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this decree. The "Journal de Geneve" set out the Government's point of view when it said, a month later, that Switzerland "is too conscious of her own sovereignty and independence to agree to the enforcement in her own country of a law which she has not made and which is founded on the rule of force". The Swiss Government objected on another ground.

"The victors" (said the "Journal de Geneve") "will not be satisfied with the recovery of the booty accumulated by the Reich at the time of its precarious victories, and with the sequestration of the property of war criminals and other persons responsible for the conflict. They would go very much further. They would despoil all Germans, whether good or bad, at home or abroad, regardless of whether they served under the National-Socialist regime or whether they fought it at the risk of their lives. Switzerland is unwilling to despoil foreigners who have been her guests for long years who have legitimate savings, like the Swiss people by whose side they have worked in peace. She refuses to confuse, by an intolerable simplification, criminals and good citizens, and will not strike at the same time at Nazi leaders and at those who, like many syndicates, benevolent societies, religious organisations, and brave opponents of Hitler, have exported their capital to Switzerland so that it might not be used to serve the designs of the Fuehrer."

The Swiss view has prevailed. Under the arrangement announced by Washington the Swiss will give up roughly half the property to which the Allies laid claim. During the war, a Chatham House observer commented that, in hoping to bring Switzerland voluntarily into the New Order and the status of a satellite, Germany had under-estimated the moral and mental integrity of the Swiss. Until last week the Western Powers appeared to have made the same miscalculation."

TO THE GLORY OF THE WINES OF SWITZERLAND.

In Switzerland, the vineyard has a history almost as old as the earth that nourishes it. Already during the Roman epoch, vineyards were cultivated in ancient Helvetia.

The wines of Switzerland are as varied as the population and the climate. High up in the mountains, at the foot of glaciers, the climate is nordic, while down in the valleys, in a southern setting along the shores of many lakes is the home of excellent wines: on the banks of Lac Lemane (Lake of Geneva), Lac de Neuchatel and in the warm Rhone Valley of the Canton du Valais, to mention only the largest wine growing regions of Switzerland. Each one of them offers a rich variety of the most exquisite wines, with a different flavor and a different bouquet, without however departing from a close relationship.

Wines of Vaud, Good Humour Wines.

The vineyard of the Canton de Vaud, the largest in Switzerland, is divided into three regions, namely:

The region of "Aigle", on the north shore of the Rhone River. These wines have certain features in common with their neighbour of Valais: warmth, golden reflection, distinctive taste. They are much appreciated by the discriminative connoisseur.

The "Lavaux" is the most important of the "regions Vaudoises". It occupies the eastern half of Lake Lemane and is characteristic for its terraces in a beautiful setting. The warm sunrises to which it is exposed are reflected in the wines of that particular region. One of its leaders is the famous "Dezaley", planted by the ancient Romans.

The "La Côte" extends from Lausanne to Geneva. The landscape is quite different from that of "Lavaux". The country is in a quiet setting of almost feminine lines, and its climate and ground give to the wine a light, agreeable and well balanced character.

Wines of Valais, Sunny Wines.

The wines of the Valais are not so much the product of a warm climate as that of devotion and perseverance on the part of the winegrowers. The vineyards are sheltered by the northern chain of the Alps. They extend from great altitudes right down to the Rhône Valley. The sunrays and the contrasts of the Valais are reflected in the product of its vineyards. Some of the wines, high in color, show a remarkable fragrance and taste, and others, from the higher sunburnt regions, are powerful wines, velvety and of an intoxicating perfume.

The red wine, cultivated successfully in certain regions where it had been imported from Burgundy in the early days of ancient history, has acquired a marked personality, helped by a favorable climate, which renders this wine worthy of figuring on the list of the most discriminative.

Wines of Neuchatel, Witty Wines.

With the vineyard of Neuchatel we leave the meridional regions and reach a more temperate climate in an almost even landscape, caressed by a very soft light. This vineyard, like a pieced-together fabric, covers the hills along the beautiful Lake of Neuchatel up to the foot of the Jura Mountains. It may be regarded as a living monument to generations of winegrowers for their victorious battle against the elements. The price of so many pains are the heavy grapes full of a juice that every year gives a greyish wine, slightly colored, but very lively and spiritual, a fresh wine that delights the palate.

The wines of Neuchatel are world famous and the red Neuchatel finds an ever increasing favor. The famous Cortaillods have made a name for themselves.

And to complete this varied collection, mention might also be made of the fresh and sparkling wines of Geneva, the glowing wines of Tessin, second cousins of the wines of Italy with their sonorous names, derived from the dark clusters which cover pergolas, and lastly, the wines of Eastern Switzerland, eloquent reminders of the Rhine wines.

How To Serve Wines.

It is important that wine be stored at an even temperature all the year round, and that the bottles be laid flat so that the wine touches the cork, with the label on top. When serving, be sure to hold the bottle with the label in the palm of your hand, your thumb pointing downward.

Great care should be given to the serving of the wine, and two rules must always be born in mind:

Always chill white wine, but never add ice to the wine.

Never chill red wine, but serve it at the temperature of the room in which it is to be consumed.

Wines From Switzerland, Good Table Wines.

Though it is true that white wines are preferred with hors d'oeuvre, oysters, fish and white meat, while red wines are preferred with the red meat, roast and grill, not too much attention should be given to these preferences. Some people prefer white wine to red and vice versa, but wine in general improves any meal, and if consumed in moderate quantities helps digestion. There is, however, one dish with which only white wine should be served, and since applications for recipes have been quite numerous, we shall give hereafter the recipe of one of Switzerland's most famous and most delicious dishes, the

"Fondue".

In a receptacle of earthenware, the inside of which has been rubbed with garlic, dissolve 6 ozs. of cheese with 1 glass of white wine (dry) and

stir regularly. As soon as the cheese is dissolved, add a coffee spoon full of flour, and finally a small glass (small liquor glass) of Kirsch. Put the receptacle on a small flame (preferably alcohol flame) place cubes of bread on a fork and stir with it gently the bottom of the receptacle for awhile, before eating the bread soaked in the cheese.

This is for one person, and for two or more persons, increase the quantities given above accordingly.

A FEW RECIPES.

White Wine Sauce.

1. Boil down to half its quantity a glass of good white wine with a small chopped onion, a few slices of carrot, a laurel leaf, lemon peel, several grains of pepper and a very little parsley.

2. Strain and add to a white sauce or to bouillon; mix with an egg. Capers may be added.

Wine Cream.

1. Beat the yokes of 5 eggs with 100 gr. of sugar (3 spoonfuls).

2. Boil $\frac{1}{2}$ litre of good white wine with lemon peel.

3. Pour the hot wine (but not boiling) over the eggs while continuing to stir.

4. Place on a slow fire and stir until the cream begins to thicken, taking care not to let it boil.

Wine Mousse.

1. Beat 6 whole eggs with 250 gr. of granulated sugar.

2. Add 2 glasses of good white wine, the juice and the grated peel of a lemon.

3. Place the saucepan on a slow fire and beat until it reaches the boiling point to make the froth rise. Serve cold.

Wine Tart.

1. Cover a baking tin with a good quality pastry and prick with the point of a knife.

2. Boil $\frac{1}{4}$ litre of a good white wine with 100 gr. of sugar, cinnamon and a spoonful of butter.

3. Pour half of the syrup on to the pastry and put the tart in the oven. Add the rest of the syrup by degrees while baking.

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