30 a.m. to 2 p.m.

Grand-Saconnex, Place de Carentec, Tuesday, 7 a.m. to 2:30 p.m.

Châtelaine, Place Rouge, Tuesday 8 a.m. to 1 p.m.

Vernier, Les Avanchets, Centre Commercial, 20 Grand-Bay, Friday, 8 a.m. to 1 p.m.

Vernier, 28 Rue du Village, Wednesday, 8 a.m. to 1 p.m.

Vernier, Le Lignon, Centre Commercial, Thursday 8 a.m. to 1 p.m.

Satigny, Place du Village, Tuesday and Thursday, 7 a.m. to 1 p.m.

Right Bank—City (International Quarter)

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

Right Bank—City (Pâquis and Grottes)

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

Marché des Grottes, 1 Place des Grottes, Thursday, 4:30 to 8 p.m.

Right Bank—City (Near the train station, by Manor department store)

Marché Cornavin, Rue Cornavin 3-5,

Saturday, 6:30 a.m. to 2 p.m.

Right Bank—City (St-Jean)

Marché de St-Jean, Rue du Beulet, Tuesday and Friday, 6:30 a.m. to 1:45 p.m.

Rhône/Arve—Communes

Confignon, 32 Chemin Sous-le-Clos, Tuesday and Friday, 7 a.m. to noon

Onex, **Marché de la Cité-Nouvelle**, 27 Avenue des Grandes-Communes, Wednesday and Saturday, 7 a.m. to 1 p.m. (from 8 a.m. October through March)

Onex, **Marché d'Onex-Village**, 30 Rue Gaudy-le-Fort, Thursday, 7 a.m. to 1 p.m. (from 8 a.m. October through March)

Lancy, **Marché du Petit-Lancy**, 5 Avenue du Petit-Lancy (école, Monday and Thursday, 6 a.m. to 2 p.m.)

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

Plan-les-Ouates, Place des Aviateurs, Monday and Thursday, 8 a.m. to 12:30 p.m.

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

Veyrier, 2 Place de l'Eglise, Saturday, 7:30 a.m. to 1 p.m.

Left Bank—Communes

Thônex, Place Graveson, Friday, 9 a.m. to 9 p.m.

Collonge-Bellerive, 111 Route d'Hermance, Friday, 1 to 7 p.m.

Corsier, 20 Route de Corsier, Friday,

7:30 a.m. to noon

Puplinge, Place du Village, Thursday 7 a.m. to 7 p.m. (during summer school holidays this market takes place on Tuesdays, from 7 a.m. to noon)

Jussy, Place des Prés-Seigneurs, Wednesday, 2 to 7 p.m.

Left Bank—City (Champel)

Marché de Champel, Avenue Peschier opposite Ste-Thérèse church, Thursday, 6:30 a.m. to 1 p.m.

Left Bank—City (Eaux-Vives)

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

Marché de Rive, Boulevard Helvétique, Wednesday and Saturday, 6:30 a.m. to 1 p.m. (2 p.m. on Saturday)

Left Bank—City (Fusterie)

Marché de la Fusterie, Place de la Fusterie, Wednesday and Saturday, 6:30 a.m. to 6:45 p.m.

Left Bank—City (Plainpalais)

Marché de Plainpalais, Plaine de Plainpalais, Tuesday and Friday, 6:30 a.m. to 1 p.m.; Sunday, 8 a.m. to 7 p.m.

Left Bank

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

Meinier, Marie-Louise Favre, 12 Chemin des Pralys, T 022 752 11 12. *Also: sunflower oil. Sales by app't.*

Corsier, Le Rucher des Princes, 1 Chemin du Fournil, T 078 737 77 48, WWW.LERUCHERDESPRINCES.COM. *Also: mead (hydromel) and gift baskets. Sales by app't.*



For what's in season—vegetables, fruit, flowers—see the charts on WWW.GENEVETERROIR.CH

Don't know the words for things?

English-French [HTTP://GOO.GL/LLjZ3](http://GOO.GL/LLjZ3)
French-English [HTTP://GOO.GL/ERIWm](http://GOO.GL/ERIWm)

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

E-Bike Caddie Service

Check out WWW.CADDIE-SERVICE.CH if you wish groceries purchased at the Rive or Plainpalais markets delivered to your home (Geneva City addresses only, CHF 5 for two bags).

Food Pyramid

A food pyramid tells you what to eat more (and less) of. This one is produced by the Swiss Society for Nutrition, WWW.SGE-SSN.CH.

Corsier, Alain Humbert, 6 Chemin du Fournil, T 079 743 99 82. *Also: jam. Sales by app't.*

Oils

Right Bank

Versoix, Ferme de Machefer, 29 Chemin de Machefer, T 022 755 14 87, WWW.FERMEDEMACHEFER.CH. Produces Carthagène brand oils (rapeseed, sunflower, walnut, safflower, linseed and poppyseed). Partners and other sales points: in Meyrin, Patrick Abbé, 76 Route de Prévessin, T 022 341 14 64; he also sells lentils and wine. In Jussy, Denis Pinget, 5 Route du Château l'Evêque, T 022 759 14 58). **Sales by app't** at all three locations. See **Profile of Patrick Abbé on p. 7.**

Bourdigny (Satigny), Pierre Gruber, 49 Chemin de la Vieille-Servette, T 022 753 16 57. Walnut oil. **Sales by app't.**

Rhône/Arve

Aire-la-Ville. Terre d'Esizer, 62 Rue du Vieux-Four. T 022 757 61 09, [HTTP://ESIZE.WORDPRESS.COM](http://ESIZE.WORDPRESS.COM). **Also:** *pasta, tomato sauce, wine and spirits.* **Sales:** Friday 5:30 to 7 p.m.; Saturday 10:30 a.m. to 1 p.m. (closed on Saturday in January and February).

Bernex (Lully). Cave des Oulaines, 106 Route de Soral. T 079 372 36 55; 079 437 67 46, WWW.CAVE-DES- OULAINES.CH. **Also:** *vinegars, grape juice and jam, wine and more.* **Sales:** Monday, Tuesday, Thursday and Friday 5 to 6:30 p.m.; Saturday 9 to 11:30 a.m.

Rhubarb Specialties**Left Bank**

Meinier. Domaine de la Renardiére, 12 Chemin des Varlioudes. T 079 674 33 31, coming soon WWW.LA-RENARDIERE-GE.CH. Rhubarb wine (still and sparkling); foie gras marinated in rhubarb wine. **Sales by app't.**

Rissole Filling**Right Bank**

Dardagny (Malval). Domaine des Crêts, 36 Route de Malval. T 022 754 12 64, coming soon WWW.CRETS- MALVAL.CH. Rissole pear filling for traditional Geneva turnovers, recipe (in French) available on request. **Also: wine.** **Sales by app't.**

Saffron**Rhône/Arve**

Laconnex. Samuel Läng, 1 Route des Rupettes. T 079 252 91 74. **Also: eggs, apples, wine.** **Sales:** Saturday 10 a.m. to noon or by app't.

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

Say Cheese

Geneva is not a canton known for its cheese. There's a Tomme de Genève produced by Laiteries Réunies, available at Migros. Artisan cheese though revolves around the superior cheeses produced by Georgette Gribi-Wiblé in Cartigny from goat's milk, and the mozzarella made by Casa Mozzarella fresh every day with Geneva Whole Milk—cow's milk. (Mozzarella is actually the most produced cheese in Switzerland, albeit industrially.)

Since Cartigny (Rhône/Arve), where the Chèvrerie is located, is one of Geneva's prettiest villages, coming out here can be a whole outing with a walk through the village, exploring the nearby nature reserve Moulin de Vert, a meal at Café de Cartigny. To buy cheese, walk into the courtyard at 6 rue du Temple and help yourself from the cupboard set up there. The honor system is used: there's a price list and you just put the Swiss francs for whatever you buy in the cash box. Open 7/7, 24/24.



GEORGETTE GRIBI

Chèvrerie du Champ Courbe, T 022 756 01 62, WWW.CHEVRERIE.CH.

There's an even more unusual way to sample the delicious mozzarella made by Italian master cheese makers (if you go to 1 Rue de Dizerens between 8 a.m. and 11 a.m. you can watch the cheese making through the shop window): a Mozza Burger with the cheese replacing the bread and fresh fillings of rocket, ham, tomatoes, and more, it varies. To do that you need to sign up for one of the Lunch Beat Geneva—Work, Eat, Dance events held at Bibarium and brainchild of an event company called ACI (Atelier Curieuse Idée).

PHOTO COURTESY OF BIBARIUM



Here's the deal: ahead of every second Friday of the month, you check WWW.BIBARIUM.CH and reserve your place at whatever number or address they indicate. At these events, there's a different DJ every time, playing electronic music, and people dance like crazy. In between they can help themselves to the famous burgers and various other terroir snacks—"soup made from seasonal ingredients, artisan charcuterie, bread, and apple juice—no alcohol—we get from Les Grands Vergers de Russin," Bibarium's Marc Sarrazin tells *Terrific Terroir*.

