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# Swiss wine – anything but neutral

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TUESDAY 2 JUNE 2026 • 2 MIN READ

SWITZERLAND

WHITE WINE

RED WINE



*Red, white, young, old – there's no shortage of diversity or deliciousness available in Swiss wines. You just need to find them ... Above, Alexandre Delétraz's (Cave des Amandiers) vineyards in the Valais (© Leif Carlsson).*

Even for the fairly ardent wine lover, Switzerland retains an air of terra

incognita. We've heard rumours that the Swiss make good wine and we may have even glimpsed it après-ski (or at least a lot of Chasselas/Fendant), but then they seem largely to vanish beyond the country's borders.

The oft-repeated reasons for the absence of Swiss wines abroad do have some validity. The Swiss export only minute quantities of their wines (around 1%). However, with a total vineyard area similar to that of Alsace (around 15,000 ha/37,000 acres), this isn't a country making lakes of wine and there exists a large, prosperous and thirsty local audience for the modest amount produced.

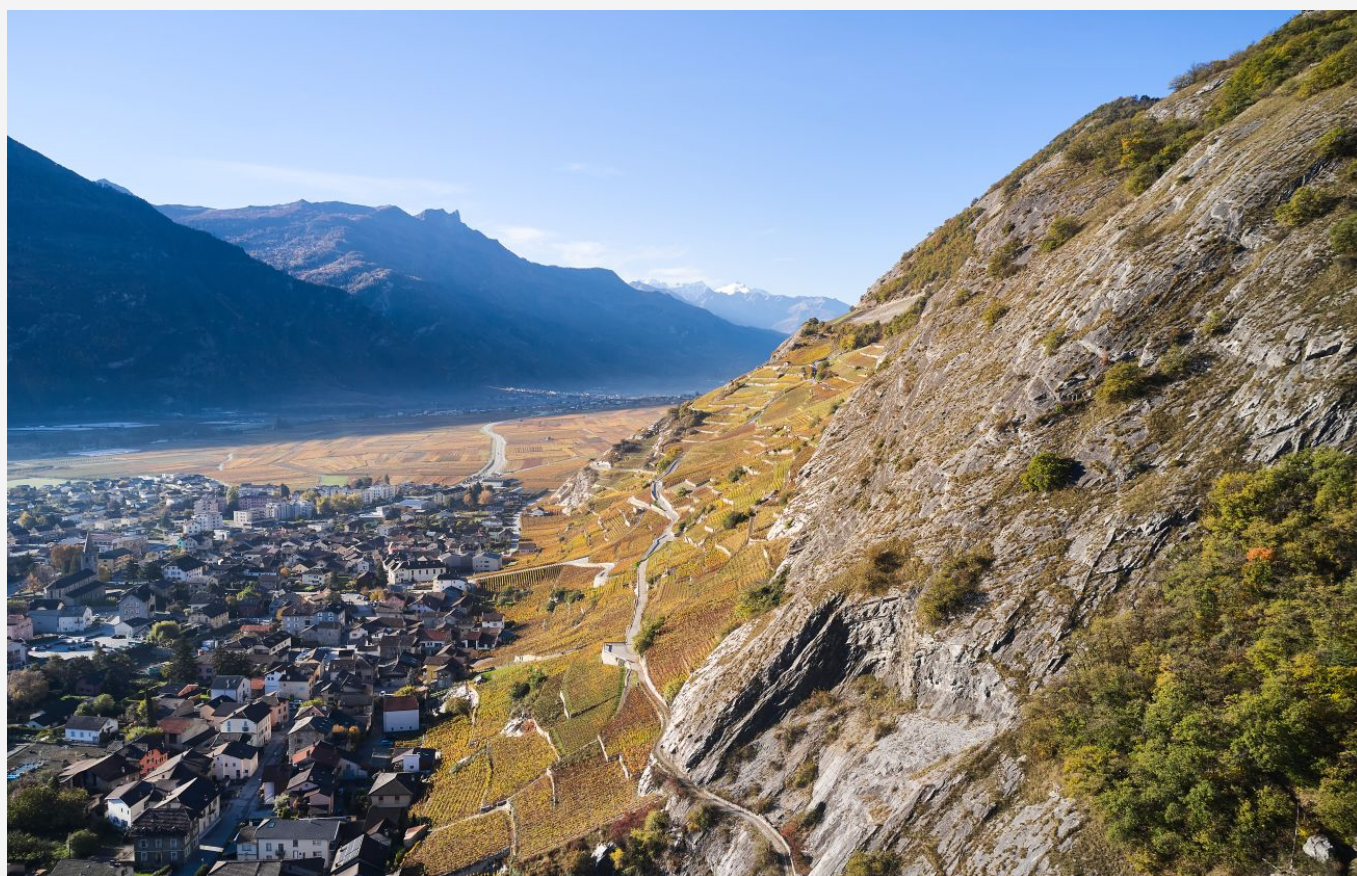
Then there are the (in)famous prices. Though the manual graft required for the vineyards – many on stunning, if precipitous slopes and terraces – and the attendant labour costs mean Switzerland is never going to be bargain basement. And, perhaps, as wine prices rise precipitously in the UK, dare I say that the cost of Swiss wines seem less perturbing than in the past?

The London tasting for Swiss Wine Week last November, however, made a strong case that, contrary to received wisdom, there is indeed a healthy appetite among Switzerland's producers both to promote their wines outside the 26 cantons and to show off the manifest quality coming from the country's vineyards. There's certainly no lack of diversity or interest to be had, with over 320 varieties grown in the country – Switzerland's wines naturally have the familiarity of the surrounding Franco, Germanic and Italianate wine cultures but mixed with something entirely their own.

