

THE BÜRGENSTOCK COLLECTION

The comfort and glamor of the set of historic Swiss hotels that make up The Bürgenstock Collection provided a luxurious base for an exploration of Switzerland's finest wines, says Sarah Marsh MW



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Soren is very passionate about sustainability in wine production—from vine, to cork—and this includes supporting local producers. He was fun to taste with—the best sort of sommelier, who will infect diners with his enthusiasm. When I arrived in the afternoon, he had a lineup of Swiss wines for me to try, into which we tossed a few Burgundies for comparison, and from which I have selected some highlights.

My favorite white was an unassuming Chasselas from Domaine La Colombe, Mont-Sur-Rolle Petit Clos Grand Cru 2022, made by Laura and Raymond Paccot, from clay soils in the canton of La Côte in the Vaud, a stunning landscape of vineyards that I had seen from the train traveling from Geneva to Lausanne. At 12.5% ABV, this Chasselas is floral and stony, with a fresh almond note, straight and neat; light and refreshing. Simple and very drinkable—even with chocolate. Yes, truly.

In Switzerland, I simply had to sample chocolate as well as wine, so I asked if we might experiment with some chocolate-and-wine pairings after the initial tasting. The chocolate was elegantly wafer thin, made by the hotel's pastry chef, and most of the wines were dry, of course. An unusual pairing, perhaps, but with surprisingly good results. Paccot's "grand cru" made the best match with white chocolate dusted with bitter cocoa powder.