Bibarium, 5 Rue de Dizerens, 1205 Geneva. Noon to 1:30 p.m., CHF 15/person.

Terroir stores that sell Geneva Whole Milk are highlighted in blue in the Farmers' Market section of this publication, pp. 7-13.

About Meat

To celebrate the diversity of the meat produced in Geneva, OPAGE has co-published, together with relevant professional associations, illustrated accordion-fold brochures (text in French only) devoted to small farmyard animals (*Basse-Cour*) like chickens, ducks, geese, rabbits, that produce eggs and/or are bred for their meat, and *Menu Bétail* on sheep and goats bred for their meat and milk. (A third mini-guide in the series, *Les Laitières*, produced in association with the Laiteries Réunies, is devoted to dairy cows). Together the publications round out a picture of meat and dairy production in the canton that also includes pigs, cattle, aurochs, bison and elks.

Geneva's best-known meat product is the Longeole IGP sausage—quite simply, a must-try. The very tender, even unctuous, pork sausage is usually served sliced and warm during the winter months and stands out because its lead taste is fennel seed. On October 8, 2013, at the Maison du Terroir in Lully



PHOTO COURTESY OF CBM, SATIGNY

(Bernex), there is a Longeole-themed evening in French (7 to 10:30 p.m., CHF 70/person) that includes dinner—see p. 9, and reserve now.

Among the butchers that make Longeole IGP are: Del Maître (sold at Migros and Coop, October to March). **Left Bank:** Muller SA, 1

Place des Grottes. **Rhône/Arve, Carouge:** Boucherie Boisson, 6 Place du Marché, and Brönniman and Fils, 4 Rue du Marché. **Left Bank:** Grande Boucherie du Molard, 29 Rue du Marché, Geneva-City.

Interested in next year's "Longeole Night" in Aire-la-Ville, early February? More info at: LONGEOLE@ROMANDIE.COM or 079 349 19 10.

For the OPAGE brochures, send an e-mail to INFO@OPAGE.CH with your postal address and you will receive them free by snail mail.

Where To Buy The Best Bread



Log on to the map of Geneva on WWW.BOULANGERIE-GENEVOISE.CH and click on your neighborhood—all the bakeries that make artisan bread will come up with relevant info such as opening hours.

PHOTO COURTESY OF SCHWEIZER BÄCKER-CONFISEURE, BERN, WWW.SWISSBAKER.CH

Plums—A Geneva Tradition

Plum pie is a favorite all over Switzerland, and in Geneva has come over time to be associated with the *jeûne* (fasting) tradition going back to the 16th century. The Jeûne Genevois has been a public holiday since 1966 and it is one of the canton's big annual holidays—always on the Thursday following the first Sunday in September, September 5 in 2013—when everybody gets the day off and many, in what is known as *faire le pont*, take off Friday as well which gives them a long week-end.

It used to be that plum pie was the only meal on Jeûne Genevois day, but that's no longer the case. Now it is more likely to be served for dessert but with the same sense of specialness that Americans for example might feel about a mince, pecan or pumpkin pie on Thanksgiving.

Many English-speakers are confused by the fact that the pie in French is always called Tarte aux Prunes, or Tarte aux Pruneaux—pointing out that these words are usually translated as “prunes,” or dried plums. Here the Culinary Heritage of Switzerland site (an inventory of the country's culinary heritage, not available in English, WWW.KULINARISCHESERBE.CH) comes to the rescue—prunes and pruneaux are indeed terms used for prunes, but *pruneau* is also a type of plum otherwise known in French as a *quetsche* derived via

Alsace from the German *Quetsche* or *Zwetschge*.

The Fellenberg is the plum most often used for plum pie, and yes it is a *quetsche*—except that nobody calls it that when they're referring to a good old traditional Geneva Tarte aux Prunes/ Pruneaux.

A traditional recipe, as given on the Culinary Heritage of Switzerland site, says to roll short-crust pastry out to 3-5 mm thickness, line your pie tin with the dough, then add washed and pitted plums cut into 2 or 4 pieces. You can include sugar, cinnamon, some cream if you wish. Cook for 30-40 minutes in a pre-heated 180°C oven.

But for something a little bit different, we asked Patricia Bidaux Rodriguez to share her recipe for chicken with plum stuffing with *Terrific Terroir* readers. With her husband Michel Bidaux, she runs the Domaine de La Pierre-aux-Dames in Troinex (WWW.MAISONFORTE.CH), where they raise Marsillon poultry, produce wine, and have a particularly attractive store selling local products (see p. 10). Since plums are in season in the summer months and early fall, that's when you would be serving this dish.

Geneva plum growers who sell direct from the farm (summer through September):

Right Bank, Versoix, Ferme Courtois (p. 7)

Chicken With Plum Stuffing

Prepare marinade one day ahead

1 kg plums—wash, remove pits, cut in half and reserve

250 gr. of onions—peel and quarter

1.5 dl. (5 fluid oz.) of rapeseed oil (*huile de colza*)

4 soup spoons of mustard

1 teaspoon of powdered cloves

6 whole cloves

A pinch of ginger

Salt and pepper

Mix all the ingredients then add the plums

Stuff the chicken and brush it with the marinade, then arrange it in a baking dish and pour the remaining marinade in around it

Put it in a cold oven and turn the heat up to 180°C

Keep basting the bird regularly with the remaining marinade and let it cook for one hour per kilo of weight.

Paysannes Genevoises

Patricia Bidaux Rodriguez is the new President of the Paysannes Genevoises (WWW.PAYSANNEGENEVOISES.CH), celebrating its 70th anniversary this year. This association of farm and rural women, over 600 members strong, is the Geneva chapter of the Union Suisse des Paysannes et des Femmes Rurales (WWW.LANDFRAUEN.CH). Its mission is multifold, but it is in its role as ambassador for local products where members are present at official events and agricultural fairs that their profile is highest publicly. We chose this illustration of a Paysanne Genevoise because of its historical interest and charm, but of course it predates foundation of the group—and while it has a quaint quality, there is nothing quaint or retro about today's farm women. Bidaux Rodriguez says that besides the group's promotion work focused particularly on certified products bearing the GRTA label, she wants to open membership up to all women interested in local agriculture and farm products.

“Jeune paysanne genevoise,” postcard probably dating from the end of the 19th century, Wehrli AG Kilchberg-Zürich. Schweizerische Nationalbibliothek, Eidgenössisches Archiv für Denkmalpflege (EAD): Sammlung Wehrli. Used with permission.



Rhône/Arve, Ferme d'Arare, Plan-les-Ouates (p. 9)

Fellenberg plum background photo: Forschungsanstalt Agroscope

Changins-Wädenswil ACW, Courtesy of Schweizer Obstverband, Zug, WWW.SWISSFRUIT.CH

Let's Talk Salads

We all know the kind of cabbage lettuce (*laitue pommée*)—right—that is usually what's in the proverbial “green salad.”

But why not check these out:

- Treviso radicchio (*chicorée de Trévise* or *radicchio*)
- Batavia
- Romaine
- Red oakleaf (*feuille de chêne rouge*)



Oakleaf also comes in green (*feuille de chêne verte*). Red radicchio (*chicorée rouge*) looks very different from Treviso, more like a cabbage. Romaine is instantly recognizable because of its elongated shape.

PHOTO GAIL MANGOLD-VINE

These salads are part of the April selection of locally grown salads, and they are by far not the only options—there is escarole (*frisée scarole*), iceberg, frisée which is used in both French and English (although sometimes

curly endive in English) and lollo which you may see in red or green versions.

To make salads more interesting, contrast tastes and textures by shredding many different kinds of leaves into the salad bowl and adding fresh basil leaves, chopped chives, chopped parsley.

A year-round favorite is lamb's lettuce (*rampon*)—right—served on its own with a walnut oil dressing or with chopped boiled egg and bits of crispy fried bacon.



The Union Maraîchère de Genève has a What's in Season chart on its website (WWW.UMG.CH/CONTENT/LES-L-GUMES-DE-SAISONS). Another good resource: [HTTP://GOO.GL/oH832](http://GOO.GL/oH832), where you have pictures of all Swiss-grown vegetables organized by season.

Flowers—Dove of Peace, Bird of Paradise

Those are the names of the flowers—*Colombe de la Paix* calla lilies and *Oiseau du Paradis*—that along with Tabarly roses were used by Dardagny-based florist Muriel Ramu to create this arrangement especially for *Terrific Terroir*.

