



Vignobles
SILVIO DENZ

ART & TERROIR



“Those minutes when time stands still, fully suspended in the beauty of contemplation and the joy of tasting, those stolen moments where our senses mingle in an interplay as subtle as it is wonderful, defying and sharpening our perceptions and our sensitivities, produce the emotion which drives every single one of my activities. There is nothing more precious than the moments after a bottle is opened. The wine reveals itself in stages across the eye, nose and palate. How can you not enjoy these minutes of sharing and authentic joy in the sensations arising from this revelation?”

Architecture, artworks, crystal and perfume – the various iterations of art trigger similar emotions. The signature of a perfume is enjoyed as a caress on the skin and in its elegant aromas, whilst the finesse of crystal is admired both through touch and hearing. I was lucky enough to grow up with a collector for a father, surrounded by pictures and beautiful objects. Having become a collector in my own right, I enjoy nothing more than combining my passions and conveying emotions. The greatest successes always come from combined influences, as demonstrated by the cathedral winery designed by the great architect Mario Botta for a prestige wine and the art of winemaking.

At the helm of Art & Terroir with the support of teams as experienced as they are passionate, I am committed to combining knowledge and expertise in order to offer up the most successful vintages every year, in an ongoing pursuit of excellence whilst still retaining the respect demanded by these great vineyards, of which we are merely custodians.
I wish you wonderful moments of tasting.”

Silvio Denz, owner



Saint-Émilion, a horizon of vines

Château FAUGÈRES

Château PÉBY FAUGÈRES

Château CAP DE FAUGÈRES

Château ROCHEYRON

Sauternes, sweet wine country – rare by nature

Château LAFAURIE-PEYRAGUEY

Passion

Whether Saint-Émilion or Sauternes, Vignobles Silvio Denz's estates share the same **passion** that drives their owner. A love of wine and the prestige of great terroirs motivated this businessman to invest in Bordeaux. Known for the success of his company Lalique Group, he founded a wine trading house in Switzerland and put his enthusiasm and taste for excellence to work at the estates he acquired.

Expertise

Reading a terroir, expert advice, watchful care, modernising equipment, combining traditional practices with more innovative technologies – every effort is made to enable the plots of land to express their abundant potential **to the full**. Silvio Denz blends these talents and combines his passions to bring these developments to fruition. The art of winemaking, architecture, traditional expertise and cutting-edge infrastructure are all put to use to achieve the best possible interpretation of his vineyards.

Rigour

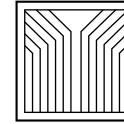
Nothing is left to chance in the running of these estates, which are committed to the ongoing pursuit of **perfection** using the most natural possible practices in accordance with ECOPASS ISO 14001 certification. Every detail matters and contributes to the wines' unique expression. This high level of rigour and the commitment of the vineyard teams are already bearing fruit. Tasting notes and scores have demonstrated the quality of the wines from one vintage to the next.

In 2012, seven years after they were acquired, Château Péby Faugères and Château Faugères became Saint-Émilion Grands Crus Classés. This recognition was also the result of activities developed in parallel with the same exacting standards. In 2013, Château Faugères's tourist facilities earned a 'Best of Wine Tourism' Gold Award in the 'Architecture and Landscapes' category.



Saint-Émilion, a horizon of vines

It is from the terrace of the **Faugères** ‘cathedral winery’ that you can truly grasp the full expanse and nuances of Vignobles Silvio Denz. From this headland on the right bank of the appellation, there is a perfect view of the grand triangle of vines form by these three vineyards. To the east, the Merlot of **Péby Faugères** rubs shoulders with the Faugères plots where Cabernet Franc and Cabernet Sauvignon mingle with Merlot, whilst the vines of **Cap de Faugères** cover 45 hectares further south. Just a few kilometres away, the vineyards of **Château Rocheyron** – planted on the Saint-Christophe-des-Bardes plateau and surrounded by Grands Crus Classés – complete the collection.



