### Friday, 8 September – Geneva & Vaud

**Arrive at Geneva Airport**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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<tr>
<td>11.30</td>
<td>Leave airport for Changins, Switzerland’s renowned oenology school. En route, presentation of programme for the week with brief introduction to Swiss wine regions</td>
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<tr>
<td>12.30-13.30</td>
<td>Presentation of school by Professor Roland Riesen, Dean of Studies, followed by standing buffet lunch</td>
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<tr>
<td>13.30-15.30</td>
<td>Lecture on new trends in Swiss viticulture, including research on experimental varieties with Dr Johannes Rösti Agroscope Research Institut and Dr Olivier Viret manager of the viti-viniculture centre of Canton de Vaud, followed by tasting</td>
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<tr>
<td>15.30</td>
<td>Leave for Château Chatagneréaz, Mont-sur-Rolle</td>
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<tr>
<td>16.00-18.30</td>
<td>Visit Château Chatagneréaz, followed by walk around tasting with a selection of producers from La Côte, Geneva and Neuchâtel</td>
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<td>18.30-21.00</td>
<td>Dinner with regional wine producers at Château Chatagneréaz</td>
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<tr>
<td>21.30</td>
<td>Check into hotel – Hôtel de Lavaux, Cully</td>
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### Saturday, 9 September – Vaud & Valais

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<tr>
<th>Time</th>
<th>Activity</th>
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<tr>
<td>8.00-8.30</td>
<td>Lecture, on the origin and history of Chasselas with Alexandre Truffer, editor of Vinum magazine (French edition) at Hôtel de Lavaux, Cully</td>
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<tr>
<td>8.30-8.45</td>
<td>Walk to the cellar of Louis Bovard, Cully</td>
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<td>8.45-9.30</td>
<td>Presentation of the “Chasselas Conservatory” with a tasting of 5 clones of Chasselas (Fendant Roux, Giclet, Bois Rouge, Vert de La Côte and Blanchette) with Louis-Philippe Bovard</td>
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<td>09.45-10.45</td>
<td>Vertical Chasselas tasting of Baronnie du Dézaley at Louis Bovard’s cellar</td>
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<td>10.45-11.45</td>
<td>Cruise – Visit the Lavaux vineyards by way of Lake Geneva</td>
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<td>12.00-14.00</td>
<td>Open walk around tasting and lunch at the “Lavaux Passion” wine fair in Cully</td>
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<tr>
<td>14.00</td>
<td>Drive to Château Maison Blanche, Yvorne</td>
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15.00-17.30 Brief visit to Château Maison Blanche & walk around tasting with a selection of producers from Chablais (Vaud), Martigny & Fully (Lower Valais – French speaking)

17.30 Drive to the Valais

18.30 Check into hotel - Château Mercier, Sierre
19.30 Leave for raclette dinner at Château de Villa, featuring “crus” of different Valais cheeses. Several Valais producers will be joining us.

Sunday, 10 September*

8.30-10.30 Masterclass and tasting on the indigenous grape varieties of Switzerland with Dr José Vouillamoz at Sensorama, Château de Villa; presentation of Grains Nobles Confidentiels with Marie-Thérèse Chappaz

10.30 Drive to Chamoson

11.00-14.00 Walk through the dramatic Valais vineyards of Chamoson. Followed by lunch in the vineyard at the foot of Haut-de-Cry and tasting with multiple producers from Vétroz, Chamoson, Leytron and Saillon

14.30 Leave for Sion

15.00-18.00 Walk around tasting at the newly opened “Celliers de Sion” with a selection of Valais producers from Sion, St. Léonard (district of Sierre), Salquenen and the Upper Valais (German speaking)

18.30 – 21.30 Dinner at Provins in Sion, featuring the wines of Provins & J.R. Germanier

21.30 Leave for hotel - Château Mercier, Sierre

*Will not have break at hotel before dinner this day. You may want to bring a change of shoes as we will be walking in the vineyards during the day

Monday, 11 September

7.00 Leave for Ticino via Nufenen Pass

10.30-11.00 Vineyard visit in Ludiano (northern Ticino) with brief introduction to the region and “mountain viticulture” in Ticino by Cristina Monica, winemaker of Monchucchetto in Lugano
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11.00  Leave for Monchucchetto, Lugano

12.00-13.15  Quick domaine visit, followed by sit-down presentation of Ticino and tasting of 4 typical Ticinese wines – Merlot Bianco, Bondola/Bondoletta, Merlot Rouge and a Merlot-blend

13.15-14.15  Standing lunch with a tasting of 3-4 wines from Monchucchetto (self-service)

14.15  Leave for IBIS, Lugano-Paradiso - check into hotel

15.15  Leave for Gialdi/Brivio in Mendrisio

16.00-17.45  Masterclass and comparative tasting of the various Swiss woods for wine maturation in Ticino – including Swiss oak and chestnut. With Gerhard Benninger of Schuler Weine, Fred de Martin of Gialdi/Brivio & Gianfranco Chiesa of Rovio Vini

17.45  Leave for Casa del Vino

18.00-19.45  Walk around tasting with a selection of Ticino producers at the Casa del Vino in Balerna

19.45-21.45  Apertivo & dinner with producers at the Casa del Vino, featuring traditional Ticinese dishes

21.45  Return to IBIS, Lugano-Paradiso

Tuesday, 12 September

8.00  Leave for the Graubünden

10.30  Vineyard visit in Maienfeld with quick stop at Schloss Salenegg, Europe’s oldest winery. Introduction to the Graubünden with Georg Fromm or Martin Donatsch

10.40  Arrive at Weingut Davaz, Fläsch

11.00-12.15  Sit-down tasting and presentation, featuring Completer and multiple Pinot Noir clones with 12 Vinotiv Graubünden producers

12.15-12.45  Leave for Donatsch Wine Cellars in Malans with vineyard commentary en route
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12.45-14.00  “Harvest lunch” at Weingut Donatsch with Vinotiv producers and a selection of Graubünden wines

14.00-15.00  Cellar tour of Weingut Donatsch with a tasting of 3-4 Donatsch wines

15.00        Leave for Zweifel in Zurich-Höngg

16.30-19.00  Quick presentation of urban viticulture and winemaking with Urs Zweifel, followed by visit of Zweifel winery and walk around tasting with a selection of producers from the various Swiss German wine regions

19.00-21.30  Dinner in Zweifel’s cellar with producers

21.30        Leave for hotel - Welcome Inn, Kloten (close to Zurich airport)

**Wednesday, 13 September**

Departure from Zurich airport