## A remembrance of wines past

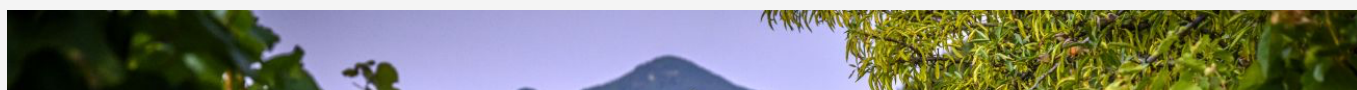
One long-standing initiative established to prove the ageability, and therefore the quality, of Swiss wines is the Mémoire des Vins Suisses. This organisation (which Julia [wrote about](#) back in 2014) has spent over two decades collecting and curating a repository of 33,000 bottles from top producers and organising an annual competition tasting of 10-year-old bottles. At November's tasting, [Dr José Vouillamoz](#) (Swiss grape geneticist and co-author with Julia and Jancis of *Wine Grapes*) led an instructive

masterclass of eight of the winners from the 2025 competition. The 2015-vintage wines – and the walkaround tasting – definitely put paid to the stereotype that Swiss wines are little more than post-piste quaffers.



Jean-René Germanier's vineyards in Vétroz, Valais (© Jean-René Germanier)

Exhibit number one was the Swiss grape par excellence, Chasselas (aka Fendant). This is Switzerland's most-planted white variety by a long stretch (around 24% of the vineyard area) and has suffered from a mediocre reputation due to its apparent neutrality and soft acidity. Like many maligned varieties, it seems to be partially a matter of who is making it and where. Certainly, the 2015 example from Château de Châtagneréaz was anything but lacking in flavour and aroma – Dr Vouillamoz suggested that screwcap helps with the longevity, and that after 10 years in bottle 'Chasselas is transformed'. It seems, too, that the masterclass wine was not a fluke – Pura Me Movent's 2015 tasted remarkably youthful and energetic. Even some of the much younger examples on show – especially those from Jean-René Germanier and Marie-Thérèse Chappaz – are serious, characterful wines with no shortage of refreshment.





Alexandre Delétraz of Cave des Amandiers in his steep Valais vineyards (© Leif Carlsson)

Less well known but certainly with a finer reputation is Petite Arvine. Alexandre Delétraz of Cave des Amandiers showed three superb versions from sites within the Valais, but there were many others that made a compelling argument for this variety as Switzerland's best native white. There were tantalising glimpses of other varieties, too. In particular, Marsanne, often labelled as 'Ermitage' in Switzerland, seems very well suited to Swiss climes, even though I was told it had fallen out of favour with some growers.

## Pinot and beyond





Georg Schlegel in his family's cellar at Weingut zur Alten Post in Jenins, Graubünden (© Weingut zur Alten Post)

Contrary to perception, perhaps, Swiss production is 55% red varieties. Ticino is known for a preponderance of Merlot (a post-phyloxera planting), which is even used to make whites – popular locally, I was told by Gialdi's Ettore Müller. But it is Pinot Noir that is most planted and constitutes slightly more of the vineyard area than Chasselas, being particularly prominent in the German-speaking cantons. In its best incarnations – see the R(h)ein 2015 and top bottlings from Bad Osterfingen (also known for their Pinot Blanc and a rather good Chardonnay) and Weingut zur Alten Post – Swiss Pinot combines real ripeness of fruit with cool-climate brightness. The influence of the dry, warm alpine Föhn wind is apparently important here; according to Dr Vouillamoz, Graubünden's Pinot Noirs get an extra two to three weeks of ripening time compared with Burgundy.





Julian Hauser, winemaker since 2022 at Bad Osterfingen, Schaffhausen (© Bad Osterfingen)

Syrah, too, is notable. This grape has been a fixture in the Valais region for more than a century and the best on show here combine depth and fragrance, with more than nod to the northern Rhône. Very fine examples below are the 2018 Christophe Abbet (ageing very nicely) and the 2015 from Germanier. A discovery for me was the quality of the Swiss variety Cornalin, another Valais speciality that was first mentioned in the mid 19th century but was almost extinct by the 1970s (it's a tricky customer in the vineyard and winery). With its rich, ripe fruit, full texture and tannins, it has the bones to age and the 2015 from Histoire d'Enfer was, for me, the standout masterclass red.

The spread of varieties and styles was quite remarkable – but not entirely

unexpected given the cultural and political mosaic that is Switzerland. And this was a relatively modest snapshot of the country's wine scene; the tasting managed to (just) cover every one of the six Swiss wine regions (Vaud, Valais, German-speaking, Ticino, Three Lakes and Geneva – with only one wine a piece from the last two). Nevertheless, it seems there's a huge amount to explore, if only we could get our hands on the wines ...

The following 65 tasting notes are grouped by region, then alphabetically by producer (sur)name. The 2015 vintage masterclass wines are in a separate group at the top, ordered as they were presented.

## 2015 vintage masterclass

### Château de Châtagneréaz, Mont-sur-Rolle Premier Grand Cru 2015

17/20

#### La Côte

WHITE

*Chasselas. From Rolle. Screwcap closure.*

Mid straw gold. Expressive nose, verging on the opulent. Honey and stone-fruit richness, with a floral top note. Nutmeg and cashews. Full, mouth-filling and silky – quite creamy, in fact – though arguably lacking a little in verve. Vanilla-pod, caramel and nectarine-filled length. Age has certainly put meat on its bones. Complexity and character in abundance – and good for a little longer. (OC)

Drink: 2018 – 2027

### Bad Osterfingen Pinot Blanc 2015 Schaffhausen

17/20

WHITE

Mid-straw gold. Quite evolved along the apple spectrum – compote, dried apple peel with woody herbal tones, and a little honeyed, too. Silky and mouth-filling but the freshness kicks in and it finishes with a very pleasant pithiness – like marmalade – and a saline lick. Long. (OC)