- Calla (*Lys calla*)
- Strelitzia flower (Bird of Paradise)
- Strelitzia leaf
- Green-barked dogwood (*Cornus vert*)
- Galax (small serrated leaf nestled in among the aspidistra)
- A climbing red rose named for French yachtsman Eric Tabarly (1931-1998)
- Aspidistra

Muriel Ramu attended the Ecole d'horticulture de Lullier—the horticultural school in the Left Bank Geneva commune of Jussy—then trained as a florist, after which she worked for a long time as a florist in one of Geneva's 5-star hotels. After the birth of her third child (she is married to Dardagny winemaker Marc Ramu of the Domaine du Clos des Pins), she became a stay-at-home mom. “But it wasn't long before I started to miss working with flowers, so I decided to open



PHOTO COURTESY ATELIER DARD'DÉCO

my own studio.” The idea, she says, was to make tailor-made arrangements to order for her customers, not to run a flower shop—so her studio doesn't have opening hours and she sells no flowers directly to the public. She only works with the freshest of flowers, she says: “they never spend more than two days on my premises.” Her customers range from village residents who call a day ahead requesting a made-to-order bouquet, to restaurants that have standing weekly orders. “I also provide arrangements for weddings and events all over the canton,” she says. “My studio has been in existence for six years, and it's thriving. Creating with flowers is far more than just a trade for me, it's a passion.”

Atelier Dard'déco, 458 Route du Mandement, 1283 Dardagny, T 079 652 10 21.

Flowers grown by wholesaler Millo & Cie in Vernier, Geneva. For other producers and florists see WWW.GENEVETERROIR.CH.

Honey—For A Sweeter World

In September 2012, Swiss Federal Councilor Didier Burkhalter, head of the Federal Department of Foreign Affairs (FDFA), presented United Nations Secretary General Ban Ki-Moon with an apiary on the grounds of Ariana Park, the U.N. headquarters in Geneva. The apiary was a gift to celebrate Switzerland's 10 years of U.N. membership. It was the 190th state to join the international organization.

The gift is in keeping not only with the concerted efforts of the U.N. to conserve biodiversity but also with Switzerland's own objectives. In 2005, a parliamentary motion prompted the Federal Council to issue a statement on the importance and multifunctional role of beekeeping in Switzerland. As an economic activity, it produces honey and other related products, and because bees are important pollinators of culti-

vated and wild plants and flowers, beekeeping helps to maintain the ecological balance and safeguard crop yields. In 2008, the Federal Office for Agriculture introduced a strategy to promote beekeeping in Switzerland, while, in February 2012, Greenpeace Switzerland launched a national petition to protect the Swiss bee population.

In recent years the United Nations Office at Geneva (UNOG) has put in place a strategy on sustainable development, which inspired a differentiated approach to the management of Ariana Park. Over 68,000 square meters of land were transformed into meadows to maintain an area rich in species and teeming with a multitude of flower varieties.

The “Swiss apiary in Ariana Park” has a total of 10 hives decorated in the national colors of Switzerland. Each is named after a U.N. objec-

tive that is also in line with the goals of Swiss foreign policy, for example: Peace, Human Rights, Humanitarian Affairs. There are 10 queen bees and around half a million Carnolian honey bees renowned for their non-aggressive nature in the hives, and they will account for 80% of (cultivated and wild) plant pollination. Each forage bee will cover around 3km a day (with a maximum speed of 30km/h). A bee colony can theoretically visit up to 21 million flowers a day.

As of June 2013, the honey harvested from the hives, which is expected to be around 700 kilos annually harvested in June and August, will be packaged and offered as promotional gifts by UNOG and the FDFA. Each honey pot will bear an inscription in the six official languages of the United Nations: in English that's “For a Sweeter World.”



© JEAN-MARC FERRE

Although run by the FDFA and funded by Presence Switzerland, the project would not have been possible without UNOG cooperation and the input and commitment of the Centre de formation professionnelle, nature et environnement de Lullier (WWW.LULLIER.CH) in Jussy, and the Société genevoise d'apiculture (Geneva Beekeepers' Association—WWW.ABEILLES-DE-GENEVE.CH), both responsible for tending the hives.

(Adapted from a FDFA press release)

The Wine Scene

Wine is best enjoyed in moderation.

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 km² (about 109 square miles).

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 Rhône and Arve rivers, and in Céligny, two tiny Geneva exclaves in the canton of Vaud.

Production

Presently producing some 10 million liters (nearly 10.4 million in 2012, about 2.7 million US gallons) of wine annually, 52.2% of it red (in 2012) and the rest white, Geneva has experienced a remarkable renaissance in both the quality and the variety of its wines.

Recent years have seen broad diversification of grape varieties, away from a focus on Chasselas and Gamay, and an upsurge in the number of winegrowers 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 (IP, organic), 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 also an upsurge in well-made, image-changing Chasselas and Gamay wines.

While dozens of grape varieties are grown in Geneva, among the most prevalent whites are Aligoté, Chardonnay, Gewürztraminer, Pinot Blanc, Pinot Gris, RieslingxSylvaner, Sauvignon

FLASH 2013

The **International Competition of Gamay** (WWW.CONCOURSGAMAY.COM) took place in Lyon, France, on January 19, 2013—and Geneva walked away with six of the 21 medals awarded to Swiss wines. Domaine des Abeilles d'Or (Chouilly, Satigny) won a *Médaille Grand Or*—the competition's highest distinction—for its *Gamay Vieilles Vignes* (2010). Both Domaine de la Mermière (Soral) and the Cave de Genève (Satigny) won gold medals for their *Vieilles Vignes* (2010) and *Vieilles Vignes* (2011) respectively.

Two of the three gold medals won by Swiss wines at the **Chardonnay du Monde** (WWW.CHARDONNAY-DU-MONDE.COM) competition in Saint Lager, Burgundy, France, held from March 13-16, 2013, went to Geneva wines—that's a national record. The Cave de Genève won both for its *La Nomade* (2011) and its *Baccarat Brut Blanc de Blancs*.

All the Geneva wines submitted to the 19th **Vinalies Internationales** (WWW.VINALIES-INTERNATIONALES.COM) wine competition in Paris, from March 1-5, 2013, received awards. Six silver medals went to: *Merlot de Peissy en fût de chêne* (2011) and *Premier cru Château de Chouilly* (2011) produced by Les Perrières, Peissy (Satigny); *Gamaret Mandragore* (2010) produced by Domaine du Clos des Pins (Dardagny); *Pont des Soupirs* (2011) produced by the Domaine du Paradis (Satigny); and *L'Aiglette Sauvignon Blanc* (2011) and *Rue des Belles Filles Cabernet Franc* (2011) produced by the Cave de Genève (Satigny).

Blanc, Viognier and of course Chasselas. Dominant reds include Dunkelfelder, Cabernet Franc, Cabernet Sauvignon, Merlot; two relative newcomers, Gamaret and Garanoir, have joined the ranks of Geneva's flagship varieties alongside Gamay and Pinot Noir.

“The Spirit of Geneva”

“L'Esprit de Genève” wines are the fruit of a canton-led project to celebrate Geneva in vintages that meet pre-defined criteria but also reflect the creativity and individuality of each winery taking part.

Some 15 wineries produce a red blend that the rules say has to contain a maximum of 50% Gamay and a minimum of 20% Gamaret or Garanoir while 20% of the blend can be made up of other varieties chosen by the winemaker, typically Merlot or Cabernet Sauvignon.

The amount of oak aging is up to the winery, but the results bar none count among the most voluptuous and concentrated of Geneva wines,

Some 2013 Wine Tasting Events

Caves Ouvertes Open House at Geneva's wineries	May 25, 2013	Canton-wide, see pp. 19-20
Vinathon A walk through grape country with winery pit stops	June 15, 2013	Place of departure: Domaine Les Secrets du Soleil, Dardagny
Russin Harvest Festival Flower parade, market, music, good food, and a Connoisseur's Corner with a large selection of Geneva wines	September 14-15, 2013	Russin (Right Bank), see p. 21 WWW.FETEDEVENDAGESRUSSIN.CH
Vendange Comme Autrefois Pressing grapes the old-fashioned way in an historic lake-side village; drink “must,” and enjoy baked goods made by local women. Area wines for sale	September 22, 2013, 11 a.m. to 4:30 p.m.	Hermance (Left Bank)—Caveau des Vignerons Arve et Lac, 35 rue du Midi. For more info call Jaques Naef, T 022 751 13 20
Fête de la St. Martin Open House Day of all wineries in this charming village: good food, music and entertainment go hand in hand with the wine tasting	November 9, 2013, 10:30 a.m. to 6 p.m.	Peissy, Satigny (Right Bank). For more info call Bernard Rochaix, T 022 753 90 00
Barkavin Wine tasting on a (moored) lake boat	November 21 and 22, 2013—to be confirmed	Geneva City (Left Bank), Jardin Anglais. WWW.BARKAVIN.CH
“Vin Nouveau” Day Some 20 members of the Geneva chapter of the Swiss Winegrowers' Association have Open House to taste their new wine	November 23, 2013, 10 a.m. to 4 p.m.	Canton-wide. List of participating wineries will be posted on WWW.VINS-GENEVE.CH or contact AGVE@BLUEWIN.CH for more info.

There may be changes to the above, and new events, so check WWW.GENEVETERROIR.CH to stay up to date. For Fêtes de Genève, August 1 brunch, Semaine du Goût, Les Automnales and Escalade, see calendar on p. 8.



