

Gourmet pairings
**EXOTIC
FLAVOURS,
LOCAL WINES**

Geneva, a cosmopolitan capital and international city, is home to hundreds of restaurants offering exotic flavours. However, properly enjoying pad thai, ceviche or sashimi does not prevent you from having Genevan wine. Quite the contrary! To prove it, we asked three of Geneva's trendiest establishments to pair local wines with cuisine from the other side of the world.





Cuvée Noémie 2017
Mermoud Vignerons

This well-structured wine – a blend of Gamay, Gamaret, Pinot Noir and Ancelotta matured in barrels for nearly a year – balances perfectly with elegant yet powerful dishes such as smoked octopus or spiced chicken (aji de gallina). A beautiful purple colour, an expressive spicy nose, then clear-cut in the attack and well-structured on the palate with a lovely spicy finish.

Pachacamac

The riches of Peru

To epicureans, Peruvian cuisine is the new El Dorado of gastronomy. First of all, this Latin American country has a wide variety of ecosystems, resulting in cuisines that differ greatly. The 2400 kilometres of coastline prominently feature fish and seafood, cured in lemon to create a dish called ceviche. The Andes gave the world potatoes and quinoa. The Amazon rainforest is bursting with fruit and fish. Add Spanish, African, Japanese and Chinese influences and you end up with exceptional culinary diversity. Thanks to the talents of Cecilia Zapata, one of the rising stars of the gastronomic scene in French-speaking Switzerland, this potential is being taken even further with refined cuisine worthy of its Michelin star. Add skilled yet warm service, a small selection of high-quality Genevan wines, and an elegant setting in the city centre, and you have one of Geneva's top culinary destinations.

Pachacamac Rive Droite, 11, rue Voltaire, 1201 Genève, www.pachacamacrestaurant.com

Auxerrois 2016
Domaine Grand'Cour

This delicate curio has a characteristically light yet bright colour and hugely subtle style. The delicate nose takes a little time to reveal its elegant white fruit notes, embellished with a touch of citrus. On the palate, its refined structure supports a chiselled framework that reveals the full complexity of Cecilia Zapata's stunning cuisine.