Drink: 2017 – 2027

### Les Hutins, Coteaux de Dardagny Barrique Sauvignon Blanc Premier Cru 2015 Genève

16/20

WHITE

Mid gold. The aromas are very evolved on this and it has a real woody, spicy character, which also defines the finish. Lemon curd and apple compote. Mouth-filling but there's still plenty of acidity here to balance. Some chewiness to the palate, too. Interesting and certainly still alive, but not compelling, nor does it sing of the variety. (OC)

Drink: 2018 – 2026

### Château d'Auvernier, Élevé en Barrique Chardonnay 2015

16.5/20

#### Neuchâtel

WHITE

Mid gold. Mealy, toasty, lemon barley sugar, dried apple and dried flowers. Oily and mouth-filling. Quite woody in flavour on the palate, and the fruit seems to be drying out. The acidity still has a brightness to it though, and there's a little chewiness to the texture. Caramel, toffee characterise the finish. Layers of evolved aromas and flavours. (OC)

Drink: 2020 – 2027

### R(h)ein Pinot 2015 Graubünden

17/20

RED

*Pinot Noir. A joint project by 3 different wineries – Weingüter Adank, Heidelberg and Treib. From sites at 500–600 m of elevation with a strong influence of the Föhn wind, lengthening ripening.*

Limpid crimson with shades of garnet. The aromas are remarkably youthful – still-fresh, ripe dark fruit wrapped in a blanket of cinnamon and allspice from the oak. The palate has an almost black-pepper quality to it with the beginnings of a cedar edge. Deep and satisfying, the tannins still present, but with appetising freshness to balance. Very long. And only just getting started, it seems. (OC)

Drink: 2024 – 2030

### Histoire d'Enfer, L'Enfer du Calcaire Cornalin 2015 Valais

17.5/20

RED

*From Givry. The vineyard is 105 ha of Cornalin in Givry and is planted in the*

*From Sierre. There are 165 ha of Cornalin in Switzerland, exclusively in the Valais, and it can be tricky to handle both in the vineyard and winery.*

*Aged in 40% new oak.*

Mid ruby with garnet flecks at the rim. Strong aromas of grilled meat and roasted black pepper – very spicy. Cherry and kirsch underneath all the savoury character. The palate then comes as a surprise in its ripe, juicy berry fruit, silky texture and nicely resolving but still-firm tannins. The savoury side comes back to join the fruit on the finish – herbal, medicinal and peppery. Hugely characterful. (OC)

Drink: 2025 – 2031

### Jean-René Germanier, Cayas Réserve Syrah 2015 Valais

17/20

RED

*From Vétroz. ‘Cayas’ is the name for the large pebbles in the vineyard – similar in effect to the southern Rhône’s galets, apparently. Aged for 24 months in 50% new barriques.*

Mid ruby-garnet. Liqueur-like black fruits, peppered charcuterie and dried violets. Wood-spice and smoke, too. The oak hasn’t receded much but it’s matched by the other flavours. Firm tannins still on the palate. A great balance of freshness, fruit and savour. Satisfying. (OC)

Drink: 2020 – 2032

### Mondò, Ronco dei Ciliegi Merlot 2015 Ticino

16.5/20

RED

*From Sementina.*

Mid crimson. Quite an overlay of oak char still, but underneath there’s juicy red and black plums and dried strawberries. A touch of leather, too. Decent freshness, bolstered by a green-pepper character. Warming and spicy with a touch of liquorice on the finish. Plenty of chewy tannins and that oak character seems a little too prominent. Perhaps it needs more air ... (OC)

Drink: 2025 – 2032

## German-speaking Switzerland

## Weingut zur Alten Post – Georg Schlegel Chardonnay 2022

16/20

### Graubünden

WHITE

*From Jenins. Aged for 12 months in barriques, 30% new, the rest older than 2 years.*

Pale lemon. Subtle oak impression in a light toastiness and a touch of spice, but the fruit is the main act – ripe lemon, pear, quince and a hint of floral character. Ripe but not overdone. Generously textured, cut through with good refreshment – appetising thanks to the acidity and juicy fruit.

(OC)

Drink: 2025 – 2027

## Weingut zur Alten Post – Georg Schlegel Riesling 2023

16.5/20

### Graubünden

WHITE

*From Jenins. Vinified in stone ‘eggs’. Only 300 bottles made.*

A little reticent in aromas. Though if you swirl, you find a real apple-purée character and wet stones. A lightly spicy floral character emerges, too.

Tight and racy on the palate, with more than a hint of chew to the texture.

Finishes mouth-watering with a lemon and green-apple bite. (OC)

Drink: 2025 – 2030

## Weingut zur Alten Post – Georg Schlegel Pinot Gris 2023

16/20

### Graubünden

WHITE

*From Jenins. Short maceration in the press. Fermentation and ageing in stainless-steel tanks, with no malolactic conversion and a short time on the lees.*

Gently ripe tropical-fruit nose. But there’s more verve on the palate than the nose suggests, with even some pithiness and saltiness on the finish. A touch of phenolic grip bolsters the freshness further. (OC)

Drink: 2025 – 2028

## Weingut zur Alten Post – Georg Schlegel Pinot Noir 2024

16/20

## Graubünden

RED

*From Jenins. Aged in stainless-steel tanks and old wooden barrels.*

Earthy Pinot aromas sit over fragrant red fruits. Slender build on the palate, but it's not lean – juicy just-picked berries fill out the texture and are accompanied by suitably bright acidity. Just a brush of tannic grip. Very solid entry-level Pinot. (OC)

Drink: 2025 – 2028

### Weingut zur Alten Post – Georg Schlegel, Saliser Grande Selection

17/20

#### Pinot Noir 2021 Graubünden

RED

*From Jenins. From 50-year-old vines. Aged in barriques (80% new) for 1 year, then 2 years in bottle before release.*