2012 Geneva Wine Selection Award winners with Mme. Michèle Künzler, State Councilor and Head of the Department of the Interior, Mobility and the Environment, second from right. Winemaker Christian Guyot (Bernerex) holds the Boar Trophy—his *Esprit de Genève* red blend (2010) won the top number of points.

reinforcing the canton's newfound reputation for top-flight red blends.

More about "L'Esprit de Genève," including participating wineries, at WWW.GENEVETERROIR.CH.

The Geneva Wine Selection Awards

In May, as they have since 2000, local wine professionals and members of the hospitality industry, specialized press and general public gather for three high-intensity mornings of wine tasting. Typically they taste some 600 (707 in 2012) Geneva vintages from about three-fourths of the canton's 100 or so wineries.

OPAGE publishes a free booklet every year with the top-performing wines—just a picture of the bottle and name of the winery—in time for a prize-giving ceremony held at the Hôtel de Ville in the Old Town in June. It can be accessed online at WWW.GENEVETERROIR.CH. In 2012, 72 wines were awarded gold medals. There is also another publication produced for this event, in French only. However since it is essentially comprised of statistics about the Geneva wine scene it is relatively easy to follow for non-French speakers. It is also available on WWW.GENEVETERROIR.CH.

At the Geneva Wine Selection Awards, the winemaker whose wine got the highest number of points wins the right to keep until the next year

a small bronze cast of a wild boar by famed local artist Robert Hainard (1906-1999). A Press Prize (an Hainard print of a weasel) and the Geneva Hotel School Prize (a baby boar in bronze, also by Hainard) are handed out for favorite wines. An Hainard fox is the latest annual prize, awarded by the "Cafétiers Restaurateurs"—Geneva's café and restaurant industry.

The prizes are tongue in cheek—wild boars for example are the bane of a winegrower's existence because of the havoc they wreak in vineyards. The weasel is a reference to journalists' propensity for "weaseling out" information.

International and Swiss awards

Great results are regularly achieved in competition by Geneva wines—see "Wines of Distinction" and "Flash 2013" for recent wins. Press releases about wines that win prizes in Switzerland and abroad throughout the year can be found at WWW.GENEVETERROIR.CH.

The 2012 vintage

According to the report entitled *Contrôle officiel de la vendange 2012*, "The whites are fresh and aromatic, well-balanced, with good acidity levels; they should be good keepers. The reds are well-structured and fruity: a particularly good year for Gamays and Gamarets." If you read French, link through to the annual report from [HTTP://ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE).

Finding out more

In addition to the wealth of English-language resources listed in this magazine:

- For those who read French or German: the 2013 supplement on Geneva wines produced by the prestigious Zurich-based wine magazine *VINUM*. Hard copies in French or German are available free of charge through INFO@OPAGE.CH.
- If you read French, and have a facts-and-figures-oriented curiosity about winegrowing, do consult [HTTP://ETAT.GENEVE.CH/DT/AGRICULTURE](http://ETAT.GENEVE.CH/DT/AGRICULTURE). It also links to GeoVIT, an impressive information tool that represents a Swiss "first."

Wines of Distinction

Earlier in 2012, as reported in the 2012 issue of this magazine, Domaine Les Hutins (Dardagny) won gold in January for its **La Briva** (2010) at the International Competition of Gamay in Lyon, France. In March, another gold medal was won by the Cave de Genève's **L'Aiglette Sauvignon Blanc** (2010) at the Vinalies Internationales in Paris. More top 2012 wins:

Citadelles du Vin, WWW.CITADELLESDUVIN.COM, May 19-21, 2012, Bordeaux, France: a "**Trophée Citadelle**" (gold) went to the *Reserve Comte Ayrbert Deux Louis* (2009) produced

by Domaine Les Vallières (Satigny) and to the *Assemblage Rouge* (2009) produced by Domaine des Groubeaux (Corsier).

Internationale Weinprämierung Zürich, WWW.EXPOVINA.CH, November 1-15, 2012, Zurich, Switzerland: a "**Grosses Gold**" went to the oak-aged *Chardonnay de Peissy* (2010) produced by Les Perrières, Peissy (Satigny) which also won a "**Gold-Diplom**" for its *Gamaret de Genève* (2011). Two "Gold-Diplom"s also went to the Cave de Genève for its *L'Humaniste Gamaret-Syrah* blend (2011) and its sparkling wine *Baccarat Brut Blanc de Blancs Chardonnay*.

Introduction to wine-tasting

Course facilitator Simone de Montmollin, a qualified enologist, mixes theory and practice as she leads a tasting of between 8 and 10 different Geneva wines that will give you not only a good idea of the variety of wines produced in the canton but teach you the basics of wine tasting.

Date: Thursday, October 10, 2013

Time: 7-9 p.m.

Place: Maison du Terroir, 93 Route de Soral, 1233 Lully (Bernerex). **By car:** Route de Chancy, turn off at Route de Soral. A few free parking places are available. **Public transportation:** take Tram 14 to Croisée de Confignon, then Bus S (direction Sézenove) to the Maison du Terroir stop—time table at WWW.TPG.CH.

Price: CHF 40 per person. Maximum number of participants: 24.

Please register sooner rather than later, e-mail TERROIR@OPAGE.CH or call 022 388 71 55.

There are also wine courses given by local winemakers in French; check these out at WWW.GENEVETERROIR.CH



Cave de Genève director Martin Wiederkehr

Major Upgrade at La Cave de Genève

In line with what Cave de Genève board chairman Didier Fischer says is the company's "pursuit of quality, innovation and optimizing the 'price-pleasure' ratio," in September 2012 it inaugurated 14 state-of-the-art thermo-regulated stainless-steel red wine vats—a vast installation in its Satigny winery comprising seven double-decker blocks. Enologist Florian Barthassat said that it took seven special truck convoys to get the French-manufactured tanks to Geneva from Bordeaux, each truck carrying two vats weighing over 3 tons. The vats enable the winery—in any case one of the most technologically advanced in Switzerland—to automate certain parts of the wine-making process, including extraction of tannins during fermentation, and to increase volume from 180,000 liters under the old system to 287,000 liters—which translates into 382,662 bottles of red wine. More at WWW.CAVEDEGENEVE.CH under "Actualités."

Winemaker Profiles



Nathalie and Lionel Dugerdil

PHOTO COURTESY OF OPAGE

as the wine itself goes, round, even unctuous, aromatic, powerful are some of the words he uses for the style he likes, and, he says, never mind if others might consider his wines “easy drink,” “international,” God forbid “commercial.” The Dugerdil estate—10 hectares of vineyard, 70 ha of field crops—comes down from his great grandfather, but winemaking is a new development here since he bought the vineyards from his father in 2010 and invested in his own winemaking facility. However: since he finished his training as an enologist in Marcellin and Changins at age 24 (he is now 32), that meant a six-year wait until his dad deemed him ready to take on the responsibility of ownership—during which time he worked as a professional fireman in Geneva City.

Dugerdil produces 13 wines (45,000 bottles) from 12 varieties: Chasselas, Aligoté, Sauvignon Blanc, Viognier, Pinot Gris, Gamay, Pinot Noir, Garanoir, Gamaret, Cabernet Sauvignon, Syrah (Shiraz), and Merlot—with Scheurebe and Chardonnay coming up. With the exception of one, a Gamaret-Garanoir blend, all wines are varietals; a number are oak-aged. Dugerdil runs the winemaking business, and his wife Nathalie—with whom he has four children, aged 3 to 10—manages the large space above the winery that is rented out for business seminars, end-of-year company dinners, weddings. The Dugerdils themselves converted an existing building into most attractive interiors with bare stone walls and wooden

Lionel Dugerdil, Clos du Château, Chouilly (Right Bank)

Lionel Dugerdil’s wine philosophy is simple: a good wine is produced in the vineyard, so optimum attention must be paid to quality grapes. As far

beams. Success has been swift, with Chasselas, Gamay, Sauvignon and Merlot frequently selling out early, and the rental space booked up for months at a time. What does the future hold? Continuing the present course: “There are markets for quality,” Dugerdil says. “If I continue to expand my Geneva market, I could sell my entire present production here.”

29 Route du Crêt-de-Chouilly, 1242 Chouilly (Satigny), T 079 642 56 32, WWW.CLOSDUCHATEAU.CH. Open Fri. 5-7:30 p.m., Sat. 9 a.m. to noon, or by app’t.

Dominique Maigre, Domaines des Bonnettes, Lully (Rhône/Arve)

In 2005, Dominique Maigre inherited a family farm in Bernex wine country. With his degree in agricultural engineering and a doctorate from the Federal Institute of Technology in Zurich, he had up until that point pursued a career in viticultural research. He moved back to Geneva and at first continued to farm field crops and grow grapes on the property’s 7 hectares of vineyard but soon decided to also produce modest quantities (presently 6,000 bottles per year) of his own wine. His wine from Chasselas, Sauvignon Blanc, Gamay, Pinot Noir and Gamaret grapes is made for him by Dardagny-based winemaking whiz Bernard Bosseau. There are seven wines (actually six, but the Gamaret is available oak-aged and not) on his current list, but he intends to put in some Merlot, perhaps Viognier—and this year he’s launching a Savagnin Blanc (not to be confused with Sauvignon Blanc) varietal, oak-aged.