Château FAUGÈRES

Grand Cru Classé de Saint-Émilion

A Fine Wine Terroir

The limestone plateau and limestone-clay hillsides which make up this estate require exacting standards. At Faugères, close attention is paid to the development of the growth cycle. The teams, who have been working at the estate for many years, use the entirely natural methods of sustainable viticulture. They support and listen to the vines, allowing them to achieve ideal levels of ripeness every year.

Cathedral Winery

The winery designed by the architect Mario Botta, now an iconic part of the estate and the appellation, overlooks the rows of vines. Five centuries separate this facade with its simple yet sculptural geographic lines from the picturesque atmosphere of the Chartreuse de Faugères, built in the 16th century as a hunting lodge and enjoying the same view. As well as being a remarkable work of architecture, the winery is also a technological tool designed for cutting-edge winemaking. As a true temple of wine, its excellent facilities (in particular its gravity-fed vat house) paired with the support of Michel Rolland, who has been the estate's consultant oenologist since 1992, allow it to strive for perfection vintage after vintage.





Château PÉBY FAUGÈRES

Grand Cru Classé de Saint-Émilion

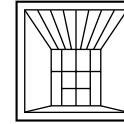
The Quintessence of Faugères

The red jewel in the Vignobles Silvio Denz crown, Péby Faugères was created in 1998 in tribute to the estate's former owner Pierre-Bernard Guisez, whose nickname it has adopted. Made up of Faugères' best Merlot plots, this vineyard occupies a single piece of land on the ancient soils of the Saint-Émilion limestone-clay plateau and was soon recognised as a wine in its own right. Quickly rising to become one of the greats, its 2000 vintage (christened 'Legend of the Future') was named one of the top 24 wines in Bordeaux by Robert Parker, who then awarded it the perfect score of 100/100 in 2005 in his magazine 'Wine Advocate'.

100% Merlot Selection

Born of a unique terroir, Péby Faugères is also the expression of an ongoing quest for perfection both at the vines and in the winery, where it benefits from the expertise of oenologist Michel Rolland. Its vineyards have been converting to organic cultivation since 2017 and are expected to gain AB Label organic certification for the 2020 vintage. In addition to the demanding standards which it shares with other Vignobles Silvio Denz estates, this Saint-Émilion Grand Cru Classé also nurtures rarity: every year, the harvest undergoes a rigorous selection which only permits small-scale production of 18 hectolitres per hectare. The 12,000 bottles of this 100% Merlot nectar are never enough to satisfy demand.





Château CAP DE FAUGÈRES

Castillon-Côtes de Bordeaux

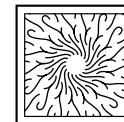
Vying with the Greats

Planted on a limestone-clay hillside adjoining the Saint-Émilion hillsides and the Faugères and Péby Faugères vineyards, Château Cap de Faugères's land is rubbing shoulders with the greats. The vines are in the village of Sainte-Colombe and fall under the Castillon-Côtes de Bordeaux appellation. Like the other two vineyards, Cap de Faugères wines are made using sustainable viticulture with attentive maturation.

Noble Title

The wine is made by the same team and to the same standards in a winery designed by the architects Jean de Gastines and Patrick Dillon. Behind these monumental doors, its 30 stainless steel vats and 6 wooden vats produce wines which can be enjoyed not long after bottling. Sold across the world, Cap de Faugères is enjoyed at the most prestigious tables, including by the British royal family who served the estate's wine in 2012 to celebrate the Queen's Diamond Jubilee.