Quite a step-up in concentration and complexity from the straight Schlegel Pinot. Concentrated red and black fruit wrapped with aromatic spice and a touch of smokiness, too. Quite a sumptuous texture to this but balanced very well by refreshment that builds towards the finish. There are dark berries aplenty along the way, though the long finish focuses on the red-fruit. Substantial, yet elegant. (OC)

Drink: 2025 – 2031

### Weingut zur Alten Post – Georg Schlegel, Novant Pinot Noir

16.5 ++/20

#### 2020 Graubünden

RED

*From Jenins. 'Novant' means 'ninety' in Romansh – the year of Georg Schlegel's birth. Whole-bunch fermentation with foot-treading daily for three weeks. Aged for 1 year in barriques (80% new), followed by 4 years in bottle. Only 600 bottles produced.*

More aromatic than the Saliser 2021 in fruit, with a more lifted impression. Fern and bracken edge to the aromas, combining nicely with woody sweet spices from the oak. Perfumed flavours melding with the bright, ripe red fruits on the palate. Lots of refreshment bolstered by chalky, still-

assertive tannins, which may need more time to settle. Good persistence, if a little too much structure on the finish at the moment. But this should evolve very nicely. (OC)  
Drink: 2026 – 2031

### Bad Osterfingen Chardonnay 2024 Schaffhausen

17/20

WHITE

*From Osterfingen. 2024 was a cool vintage, winemaker Julian Hauser (who started at the winery in 2022 after a stint in South Africa) said – ‘great for Pinots’. Spontaneous fermentation in old French oak, mainly old, 25% new. Partial malolactic conversion.*

Complex aromas – fume and flint over a layer of cool, precise orchard fruit. A subtle twist of spice, pastry and creaminess. There’s real saltiness to the palate and the finish. The oak lends a hand in filling out the texture but doesn’t dominate. Cool fruit throughout into the long finish. A standout among the Swiss Chardonnays tasted today. (OC)

Drink: 2025 – 2030

### Bad Osterfingen Pinot Blanc 2024 Schaffhausen

16.5/20

WHITE

*From Osterfingen. There are only around 100-ha of this variety in Switzerland, I’m told. 50% harvested early. Spontaneous fermentation. Fleshy stone fruit and pears on the nose. Very lightly fragrant with jasmine. Fleshy-textured palate, with a touch of appetising chew. Pithiness and salt on the finish. Evolving slowly. (OC)*

Drink: 2025 – 2031

### Bad Osterfingen, Badwy Blauburgunder 2023 Schaffhausen

16/20

RED

*From Osterfingen. Stainless-steel tanks only.*

Limpid crimson. Gentle, red-berried fruit aromas – inviting purity. Similarly on the palate – juicy, fresh, lithe and just a whisper of fine tannins. Bright and lively finish. Refreshing berry-filled pleasure. (OC)

Drink: 2025 – 2028

## Bad Osterfingen, Badreben Blauburgunder 2023 Schaffhausen

16.5/20

RED

*From Osterfingen. Unusual to see a Pinot Noir in a bordeaux-style bottle. From a single vineyard. A warm vintage. 100% aged in old French oak. More concentration and definition than the Badwy 2023 – cherries and ripe raspberries. But it's not just fruit; there's a lightly herbal spice edge to this, too. Fairly light in body but with lots of juicy red fruit, good refreshment and some fine grip as well adding heft to the palate. Not super-long, but quite engaging. (OC)*

Drink: 2025 – 2029

## Bad Osterfingen, Badreben Abt Blauburgunder 2022 Schaffhausen

17/20

RED

*From Osterfingen. 25% new oak. An engaging combination of ripe red fruit, Pinot perfume and a sprinkling of allspice and mace from the oak. There's depth to the fruit on the palate, melded very well with the oak character. Medium-bodied. A touch minty, too, which carries on into the finish. Fine-grained tannins and well-integrated acidity. Long, layered and quite lovely. (OC)*

Drink: 2025 – 2030

## Bechtel-Weine, Sélection Räuschling 2024 Zürich

16/20

WHITE

*From Eglisau. Räuschling is a rare variety (an ancient crossing of Gouais Blanc and Savagnin) found almost exclusively around Zürich. Aged for 10 months on the lees in Swiss acacia barrels.*

A mix of floral and savoury spice aromas – cedary – alongside green orchard fruit. There's something enjoyably rustic about this, with extract and zippy acidity structuring the palate and a dose of saltiness on the finish. (OC)

Drink: 2025 – 2028

Imported into the UK by Alpine Wines

## Bechtel-Weine, Sélection Chardonnay 2024 Zürich

15.5/20

WHITE

*From Eglisau. Aged in old 500-litre French oak.*

Straightforward style of lightly oaked Chardonnay. Ripe fruit, soft caressing texture on the palate, though a lick of salty energy and freshness on the finish sharpen it up and make for an appetising impression. (OC)

Drink: 2025 – 2027

Imported into the UK by Alpine Wines

## Bechtel-Weine Pinot Noir 2022 Zürich

15.5/20

RED

*From Eglisau. Unoaked.*

Light garnet colour. Slight senescence to the red fruit – a little dried strawberry – but still lots of fresh berry character. A touch of spice, mace, and dried herbs give this another facet. Very lively, juicy and berry-filled palate. The fruit fades a touch on the finish, with the spice lingering, but very easy to like overall. (OC)

Drink: 2025 – 2027

Imported into the UK by Alpine Wines

## Bechtel-Weine, Sélection Pinot Noir 2022 Zürich

16/20

RED

*From Eglisau. 12 months in used 500-litre oak barrels.*

Ripe, almost sweet cherry and strawberry character, though there's start of some earthy, umami aged aromas, too. Satin texture initially then very fresh. Brush of dusty tannins and woody spice on the finish. The elements are nicely balanced and there's decent character. (OC)

