



## **Brunch wine recommendations by Daniela Wüthrich**

**Sparkling wine extra Brut 2014  
Pinot Noir, Chardonnay  
Tom Litwan  
Aargau, Switzerland**

Made according to the traditional method.  
Nice fruit bouquet, yeast notes and floral aromas. lively mousse, refreshing, long finish. Goes very well with brunch. Particularly with salmon rolls.

This sparkling wine is available at the [Brancaia](#) wine shop.

**Riesling 2018 AOC  
Erich Meier  
Zurich, Switzerland**

It doesn't always have to be a German Riesling, this variety is also grown in Switzerland. Due to the prevailing different terroir at Lake Zurich, it becomes a very different style. It is fresh, fruity and floral with mineral notes. Due to its light fruit sweetness and creamy start, it is wonderful for brunch. Particularly good with fish dishes.

This white wine is available at the [Brancaia](#) wine shop.

**Fläscher Chardonnay 2018 AOC  
Christian Hermann  
Graubünden, Switzerland**

This spicy, strong and full-bodied wine goes wonderfully with egg dishes. Sensational with Egg Benedict or mushroom omelette. Since the wine was aged in wooden barrels, it shows beautiful roasted aromas and is supple on the palate

This white wine is available at the [Martel](#) wine shop.

**Cidre Birne  
Markus Ruch  
Schaffhausen, Switzerland**

Something different!  
Hand-picked ancient organic pear varieties.  
As soon as the pear juice is in the bottle, fermentation with wild yeast begins. This is how Markus Ruch's cider is made in Eastern Switzerland. The cider is semi-dry and light in alcohol. Wonderfully balanced and fresh - perfect for brunch with a cheese platter.

This champagne is available at [Cultivino](#)