

Press Release

Zurich, 4 August 2011

Swiss Wine and Dine at the Dolder Grand

In Switzerland, space is limited yet a wide variety of grapes are cultivated to produce excellent wines. Since Swiss wines are not well known abroad, the Dolder Grand luxury hotel in Zurich is offering a Swiss Wine and Dine package this autumn.

Stay at the Dolder Grand and enjoy a 3-course dinner in the modern Garden Restaurant and a 5-course dinner in The Restaurant, which has been awarded 17 GaultMillau points and 2 Michelin stars – each accompanied by a superb selection of Swiss wines. With the Swiss Wine and Dine package, the restaurant managers of Zurich's City Resort will give some insight into the world of Swiss wine.

Surprising wines

Swiss wines are mostly drunk within Switzerland, and demand outstrips supply. The most common grape varieties are well-known ones such as Chasselas or Pinot Noir. However, the unknown varieties such as Cornalin, Humagne Blanc, Humagne Rouge and Heida are fascinating. The Heida variety is cultivated in the highest vineyard in Europe, situated in the Valais at an altitude ranging from 650 to 1,150 metres above sea level.

The Dolder Grand's wine list comprises around 500 wines. "Young Swiss winegrowers have innovative ideas and are keen to experiment," says Didier Claus*, manager and sommelier in The Restaurant, citing Cédric Flaction in the Valais as an example. Flaction works with old grape varieties for his Cave des Cailles. However, the white Merlot from Ticino and Marie-Thérèse Chappaz's sweet wines also offer surprises and have nothing to fear from international comparisons.

The Dolder Grand *****
The City Resort of Zurich
since 1899

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And which Swiss wines does Didier Clauss recommend to accompany the meals? "A Sauvignon Blanc by Adrian Kaufmann from Ticino is a perfect accompaniment to seafood; the turbot is ideal with a Torpa, a cuvée from Marsanne Blanche and Savagnin by Cédric Flaction from the Valais. The Pinot Noir from the Gantenbein vineyard in Graubünden goes well with lighter meat dishes, while a Merlot Platinum by Guido Brivio from Ticino is delicious with stewed meat." And when guests are enjoying the view of the city of Zurich, the lake and the Alps from the terraces of the Dolder Grand, the sommelier recommends the refreshing "Zürichseewein" Räuschling by Erich Meier of Uetikon, near Zurich, as the perfect aperitif.

The Dolder Grand is a member of the Leading Hotels of the World, Swiss Deluxe Hotels and Design Hotels. It has 173 luxurious rooms and suites, two restaurants serving exquisite cuisine, a spa encompassing 4,000 square metres and generous banqueting and seminar facilities. The Dolder Grand is part of the Dolder Resort.

** Didier Clauss (41) from France has been the manager of The Restaurant since the Dolder Grand was reopened in April 2008. Even before that, he and Heiko Nieder worked together as a team at the L'Orquvit in Bonn. The Swiss magazine "Bilanz" named Didier Clauss Sommelier of the Year 2010.*

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Swiss Wine and Dine package

Valid from 1 September to 30 November 2011

2 nights including Garden breakfast
3-course dinner in the Garden Restaurant and 5-course dinner in The Restaurant accompanied by selected Swiss wines
1 Signature Drink in the bar
From CHF 2,220.00 (2 persons in a Double Room Superior)