Drink: 2025 – 2029

Imported into the UK by Alpine Wines

## Bechtel-Weine, Bechtus Eglisau Pinot Noir Grand Cru 2022 Zürich

16.5/20

RED

*Eglisau. 45-year-old vines on steep slopes. Spontaneous fermentation. 18 months in new barriques.*

Mid garnet. Layers of berry fruit but with a heightened earthy, smoky and spicy character to the aromas. A good balance of savoury and sweet at this point in its evolution. Bright and fresh with fine-grained tannins, mace and allspice on the finish. (OC)

Drink: 2025 – 2029

Imported into the UK by Alpine Wines

### Pircher Riesling 2024 Zürich

16/20

WHITE

*From Eglisau. A very steep vineyard with limestone and sandy soils. 50% underwent spontaneous fermentation. Vinified and aged in a mix of stainless-steel tanks and very old (over 10 years) 500-litre oak barrels.*

Discreet gunflint character, with lemon, lime and orange fruit. Rapier-like acidity and energy tears through the palate, with some fleshiness coming from a drop of residual sugar, perhaps. Very stony and mouth-watering on the finish. (OC)

Drink: 2025 – 2029

### Pircher, Federweiss Rosé 2024 Zürich

16.5/20

ROSÉ

*Pinot Noir from Eglisau. Federweiss is a Swiss term typically denoting a white or rosé wine made from red grapes. Direct-pressed. Mostly stainless-steel, with a small proportion aged briefly in old barriques.*

A blush of salmon pink to the colour. And the merest touch of redcurrant fruit hinting at the variety. Otherwise, this tastes much like a white wine – lemon, apple and white peach, a floral character, too. Silky breadth to the palate, but deliciously fresh, pithy even, with some spice and saltiness on the finish. Far more distinctive than the average Provence-alike rosé. (OC)

Drink: 2025 – 2027

### Pircher Pinot Noir 2022 Zürich

16/20

RED

*From Eglisau. Cold maceration for a portion of the fruit. Vinified and aged for 1 year in 500- and 2,000-litre old oak barrels.*

Lots of pure red fruit on the nose – decent definition of red cherries and wild strawberries. Dried herbs and allspice hints. Red berries define the palate, with an appropriate vein of bright, juicy acidity. The finish isn't super-long, but it has a nice crackle of spice and a little sappiness. This goes down very easily indeed. (OC)

Drink: 2025 – 2027

### Pircher, Sélection Stadtberg Pinot Noir 2022 Zürich

16 +/20

RED

*From Eglisau. Vines up to 70 years old. Two weeks' cold maceration prior to spontaneous fermentation. Aged for 18 months in barriques (30% new).*

Decent depth of red and black cherries, a little plummy even. Perfume and spice wafting over the top. The tannins are still pretty marked and grippy at the moment, leaving a dryness on the finish. But there's dried-herb-spiked red fruit at the core, and the finish is persistent, too. Give it a bit more time. (OC)

Drink: 2026 – 2029

## Ticino

### Brivio, Rovere Bianco di Merlot 2023 Ticino

16.5/20

WHITE

*Sottoceneri. This is Gialdi's label from the southern part of Ticino. Merlot, very gently pressed – vinified as a white. Fermented and aged for 8 months in new French barriques.*

Quite a nose – stone fruits and green citrus notes with a deep cashew creaminess. The oak is a little more noticeable on the palate, with hints of toast and spice that linger on the finish. Broad and satin-textured, with enough freshness to counteract the richness. A singular (outside Switzerland, at least) take on Merlot. (OC)

Drink: 2025 – 2029

Price: £52.15 Alpine Wines

## Brivio, Riflessi d'Epoca Merlot 2022 Ticino

17/20

RED

*From Sottoceneri. Macerated for 11–17 days. Aged for 15 months in barriques.*

Concentrated plummy aromas – but not too sweet-smelling, there's a dark toasted-spice edge and a hint of leafiness, too. Rich, concentrated in its fruit and savoury. Deep and with good freshness. The high, sandy tannins are integrating very well. Red plums and spice on the long finish. (OC)

Drink: 2025 – 2035

Price: £65.89 Alpine Wines

## Gialdi, Terre Alte Bianco di Merlot 2024 Ticino

15.5/20

WHITE

*From Sopraceneri in the northern part of Ticino. Free-run juice, then filtered for colour. Fermented in stainless-steel tanks. No malolactic conversion.*

Light, fairly simple aromas – hedgerow flowers, apples and white currants. Chalky texture and plenty of zesty acidity. Nicely made, aperitif style. (OC)

Drink: 2025 – 2027

Price: £32.62 Alpine Wines

## Gialdi, Sassi Grossi 2022 Ticino

16.5 ++/20

RED

*Merlot from Sopraceneri. Maceration for 13–16 days. Aged in barriques for 16 months.*

A hint of purple to the colour of this wine. Compared with the Brivio Riflessi d'Epoca, this is more red-fruited, fresher, less sweet-smelling in its fruit. Not austere though. Cedar and tobacco leaf, spice. Medium-bodied palate with depth of fruit. Refreshment and still lots of grainy, grippy tannins. A savouriness to the finish. Likely to grow in stature with a bit more ageing. (OC)

Drink: 2027 – 2034

Price: £88.20 Alpine Wines

# Valais

## Christophe Abbet, Arvine 2021 Valais

17/20

WHITE

*Christophe Abbet has just under 3 ha of vines. This is from two separate plots. Spontaneous fermentation in tank. Aged in tank for six months.* Flinty-fumy reduction aromas, but these waft away to reveal wet chalk, crisp green apple, conference pears, lemon and a herbal, floral lift. Precise, detailed. Super-invigorating freshness on the palate, taut and racy, with green-apple bite. Intense in its energy. Long, appley, floral, wet-chalk finish. Incisive wine and incredibly youthful. (OC)