Dominique Maigre

Maigre says that the Savagnin Blanc grape intrigues him because it produces sugar easily, maintains a good acidity and alcohol balance, and is not intensely aromatic—so wine from the variety makes a particularly good match for gastronomic dining.

Active in professional associations, Maigre also teaches at the Ecole du Vin in Changins (Nyon), WWW.EICHANGINS.CH. That’s when he’s not developing markets for his wines. Unusually, one of them is in Ticino where his wife is from. Maigre says that when he started bringing some wine along when the family (the couple has three children aged 12, 21 and 24) goes down to Dalpe, locals were very surprised to discover that not only wine but quality wine is produced in Geneva. Maigre believes that in general not enough people—even Genevois—have cottoned on to this, and that for the high level of quality the prices are more than reasonable. (The overwhelming majority of fine Geneva wines bought directly from winemakers cost between CHF 8 and CHF 21 a 75cl bottle, with dessert wines being the more expensive exception.) While there’s work yet to be done to get the message out there, he believes, the great-value-for-money track is the right one to be on.

99 Route de Soral, 1233 Lully (Bernex), T 022 757 19 30, WWW.BONNETTES.CH. Open during Nov. and Dec., Fri. 5-6:30 p.m., Sat. 10 a.m. to noon, or by app’t.

Harald Gavillet, Domaine La Côte d’Or, Anières (Left Bank)

The star of the show at La Côte d’Or is the Kerner varietal; the grape is an aromatic white bred in Germany by crossing Trollinger (a red variety) and Riesling, and the Gavillets were the first in Geneva to make wine from it. From the other nine varieties grown on the estate—Chasselas, Pinot Blanc, Sauvignon Blanc, Chardonnay, Muscat, Gamay, Pinot Noir, Gamaret, Garanoir—14 wines are produced (actually 12: the Pinot Noir and red Gamaret-Garanoir



Harald Gavillet (right) with his father Jean-Jacques

PHOTO RÉGIS COLOMBO/DIAPO.CH

blend are available with or without oak aging). That’s around 30,000 bottles a year. The Gavillets’ 7 ha of vineyards are mostly on the Chemin de la Côte d’Or—along the Geneva Wine Trail—a road that runs parallel to the main village street where their winery is and offers superb views of mountains and lake.

Harald Gavillet, 31, Changins viticulture and enology graduate, came on board full-time in 2008 working alongside his father Jean-Jacques whose own father was a grape grower and grandfather a winemaker. Harald Gavillet says they’ve now planted some Merlot—and (making them a pioneer again in Geneva) Dakapo, a red 1972 German cross of Deckrot and Blauer Portugieser and a favorite addition to red blends to improve color. But Harald Gavillet is producing it as a varietal: the oak-aged 2011 vintage will be launched at Caves Ouvertes this year, and, he says, it’s a spicy, light—and very dark—red wine. The other novelty? Chardonnay Amphore produced in a 600-liter spherical concrete vat, the advantages of which are improved temperature control and a porosity that improves oxygen flow.

Other Côte d’Or activities include renting out both cellar and courtyard of this unusually beautiful winery for parties; and a small store selling items like walnut oil, *tomme au marc* (cheese embedded in pomace with a splash of wine and left until the cheese is imbued with the taste) and bag-in-box Chasselas grape juice. They also sell fruit brandies, *marc* (pomace brandy), *lie* (lees brandy) and *fine* (wine brandy).

41 Rue Centrale, 1247 Anières, T 022 751 19 54, WWW.LACOTEDOR.CH. Mon. through Fri., 9 a.m. to noon, 1 to 6 p.m. Sat. 9 a.m. to 2 p.m. Best to call ahead.

All the wineries are open for Caves Ouvertes, May 25, 2013. Credit cards accepted at all three wineries.

Caves Ouvertes

Open House Day at Geneva's wineries

Saturday, May 25, 2013

The info

What is Caves Ouvertes about?

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

The wineries: Geneva's independent wineries and selected sellers of Cave de Genève wines are listed by location on pp. 19–20. For more information about wineries without websites, log on to WWW.GENEVETERROIR.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, if you have specific wineries you wish to visit: check their websites or call ahead to make sure they'll be open and for how long. Most but not all of Geneva's wineries are open for Caves Ouvertes.

Cost: wine tasting is free, but expect to pay 5 francs for a tasting glass which you carry with you to all other wineries you visit during the day, and then take home. Some wineries also sell food and provide tables; families and groups of friends often set up for lunch, buy-

ing a bottle of wine to go with their meal. Entertainment is free and parking is free, but do check out 'Getting around' (below) before deciding on what mode of transportation to opt for.

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

Getting around: provided you wine taste the pro way (spitting out), or have a non-tasting designated driver, your car is the best option—especially if you plan on buying wine. Many who wine taste the pro way—and not too profusely—opt for cycling since purchases can be delivered to home or office for a relatively modest minimum order; delivery is often free to Geneva addresses. For public transportation, log on to WWW.TPG.CH, Horaires & Réseau; for the RER to Satigny, check WWW.CFF.CH or call 0900 300 300. Shuttle buses

loop around some wine villages; call 0900 022 021 for details. 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.

How about getting a group of friends together and sharing the cost of renting a minibus with driver? Companies are listed under Minibus in the Geneva phone directory.

Geneva's Wineries by Region

Website for wines sold by Cave de Genève reps: WWW.CAVEDEGENEVE.CH



Map of the canton on p. 3.

Right Bank—Céliney

- Domaine Les Racettes, les Vins du Crieur et de la Sorcière* (079 636 66 22)
- Le Clos de Céliney (WWW.CLOS-DE-CELINEY.CH)

Right Bank—Bellevue, Collex-Bossy, Genthod

Bellevue

- Domaine de Colovrex* (079 637 93 25)

Bossy

- Domaine Girod Frères (022 774 16 97)
- Jacquat Frères* (079 606 46 37)
- La Vigne à Bossy (022 774 12 30)

Collex

- Cave de Genève rep: J. Mermilliod (022 774 34 12)
- Domaine du Château de Collex (WWW.DOMAINEUCHATEAU.CH)

Genthod

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

Right Bank—Mandement Area

Bourdigny (Satigny)

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

Chouilly (Satigny)

- Cave de Genève reps: J. Dugerdil-Gubler* (022 753 17 44), M. Pener* (022 753 17 83)
- Clos du Château (WWW.CLOSUCHATEAU.CH)
- Domaine du Crêt-Berthaudin, 43 Route des Jeunes, 1227 Carouge* (022 732 06 26)
- Domaine de la Clé de Sol (WWW.CLEDESOL.CH)
- Domaine des Abeilles d'Or (WWW.ABEILLESDOR.CH)

Dardagny

- Cave de Genève rep: P. and C. Bersier-Ramu* (022 754 13 95)

TERRIFIC

- Clos de la Donzelle (WWW.CLOSDELADONZELLE.CH)
- Clos des Pins (022 754 14 57)
- Domaine de la Planta (WWW.DOMAINEDELAPLANTA.CH)
- Domaine des Crêts (WWW.CRETS-MALVAL.CH)
- Domaine des Faunes (WWW.LES-FAUNES.CH)
- Domaine des Rothis (WWW.DOMAINE-DES-ROTHIS.CH)
- Domaine du Centaure (WWW.DOMAINE-DU-CENTAURE.CH)
- Domaine Dugerdil Dardagny (WWW.DOMAINE-DUGERDIL.CH)
- Domaine Les Hutins (WWW.DOMAINELESHUTINS.CH)
- Les Secrets du Soleil (022 754 13 84)
- Stéphane Gros* (WWW.STEPHANE-GROS.CH)

Essertines (Dardagny)

- Domaine de Chafalet (WWW.DOMAINEDECHAFALET.CH)
- Domaine des Esserts (WWW.DOMAINEDESESSERTS.CH)

La Plaine (Dardagny)

- Cave de Genève rep: P. Duvernay* (022 757 06 89)

Meyrin

- Cave de Genève reps: P. Abbe* (022 341 14 64), F. Grunder* (022 782 57 07)
- Paul-Henri Soler (022 340 64 38)

Peissy (Satigny)

- Cave Les Crêtets (WWW.LESCRETETS.CH)
- Domaine des Bossoms (WWW.DOMAINE-DES-BOSSONS.COM)
- Domaine des Charmes (WWW.DOMAINEDESCHARMES.CH)
- Domaine des Trois Étoiles (WWW.TROIS-ETOILES.CH)
- Domaine Grand'Cour* (022 753 15 00)
- Les Perrières (WWW.LESPERRIERES.CH)

Peney (Satigny)

- Domaine des Pendus (WWW.DOMAINE-DES-PENDUS.CH)
- Les Balisiers (WWW.BALISIERS.CH)