Drink: 2025 – 2021

Price: £80 (2022) Shrine to the Vine

## Christophe Abbet, Ermitage 2019 Valais

16.5/20

WHITE

*Ermitage is a Swiss name for Marsanne. Aged for 4 years in wooden casks and bottle.*

Waxy impression in the aromas, with drippingly juicy nectarine, oranges and green melon. Starting to hint at dried fruit, too. Mouth-filling fruit and texture gives way to a seam of freshness. Cedar hints at the age on the finish, but otherwise this has a good way to go. (OC)

Drink: 2025 – 2029

Imported into the UK by Keeling Andrew

## Christophe Abbet, Cuvée Spéciale Syrah 2018 Valais

17.5/20

RED

Intense aromas – both lifted in its violet and lavender notes and savoury in its peppery meatiness. Herbal and deep. Deeply fruited on the palate, with a liquorice kick on the very long, savoury finish. Refreshment aplenty and well-integrated tannins. This is so characterful. A fine advert for Swiss Syrah! (OC)

Drink: 2025 – 2030

Price: £79 Shrine to the Vine

### Cave des Amandiers – Alexandre Delétraz Petite Arvine 2023

16.5/20

#### Valais

WHITE

*From two different communes (Fully and Leytron) – one with schist, the other clay-limestone. Stainless-steel tanks only.*

Cool, fresh green-apple and pear nose. Pure and refreshing in its aromas, with a hint of stoniness, too. Racy without being austere – cool green fruit aplenty. Salty citrus finish. (OC)

Drink: 2025 – 2028

### Cave des Amandiers – Alexandre Delétraz , de Fully Petite Arvine

17/20

#### 2023 Valais

WHITE

*From gneiss soils in the Fully commune. 100% in stainless-steel tanks.*

This is an intensified version of the straight Petite Arvine 2023. Apple and rhubarb compote spread over slate – less obvious fruit, but deeper and more detailed. A touch herbal, too. Stony, spicy and structured with energetic acidity bringing tension. Apple compote on the tingling finish. (OC)

Drink: 2025 – 2030

### Cave des Amandiers – Alexandre Delétraz , Les Seyes Petite

17.5/20

#### Arvine 2023 Valais

WHITE

*From gneiss soils at around 600 m of elevation. Fermented and aged for around 1 year in old casks.*

A thrilling balance of ripe, deep orchard fruit and crackling pepper spice with serious alpine coolness. Deeply fruited on the palate and yet with super-vibrant freshness. This has so much innate vitality. Salty mineral character underpins the long finish. Quite brilliant. (OC)

Drink: 2026 – 2033

## Cave des Amandiers – Alexandre Delétraz Heida 2022 Valais

16.5/20

WHITE

*Heida is a Swiss name for Savagnin Blanc. From schist and limestone soils. Apples, white-pepper spice and herbs. Layers of subtle character in the aromas. The palate is more about energy and drive than overt flavour – and it has heaps of refreshment, which is bolstered on the detailed finish by the return of the green apple and herbs. (OC)*

Drink: 2025 – 2029

## Cave des Amandiers – Alexandre Delétraz , Ermitage de Fully 2022 Valais

16.5/20

WHITE

*Ermitage is a Swiss name for Marsanne – a variety that used to be popular in the Valais but has fallen out of favour, according to winemaker Alexandre Delétraz; so much so that some producers pulled out very old Marsanne vines.*

Expressive, ripe fruits on the nose – tangerine, comice pears. But there's nothing blousy about this – incisive refreshment underpins the tropical fruit and there's a spiced edge adding a crackle to the texture on the palate. I'm not sure why the apparent animus against Swiss Marsanne – this is quite lovely. (OC)

Drink: 2025 – 2028

## Cave des Amandiers – Alexandre Delétraz , Les Tatzes Syrah 2022 Valais

16.5 +/20

WHITE

*From Sierre. Grown at an elevation of around 550 m on a south-east-facing site with loess soils. 100% whole bunches. Aged for 10–18 months in old casks.*

Brambly black berries, violets and a touch of meaty, peppery wildness at the edge, a little fern-like. Good balance of these elements and no shortage of varietal character. A charge of chalky tannins matched by cleansing acidity on the palate, with a core of berry fruit and wild savour.

Characterful and likely to gain complexity with age. (OC)

Drink: 2025 – 2031

Marie-Thérèse Chappaz, Coteaux de Plamont Fendant 2023 Valais

17/20

WHITE

*Spontaneous fermentation in tank. Aged in the same vessels for 6 months. Certified organic and biodynamic.*

Dense, layered nose of stone fruit and pear with a sprinkling of white-pepper spice. Real definition and depth on the palate, almost fleshy in texture, with a powerful undertow of mineral, slaty spice bolstering the freshness. Great persistence. (OC)

Drink: 2025 – 2031

Price: £80 Shrine to the Vine

Marie-Thérèse Chappaz, Assemblage Trois Amis Petite

16.5/20

Arvine/Sylvaner/Marsanne 2022 Valais

WHITE

*Aged for 12 months in old oak barrels. Certified organic and biodynamic.*

A blend that draws on all its components. Lemon, stone fruit and acacia flowers, with just a subtle toasty edge hinting at the oak-ageing. Good precision of flavours. Satisfying texture on the palate, but this finishes dry and pithy, with a little echo of the stone fruit, too. (OC)

Drink: 2025 – 2029

Imported into the UK by Keeling Andrew

Marie-Thérèse Chappaz, Grain Pinot Charrat 2023 Valais

17/20

RED

*Pinot Noir from pebbly limestone soils in Charrat. 14 months in oak barrels. Certified organic and biodynamic.*

Limpid crimson. Inviting aromas of fresh, ripe cherries, with a minty lift and subtle oak-spice notes melded very nicely indeed. Quite full-bodied but with a silkiness to the texture, structured by fine but present tannins and concentrated fruit filling the mouth from beginning to end. (OC)