Russin

- Cave de Genève reps: D. Girardet (022 754 10 39), F. Pittet* (WWW.LAFERMEENCHANTEE.CH), D. Penet (022 754 17 21), E. Porcher* (022 754 13 39)
- Cave des Baillets (022 754 14 97)
- Domaine des Molards (WWW.MOLARDS.CH)

Satigny

- Cave de Genève (WWW.CAVEDEGENEVE.CH)
- Château des Bois (WWW.CHATEAUDESBOIS.CH)
- Les Gondettes (WWW.LESGONDETTES.CH)

- Domaine de la Comtesse Eldegarde* (022 753 06 65)
- Domaine de la Devinière (WWW.LA-DEVINIERE.CH)
- Domaine de la Roselle (WWW.DOMAINESTERROIRS.COM)
- Domaine du Nant d'Avril* (WWW.NANT-DAVRIL.CH)
- Domaine du Paradis (WWW.DOMAINE-DU-PARADIS.CH)
- Le Grand Clos* (022 753 12 30)
- Les Vallières (WWW.LESVALLIERES.CH)

Vernier

- Cave de Genève rep: M. Zeller* (WWW.FERME-DES-GRANDS-BOIS.CH)

Rhône/Arve

Aire-la-Ville

- Cave de Genève rep: C. and V. Bosson (HTTP://ESIZE.WORDPRESS.COM)
- L'Aérien* (022 757 58 88)

Athenaz (Avusy)

- Domaine des Graves (WWW.DOMAINEDESGRAVES.CH)

Avully

- Domaine de la Printanière (WWW.LAPRINTANIERE.CH)
- Domaine du Courtill (022 756 28 74)

Avusy

- Domaine de Champlong (022 756 27 89)

Bernex

- Au Petit-Gris (022 757 10 18)
- Christian Guyot (WWW.VINS-GUYOT.CH)
- Domaine de Beauvent (WWW.CAVE-DE-BEAVENT.CH)

Cartigny

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

Laconnex

- Cave de Genève rep: S. Läng* (079 252 91 74)
- Château de Laconnex (WWW.CHAUDELACONNEX.CH)
- Domaine des Trois-Lacs (022 756 20 34)
- Domaine du Bossatier* (022 756 25 48)
- Domaine Jean Batardon (079 637 62 71)
- Les Vignes du Pêcher (WWW.LACONNEX-BEACH.CH/PECHER)

Landecy (Bardonnex)

- Domaine du Grangier* (022 743 19 66)

Lully (Bernex)

- Cave de Genève rep: A. Tremblet* (022 757 39 13)
- Cave de Lully (022 757 15 89)
- Cave des Oulaines (WWW.CAVE-DES- OULAINES.CH)
- Domaine des Bonnettes (WWW.BONNETTES.CH)
- Domaine des Curiades (WWW.CURIADES.CH)
- L. and L. Mermoud* (WWW.MERMOUD.CH)
- Vignoble de l'Etat (WWW.GE.CH/VIGNOBLE)

Perly

- Domaine de Quédan* (022 771 44 68)

Plan-les-Ouates

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

Sézenove (Bernex)

- Cave de Sézenove (WWW.CAVEDESEZENOVE.CH)
- Les Grands Buissons (WWW.GRANDS-BUISSONS.CH)

Soral

- Cave de Genève reps: S. Battiaz* (022 756 14 15), J. Dupraz* (022 756 26 02), G. Thévenoz* (022 756 12 00)
- Cave des Chevalières (WWW.CAVE-DES-CHEVALIERES.CH)

- Domaine Château Rougemont (022 756 42 65)
- Domaine de la Mermière (WWW.MERMIERE.CH)
- Domaine des Lolliers (WWW.LOLLIETS.CH)
- Domaine du Faubourg (WWW.DUFAUBOURG.CH)
- SYD - Vins Stéphane Dupraz (WWW.SYDUPRAZ.CH)

Troinex

- La Pierre-aux-Dames (WWW.MAISONFORTE.CH)

Veyrier

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

Left Bank

Anières

- Domaine de la Côte d'Or (WWW.LACOTEDOR.CH)
- Domaine des Ménades (WWW.DOMAINEDESMENADES.CH)
- Domaine Villard & Fils (022 751 25 56)
- Les Parcelles (022 751 01 20)

Chevrens (Anières)

- Domaine des Champs-Lingot (WWW.CHAMPS-LINGOT.CH)

Choulex

- Cave de Genève rep: J. Rivollet (WWW.CREVE-COEUR.CH)
- Domaine de Miolan (079 449 05 74)
- Les Coudrays (WWW.LESCOUDRAYS.CH)

Collonge-Bellerive

- Cave de Genève reps: A. Falquer* (079 487 09 25), C. and C. Pilet-Falquer (022 752 12 01), R. Dupraz* (022 752 32 14)

Cologny

- Domaine de la Vigne Blanche (WWW.LAVIGNEBLANCHE.CH)

Corsier

- Domaine des Groubeaux (079 474 29 92)

Gy

- Cave de la Chêna (WWW.CAVEDELACHENA.CH)
- Clos de la Zone (079 626 85 14)
- Ferme de Merlinge* (WWW.FERMEDEMERLINGE.CH)
- Domaine du Chambet (WWW.CHAMBET.CH)

Hermance

- Domaine du Manoir (022 751 13 20)
- Domaine des Dix Vins (022 751 18 35)

Jussy

- Cave de Genève rep: D. Pinget (022 759 14 58)
- Château du Crest (WWW.DOMAINEDECREST.CH)
- Domaine de Château l'Evêque (022 759 01 90)
- La Gara (022 759 13 34)

Meinier

- Cave de Genève reps: A. and M. Corthay*, Carre d'Aval (022 750 00 20), M. Favre* (022 759 18 56), S. Favre* (022 752 11 12)
- Domaine de Bellebouche* (022 759 15 92)
- Domaine de la Tour (022 750 22 79)
- Domaine d'en Bruaz (WWW.DOMAINEDENBRUAZ.CH)

Presinge

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

Vandoeuvres

- Domaine des Bougeries* (022 750 16 05)

* not open for Caves Ouvertes—
may be subject to change. If
you are set on visiting specific
wineries, call ahead.

Fête des Vendanges

Geneva's Harvest Festival in the village of Russin

Saturday and Sunday, September 14 and 15, 2013



PHOTO COURTESY OF OPAGE



PHOTO COURTESY OF TAMBOURS ET FIFRES DE MEYRIN

The info

What happens at the Fête des Vendanges?

Russin's Harvest Festival, Geneva's only harvest festival, is organized by residents of the tiny 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 51st time this year.

One of the great things about the Russin festival, which several tens of thousands of people attend over the two-day period, is that it can be so many things to so many. A family with kids? Entertainment and activities include a fun fair and of course the Sunday parade, and may include being able to pet small farm animals or pony rides.

On both days, a big attraction for adults and kids alike is the good food and drink available at stands and improvised eateries called *buvettes*. These include home-made baked goods (including the renowned local *polonais* cake) and Russin apple juice plus of course Russin AOC Chasselas and Gamay wines. Under no circumstances miss the "must"—grape juice pressed specially for the occasion only a few hours before kick-off on Saturday.

For some, the highlight of the festival is the Sunday market fea-

turing terroir products and crafts by locals. Others come to attend the ecumenical service on Sunday morning.

Wine tasters, some with notebooks and pens at the ready, gather at the 'Coin des Connaisseurs' on the corner of Chemin des Christophs and Chemin de la Croix-de-Plomb where up to 135 wines from every part of the canton are sold by the glass.

Music is always a big part of the festival, ranging from costumed Swiss "oompah" bands playing Guggenmusik, to DJs and live bands playing a range of popular music styles.

Fête opening hours: Food and drink stands are open from 11 a.m. on Saturday. The festival opens officially at 4 p.m. and goes on until the wee hours. On Sunday, things get rolling at 8:30 and are in full swing by 11 a.m., winding down by 10 p.m. The parade begins after lunch, at 2 p.m.

No charge for: parking, musical entertainment, some activities for kids, and the parade.

Costs: food and beverages; market purchases; rides, games and other fun fair entertainment. Payment in cash, Swiss francs only.

Getting there: by car, it's best to approach the village from Satigny. The road from La Plaine is closed off, so you will have to make a detour leading to Satigny and then head back towards Russin. Cars are directed to improvised parking lots in fields outside the village. By RER train from Geneva's main station Cornavin, a one-way ticket

Tips from the Harvest Festival's President

The new president of the Fêtes des Vendanges organizing committee is Christian Tièche, a volunteer village fireman and resident of Russin.

He gives *Terrific Terroir* a sneak peek at this year's program, which includes an appearance on Saturday night at Ferme Pittet by the well-known Geneva pop-rock band Nasca (WWW.NASCALIVE.COM). Also providing music at various times during the two days will be the Fanfare Municipale du Petit-Saconnex (WWW.FANFARE-PETITSACONNEX.CH), a marching band; the fife and drum corps of the Tambours et Fifres de Meyrin music school (WWW.TFMEYRIN.CH), above, who are appearing with L'Empro Genève (Clique-Clac); and Les Cradzets (WWW.CRADZETS.CH), a well-known Guggenmusik band from Yverdon.

Tièche says the area between the temple (the village's Protestant church) and the school—[an impressive example of late (1916) "Heimatstil" or Domestic Revival architecture, ed.]—has a particularly good street fest vibe, with trestle tables set up on the sidewalk. The big thing to order here is *tartiflette*, a dish made of potatoes, melted reblochon cheese, lardoons and onions. But make the rounds of all the *buvettes*, Tièche recommends, and sample everything from cheese fondue to the dish that along with cardoons is iconic Geneva: Longeole IGP sausage.

Tièche says that the new committee that he heads, while it may make some changes such as improvements to the website, intends to keep the festival as it is now—resolutely local and uneventmanaged, the pride of the volunteers that make it happen. "The spirit doesn't change," he says. "It's about highlighting our local products and having a good time, adults, kids, everybody."

costs CHF 3.50 and the ride takes about 15 minutes. Timetables at 0900 300 300 or WWW.CFF.CH. Please note: in Russin, there's a 10-minute walk between village and station. **Getting back on Saturday night:** the last train for Cornavin leaves at 10:29 p.m. Two buses for Cornavin leave from Russin train station after that, at 11:36 p.m. and 12:36 a.m. (Please double check all times listed here on the CFF site). In the wee hours there's **Noctambus** service, with buses leaving from the stop next to the village *épicerie*. Exact departure times and routes are available on the festival website.

Festival details may be subject to change, so check the website WWW.FETEDEVENDANGESRUSGIN.CH.

Restaurants to Try

Spotlight on Four New Terroir Ambassadors

Right Bank: Russin

Associates Cyrille Tourret and Olivier Dokoue, both French, run the **Restaurant La Chaumaz** in the heart of Mandement wine country. The

tree-shaded terrace overlooks vineyards; inside, the traditional local café décor is paired with design-y touches. The specialty here is **beef grilled over a vine wood fire**

PHOTO COURTESY OF RESTAURANT LA CHAUMAZ

in the dining area fireplace. While food is presented in a contemporary way (big plates, drizzles, etc.), the dishes are mostly simple Franco-Swiss traditional favorites, like starters of snails, terrine, air-dried meat, lentils, desserts like tarte tatin, soft-centered chocolate cake, and lots of different ice cream and sherbet options. Wines are almost exclusively from Geneva—Russin and Dardagny. Open wines are AOC Genève and an organic red blend of Gamaret, Garanoir and Diolinoir from Domaine de la Devinrière in Satigny. Open all week except Wednesday.

42 Route des Baillelets, 1281 Russin, T 022 754 11 46, WWW.LA-CHAUMAZ.CH.

Between Arve and Rhône: Onex

In the same compound as a horse riding facility, **Les Fourneaux du Manège** has a dining room and Le Bouchon (The Cork) brasserie—seen here—with a

large terrace open in season. Run by Patrick Molleins, a former professional Lake Léman fisherman who still heads out daily at the crack of dawn to buy from his former colleagues, this place is really all about **fresh Lake Léman fish**: pike (*brochet*), char (*omble chevalier*), white-fish (*éra*), trout, and of course

perch. The cuisine is resolutely solid French—albeit revisited, and dishes are presented in a very contemporary way. Besides fish, dishes include rabbit terrine, snail pie, sweetbreads, a wonderful cheese board, classic desserts (lemon tart, tatin, soft-centered chocolate cake) plus artisanal sherbets and different coffee options including Irish Coffee. This venue is known for its fine selection of Geneva wines. Closed Monday, Saturday lunch and Sunday dinner.

127 Route de Chancy, 1213 Onex, T 022 870 03 90, WWW.FOURNEAUXDUMANEGE.CH.

Between Arve and Rhône: Veyrier

At the foot of the Salève, this small eatery across



PHOTO COURTESY OF LES FOURNEAUX DU MANÈGE

from Veyrier's village church originally opened in 1898 as a place where local winemakers could serve their wine. That heritage explains some of the vintage wall decoration at the **Cercle du Salève**—like this 1937 wine price board featuring in descending order a liter, half a liter, three deciliters (*pichoulette*) and two

deciliters of red, white or “vieux”—older and hence more expensive wine. If read aloud in French, the figures on top come out: *Eau sans vin = vin sans eau* (water without wine = wine without water). Dulce and Philippe aka Neu Neu Neuenschwander, who is from Veyrier, took over here in 1996: he cooks, she's front of house. On the menu: salads, some pasta, French-based brasserie dishes, Swiss favorites liked air dried meat, cervelas sausage and potato salad, rösti—and **cheese fondue** (*moitié moitié* or mushroom), one of the big reasons people come here. Desserts are classic, strong on ice cream. Geneva wines exclusively are served here, from Cave de Genève, Les Perrières, Domaine des Vallières and Domaine du Paradis in Satigny; Les Faunes in Dardagny; as well as Veyrier's own Rives de l'Arve Petit Veyrier C. Rosset. Covered terrace. Closed Sunday dinner, Monday.

2 Chemin J.-Ed. Gottret, 1255 Veyrier, T 022 784 10 98, WWW.CERCLE-DU-SALEVE.COM.

Left Bank: Collonge-Bellerive

Pizza cooked in a wood-fired oven is a favorite at this main-street eatery in the village of Collonge-Bellerive. **Café des Marronniers**, bought by Lloyd La Marca in 2011 and managed by Dennys Loper-Fido, is a particularly child-friendly venue—kiddie menu, playroom—that mixes traditional local café décor with contemporary furnishings in its dining room, pizzeria, café and on the covered terrace. The fare includes everything from a cheeseburger to Swiss Simmental beef and fresh Lake Léman fish but focuses on simple, traditional French and Italian dishes: starters like warm goat's cheese salad or beef *carpaccio*, main courses like beef tartare, pasta, or veal *piccata* with risotto, desserts such as chocolate mousse or tiramisu—not to mention artisanal ice creams and sherbets. The wine selection includes Geneva vintages from Cave de Genève, Satigny; Domaine du Centaure, Dardagny; Domaine des Graves, Athenaz; and on the Left Bank, Anières-based Alain Jacquier and Domaine de la Vigne Blanche, Cologny. Open 7/7, pizza also to go.

123 Route d'Hermance, 1245 Collonge-Bellerive, T 022 752 59 57, WWW.CAFEDESMARRONNIERS.CH.



PHOTOS GAIL MANGOLD-VINE



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2 Chemin J.-Ed. Gottret, 1255 Veyrier, T 022 784 10 98, WWW.CERCLE-DU-SALEVE.COM.



PHOTO COURTESY OF CAFÉ DES MARRONNIERS

Terroir Caterers

Services vary, as do food styles which run the gamut from country-plain dishes to international cuisine and poshest French. But all these caterers make a point of featuring local ingredients and wines.

Genecand Traiteur, 55 Avenue de la Praile, 1227 Carouge, T 022 329 31 96, WWW.GENECOND.CH

Jenny et Cie, 80 Avenue de Châtelaine, 1219 Châtelaine, T 022 796 48 29, WWW.BOULANGERIE-JENNY.CH

Le Coin de Campagne, 24 Rue du Grand-Bureau, 1227 Carouge, T 022 342 50 15, WWW.CAMPAGNE.CH

Le Floris, 287 Route d'Hermance, 1247 Anières, T 022 751 20 20, WWW.LEFLORIS.COM

Philippe Chevrier—Le Traiteur S.A., Domaine de Chouilly, 34-36 Route du Crêt-de-Chouilly, 1242 Chouilly (Satigny), T 022 753 93 30, WWW.CHEVRIER-TRAITEUR.CH

Régéservice S.A., 33 Chemin des Pontets, 1212 Grand-Lancy, T 022 794 38 83, WWW.REGESERVICE.CH

Traiteur A. Vidonne, 5 Rue Blavignac, 1227 Carouge, T 022 309 43 60, WWW.VIDONNE.CH

Traiteur de Châtelaine, 10 Chemin Pré de la Fontaine, 1217 Meyrin, T 022 796 01 24, WWW.TRAITEURDECHATELAINE.CH

Uptaste Traiteur Contemporain, 6 Rue du Cercle, 1201 Geneva, T 022 734 08 06, WWW.UPTASTE.CH

Terroir Ambassadors

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

✓ = Open on Sunday ✓ = Open on Sunday, lunch only ✓ = Open on Sunday, dinner only



Right Bank—Céliney

Buffet de la Gare, 25 Route de Founex, T 022 776 27 70, WWW.BUFFET-GARE-CELINEY.CH

Right Bank—Genthod

✓ Restaurant du Creux-de-Genthod (open March to December), 29 Route du Creux-de-Genthod, T 022 774 10 06, WWW.CREUXDEGENTHOD.COM

Right Bank—Mandement Area

Chouilly (Satigny)

✓ Auberge de Chouilly, 19 Crêt-de-Chouilly, T 022 753 12 03, WWW.AUBERGE-DE-CHOULLY.CH