Drink: 2025 – 2031

Imported into the UK by Keeling Andrew

### Jean-René Germanier, Les Terrasses Vétroz Fendant 2024 Valais

16.5/20

WHITE

*Chasselas. Grown on slate soils. Tank fermentation with 25% going through malolactic conversion.*

Crisp and direct citrus-fruit aromas with a gentle waft of hedgerow flowers. Flinty edge. A touch of creaminess fleshing out the front palate, then it tightens up with decent acidity. Finishing with lemon peel and a stony-salty character bolstering the freshness. Good balance of texture and brightness. (OC)

Drink: 2025 – 2028

Price: £30.72 Alpine Wines

### Jean-René Germanier Petite Arvine 2024 Valais

17/20

WHITE

*Tank-fermented and aged for 6 months on the fine lees with some stirring. Fleshy Mirabelle plum and pears with a serious stony undertow. The palate has ripe but precise grapefruit and oranges, a sprinkling of white-pepper spice. Fantastic balance of density, structure and freshness. Blends stone and fruit on the long finish. (OC)*

Drink: 2025 – 2032

Price: £49.32 Alpine Wines

### Jean-René Germanier, Balavaud Vétroz Pinot Noir Grand Cru 2022

16/20

Valais

RED

*Fermented and aged in tank. No oak.*

Light crimson. The aromas are focused on a *sous bois* savouriness, spice and leather – ageing quickly perhaps ... The red-berry fruit playing second fiddle in the aromas. Crunchy red fruits on the fresh palate and still with some tannic grip. (OC)

Drink: 2024 – 2027

Price: £37.80 Alpine Wines

### Jean-René Germanier, Cayas Réserve Syrah 2022 Valais

17/20

RED

*24 months in barrels.*

Mid crimson. Seriously savoury and spicy aromas – from the variety and the barrel – with a core of liquorice-sprinkled blackcurrants and edge of grilled shiitake. Expressive and layered. Mouth-filling but elegant palate with great refreshment and lots of fine-grained tannins. Plenty of fruit at the core, but this is much more about spicy, earthy, savoury seriousness. Very good indeed. (OC)

Drink: 2024 – 2032

Price: £76.50 Alpine Wines

### Jean-René Germanier, Chamarais Cornalin 2023 Valais

16.5 +/20

RED

Deep ruby. Deep, juicily ripe red and black cherries with a sweet-oak spice overlay. Good depth of aroma. Ripe-fruited and mouth-filling. Then the tannins kick in and structure the finish, along with allspice and hints of vanilla. A contrast with this producer's other much more savoury reds, but lots of sumptuous pleasure without ever seeming sweet. (OC)

Drink: 2025 – 2033

Imported into the UK by Alpine Wines

### Histoire d'Enfer, L'Enfer du Calcaire Fendant 2023 Valais

16 +/20

WHITE

*From Sierre. Grown at 500–700 m of elevation. Vines 20–25 years old. Aged for 12 months in oak and then 6 months in stainless-steel tanks before bottling.*

Creaminess and oak spice seem in charge; it takes some swirling to reveal linden blossom and green-pear and apple notes. Creamy, mouth-filling texture, sharpened up by the citrus and apple flavours and mineral

tension. A herby edge on the finish, too. Needs a bit more time for the Chasselas/Fendant character to assert itself over the oak. (OC)  
Drink: 2026 – 2029

### Histoire d'Enfer, Réserve Vieilles Vignes Petite Arvine 2023 Valais

16.5/20

WHITE

*From Sierre. From calcareous soils at elevations of 500–750 m. 30-year-old vines. Aged for 12 months in oak, and a further 6 months in stainless-steel tanks.*

Multifaceted nose – as with the 2023 Fendant from this producer, the winemaking has made a clear imprint in a spice and cream character, though here the fruit is going toe-to-toe with the oak in its ripe plum and apricot aromas, and a clear wet-stone note underneath. The palate is broad but structure by a spine of lemony acidity and a little pithiness on the finish. Herbs and saltiness on the finish. (OC)

Drink: 2027 – 2030

### Histoire d'Enfer, L'Enfer du Calcaire Cornalin 2020 Valais

17/20

RED

*From Sierre. Grown on calcareous stony soils at 550–600 m of elevation. Vines are south-west-facing and are an average of 25 years old.*

Fantastic depth of dark red cherries, earthiness, spice and crushed stones. Sandy tannins, bright acidity and all that deep red-berry fruit in harmony on the palate. The stony foundation ever-present into the long finish. (OC)

Drink: 2025 – 2032

### Histoire d'Enfer, L'Enfer du Calcaire Pinot Noir 2021 Valais

17+/20

RED

*From Sierre. The Salquenen lieu-dit. Calcareous soils on steep south-facing slopes at around 700 m of elevation. 12 months in oak, then 6 months in stainless-steel before blending. Some of the plots are biodynamic.*

Ripe and rich – lavish in its red-fruit depths, with a sweet spice edge. Reminds me a little of plum sauce in that balance of savoury and sweet with deep plummy fruit. Despite this expansive style, it has tremendous

freshness and quite a grip of fine-grained tannins. Multilayered and persistent. Still youthful and will likely be even better with time. (OC)

Drink: 2025 – 2032

### Histoire d'Enfer, L'Enfer de la Patience Syrah 2020 Valais

16.5/20

RED

*20-year-old vines at 600 m of elevation.*

Brooding black fruit but still well defined. Meaty, black pepper and char. More intensity of savoury, pepper-tinged black fruit on the palate, surrounded by sandy tannins. Good refreshment, too. Cracked pepper and dark berries on the finish. (OC)