Dardagny

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

Peissy (Satigny)

Café des Amis, 83 Route de Peissy, T 022 753 12 81, WWW.CAFEDESAMIS.CH

Peney (Satigny)

✓ Café de Peney, 130 Route d'Aire-la-Ville, Peney-Dessous, T 022 753 17 55, WWW.CHATEAUVIEUX.CH and WWW.CAFEDEPENEY.CH

Russin

✓ Le Vignoble Doré, 332 Route du Mandement, T 022 754 11 13, WWW.VIGNOBLEDORE.COM
✓ (NEW MEMBER) Restaurant La Chaumaz, 42 Route des Baillets, T 022 754 11 46, WWW.LA-CHAUMAZ.CH

Satigny

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

Vernier

La Grange, 64A Rue du Village, T 022 341 42 20, WWW.RESTOLAGRANGE.CH

Right Bank—Airport, International Quarter

Le Poivrier (restaurant open 7/7 during large expos; otherwise open Mon.-Fri., self-service), Palexpo, 30 Route François-Peyrot, T 022 761 15 00, WWW.PALEXPO.CH

✓ La Récolte, Crowne Plaza Geneva (★★★★), 75-77 Avenue Louis-Casai, T 022 710 30 52, WWW.LARECOLTE.CH

✓ Latitude, Mövenpick Hotel & Casino Geneva (★★★★★), 20 Route de Pré-Bois, T 022 717 17 20, WWW.MOEVENPICK-HOTELS.COM

Vieux-Bois, Geneva Hotel School, 12 Avenue de la Paix, T 022 919 24 26, WWW.VIEUX-BOIS.CH

✓ Woods, Hotel InterContinental (★★★★★), 7-9 Chemin du Petit-Saconnex, T 022 919 33 33, WWW.INTERCONTINENTAL-GENEVA.CH

Right Bank—Downtown

✓ Brasserie Bagatelle, Place des 22 Cantons, T 022 732 26 29

✓ Le Duo, Hôtel Manotel Royal (★★★★), 41 Rue de Lausanne, T 022 906 14 60, WWW.MANOTEL.COM

✓ Café de la Gare, Hôtel Montbrillant, 2 Rue de Montbrillant (★★★★), T 022 733 77 84, WWW.MONTBRILLANT.CH

✓ Le Grill, Grand Hotel Kempinski (★★★★★), 19 Quai du Mont-Blanc, T 022 908 90 81, WWW.KEMPINSKI-GENEVA.COM

L'Entrecôte Couronnée, 5 Rue des Pâquis, T 022 732 84 45, HTTP://GOO.GL/MMAB

Restaurant Edelweiss, Edelweiss Manotel (★★★★), 2 Place de la Navigation, T 022 544 51 51, WWW.MANOTEL.COM

Rhône/Arve

Aire-la-Ville

Café du Levant, 53 Rue du Vieux-Four, T 022 757 71 50, WWW.CAFEDULEVANT.CH

Avusy

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

Bardonnex

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

Carouge and Acacias

Brasserie La Bourse, 7 Place du Marché, T 022 342 04 66, WWW.RESTO.CH/LABOURSE

Café des Négociants, 29 Rue de la Filature, T 022 300 31 30, WWW.CHATEAUVIEUX.CH and WWW.NEGOCIANTS.CH

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

Grand-Lancy

Brasserie Europaille, 64 Avenue Eugène Lance, 1212 Grand-Lancy, T 022 794 70 40

Lully (Bernex)

Restaurant Les Curiades, 10 Chemin du Vieux-Lully, T 022 757 40 40, WWW.RESTAURANTLESURIADES.CH

Onex

✓ (NEW MEMBER) Les Fourneaux du Manège, 127 Route de Chancy, T 022 870 03 90, WWW.FOURNEAUXDUMANEGE.CH

Plan-les-Ouates

Café de la Place, 143 Route de St-Julien, T 022 794 96 98, WWW.RESTAURANT-LAPLACE.CH

Sézegnin (Avusy)

✓ Au Renfort, 19 Route du Creux-du-Loup, T 022 756 12 36, WWW.RENFORT.CH

Sézenove (Bernex)

✓ Café Restaurant de la Fontaine, 5 Chemin des Grands-Buissons, T 022 757 21 08, WWW.RESTOLAFONTAINE.CH

Soral

Café Fontaine, 59 Route de Rougemont, T 022 756 14 21

Veyrier

✓ (NEW MEMBER) Cercle du Salève, 2 Chemin J.-Ed. Gottret, T 022 784 10 98, WWW.CERCLE-DU-SALEVE.COM

Left Bank—Downtown

✓ Café du Centre, 5 Place du Molard, T 022 311 85 86, WWW.CAFEDUCENTRE.CH

Le Lyrique, 12 Boulevard du Théâtre, T 022 328 00 95, WWW.CAFE-LYRIQUE.CH

Left Bank—Old Town

✓ Au Pied de Cochon, 4 Place du Bourg de Four, T 022 310 47 97, WWW.PIED-DE-COCHON.CH

✓ Brasserie-Restaurant de l'Hôtel de Ville, 39 Grand-Rue, T 022 311 70 30, WWW.HDVGLOZU.CH

Café Papon, 1 Rue Henri-Fazy, T 022 311 54 28, WWW.CAFE-PAPON.COM

Left Bank—Plainpalais and Cantonal Hospital

Les Recyclables, 53 Rue de Carouge, T 022 328 23 73, WWW.RECYCLABLES.CH

L'Acluse, 9 Rue John Grasset, T 022 329 94 49

Left Bank—Suburbs and Countryside

Anières

✓ Le Cottage, 38 Rue Centrale, T 022 751 16 17, WWW.LECOTTAGE.CH

Choulex

✓ Café des Amis, 132 Route de Choulex, T 022 750 13 39, WWW.CAFE-DES-AMIS.CH

Collonge-Bellerive

✓ (NEW MEMBER), Café des Marronniers, 123 Route d'Hermance, T 022 752 59 57, WWW.CADEFESMARRONNIERS.CH

Conches

Le Vallon, 182 Route de Florissant, T 022 347 11 04, WWW.CHATEAUVEYU.CH and WWW.RESTAURANT-VALLON.COM

Gy

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

Hermance

✓ La Croix Fédérale, 14 Rue du Nord, T 022 751 34 30, HTTP://GOO.GL/6IUM

Presinge

✓ Auberge des Vieux-Chênes, 121 Route de Presinge, T 022 759 12 07, WWW.VIEUXCHENES.CH

Thônex

✓ Brasserie La Terrasse, 37 Avenue Adrien-Jandin, T 022 349 79 00, [HTTP://LA-TERRASSE.E-MONsite.COM](http://WWW.LA-TERRASSE.E-MONsite.COM)
Le Cigalon, 39 Route d'Ambilly, T 022 349 97 33, WWW.LE-CIGALON.CH

Vandœuvres

✓ Auberge de Vandœuvres, 2 Route de Choulex, T 022 750 18 64, WWW.AUBERGEDEVANDOEUVRES.COM

Villette (Thônex)

✓ Hostaria de Villette, Résidence de Villette (★★★), 55 Route de Villette, T 022 789 04 70, WWW.HOSTARIADEVILLETTE.CH

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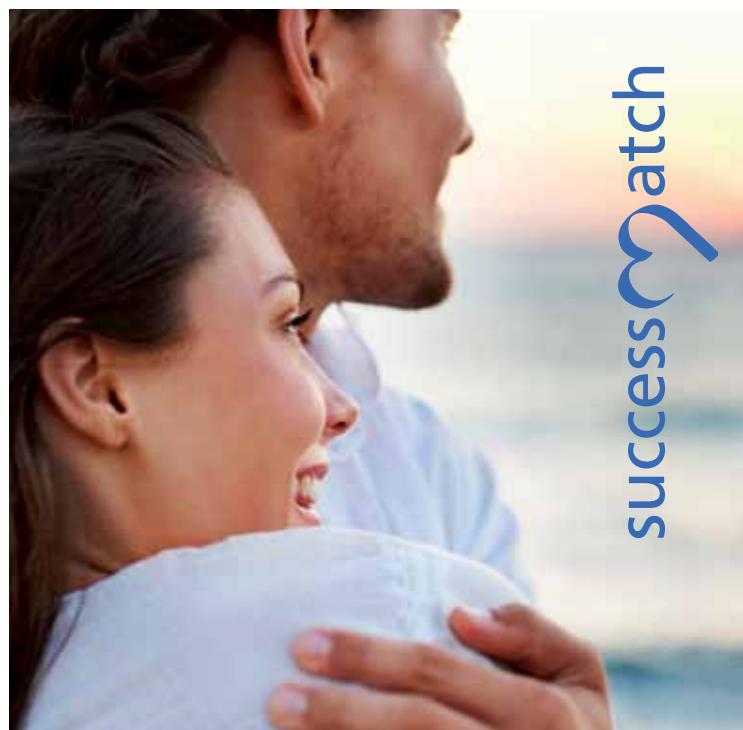
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