Drink: 2025 – 2031

### Dom du Mont d'Or, Aphrodite Petite Arvine 2024 Valais

16/20

WHITE

*Aged on the lees in stainless-steel and wooden tanks. Certified organic.*

Breezy with fresh green fruits and hedgerow flowers and a rock-salt character underneath. Apple and lemon on the palate with a nervy backbone of acidity. Very stony on the palate, too. Green herbs, crisp apples and saltiness on the finish. Bracing! (OC)

Drink: 2025 – 2029

Imported into the UK by Schenk Family

### Dom du Mont d'Or, Siccus Johannisberg 2024 Valais

15.5/20

WHITE

*Johannisberg is a Swiss name for Sylvaner. From high terraced vineyards. Aged on the lees in wooden tanks. Certified organic.*

There's a nutty bass note to the aromas, but with a gentle fragrance of elderflowers. Ripe pears and quince. The palate opens with more of the floral character. There's a fleshy mid palate and then into an earthy spice finish, lifted by decent refreshment. (OC)

Drink: 2025 – 2027

Imported into the UK by Schenk Family

# Vaud

## Henri Badoux, Aigle les Murailles 2024 Chablais

16/20

WHITE

*Chasselas. Unoaked.*

Light but pretty aromas – a little floral, herbal and chalky. The palate has a gentle creaminess to the texture, with nice depth of pear and lemon fruit. Not hugely refreshing, but that satiny mouthfeel is rather moreish. (OC)

Drink: 2025 – 2028

Imported into the UK by Schenk Family

## Château de Châtagneréaz, Mont-sur-Rolle Premier Grand Cru 2023 La Côte

16 +/20

WHITE

*Chasselas. From an 18-ha site. Aged in very large old barrels.*

Bright, fresh and subtly fragrant with acacia flowers wafting over lemon and apple. White-pepper tingle on the palate and breezy refreshment with subtle depth to the palate. Given how the 2015 has developed, this could become much more complex with time. (OC)

Drink: 2025 – 2032

Imported into the UK by Schenk Family

## Ch Maison Blanche, Yvorne Grand Cru 2023 Chablais

16/20

WHITE

*Chasselas from chalky soils.*

Restrained nose of apples, lemon and elderflower – and a subtle flintiness. Good energy to the palate, relieved by a little breadth in the mid palate. Saline finish. (OC)

Drink: 2026 – 2029

Imported into the UK by Schenk Family

## Ch Maison Blanche, Yvorne Savagnin Grand Cru 2023 Chablais

16.5/20

WHITE

This has a subtle nose of lemon and quince, and a suggestion of nuttiness underneath. Savour, a little chew and a vein of incisive acidity define the palate. Very appetising, with a satisfying texture. Discreet layers on the persistent finish. (OC)

Drink: 2025 – 2029

Imported into the UK by Schenk Family

### Pura Me Movent, Parcel Sélection Rosset Chasselas 2015 La Côte

16.5/20

WHITE

*Bougy-Villars. This was the first vintage of this wine (though it wasn't included in the 2015 masterclass). Fermented and aged in stainless-steel tanks. Screwcap closure.*

Incredibly youthful both in look (light with green flecks) and in taste – floral, chalky white-pepper and with precise apple and pear aromas. There's a gently mouth-filling quality to the palate, but it's the zesty freshness and saline lick that define the palate and the apple-inflected finish. Hard to suggest how long this will last, given that it tastes as fresh as a daisy – my drinking dates may be conservative. (OC)

Drink: 2020 – 2030

### Pura Me Movent, Barrique Chasselas 2017 La Côte

17/20

WHITE

*Bougy-Villars. 40-year-old vines on limestone soils. 70% fermented and aged in stainless-steel tanks, 30% in old French oak barriques. No malolactic conversion.*

Light straw-gold. This wears its age a little more obviously than the Parcel Sélection Chasselas 2015 – though it still seems a lot younger than 8 years old. A spice and cedar character surrounds the more-generous orchard and citrus fruit. Deep and intricate. The initial inviting richness of the palate is cut through with cleansing acidity and a little chew to the texture. A hint of cashews on the finish. Long. (OC)

Drink: 2021 – 2031

Pura Me Movent, Gamay Blanc 2018 La Côte

WHITE

*Bougy-Villars. 100% aged in one-year-old French oak barrels.*

Light gold with green flecks. Tropical fruit and jasmine – ripe and generous. Opulent style with well-melded oak. Full and bullish on the palate, but countering zing and zest supporting the fruit. Finishes all minerals and spice, with a hint of structuring grip. The closest analogy might be a Steiermark Sauvignon. (OC)

Drink: 2021 – 2030

Pura Me Movent Malbec 2018 La Côte

16.5/20

RED

*From Bougy-Villars.*

Violets, blueberries and blackberries with a graphite and herb edge – certainly smells like Malbec. Succulent and quite sweet-fruited on the palate initially, then the dusty tannins and spiciness take over in the mid palate, though the opulent fruit comes back on the finish. Interesting and with plenty of gratifying fruit. (OC)

Drink: 2023 – 2032

Pura Me Movent Galotta 2018 La Côte

17/20

RED

*From Bougy-Villars. Galotta is a crossing of Gamay and Ancelotta.*

*Fermented in oak barrels, one-third new.*

Brambly red berries and elderberries on the nose. The fruit has a wild edge, but very good concentration. Spice from the oak, too, and the palate feels plush and sumptuous. Still-grippy tannins accentuate the spicy side of the wine, but, like the Malbec from this producer, the hedgerow berries define the finish, alongside a sprinkle of pepper. (OC)

Drink: 2022 – 2031

*For more information on Swiss wines, see the [Switzerland map](#) and the [Valais, Vaud and Geneva map](#) from The World Atlas of Wine and [Switzerland](#) (edited by Dr José Vouillamoz) and its assorted related entries*

in The Oxford Companion to Wine. *And for more wine reviews, there are over 500 Swiss wines in [our tasting notes database](#).*

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