Château ROCHEYRON

Saint-Émilion Grand Cru

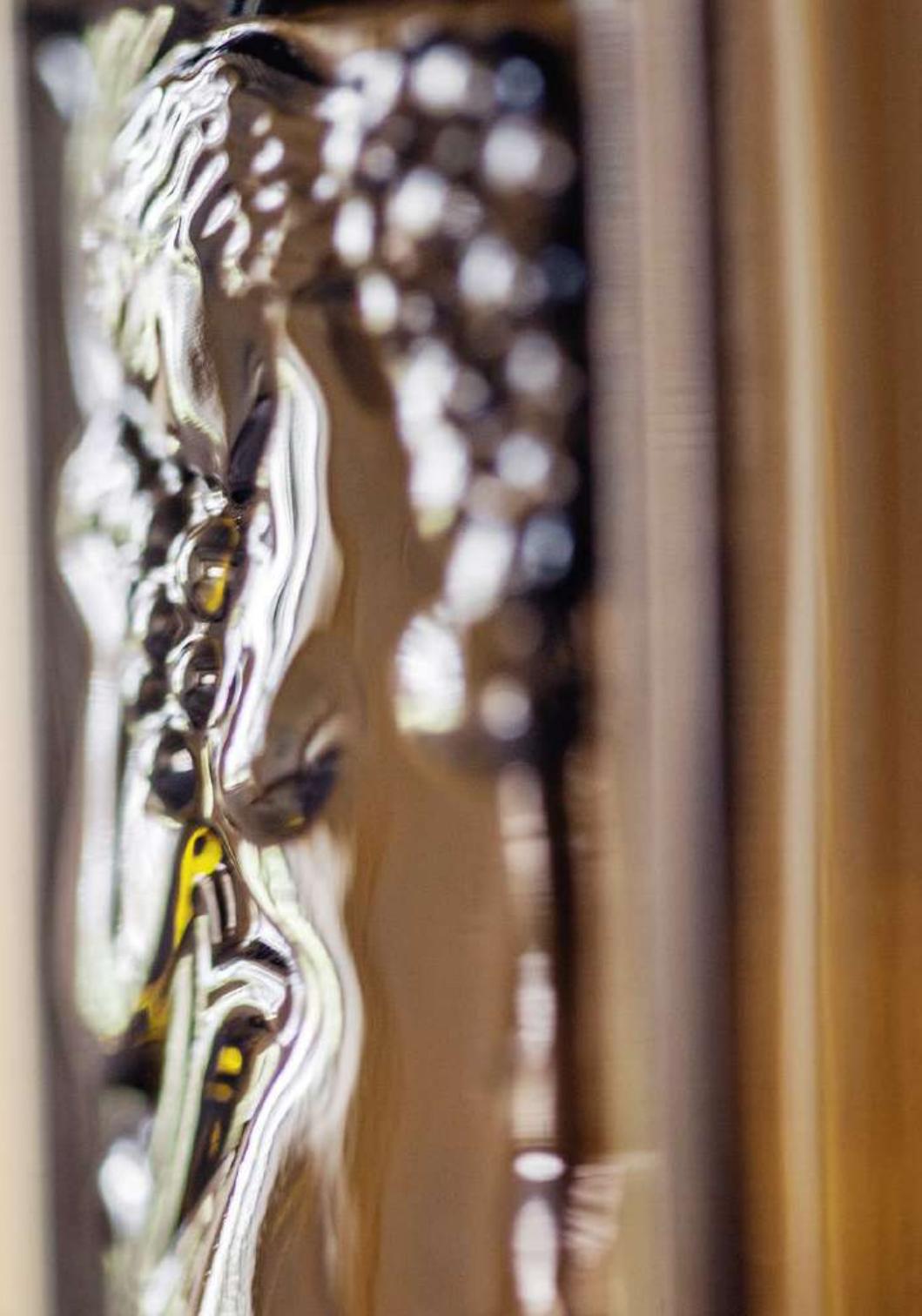
Partners

Since 2010, **Silvio Denz** and the Danish oenologist **Peter Sisseck** have been working together to forge the destiny of Château Rocheyron, a historic estate on the plateau that is home to Saint-Émilion's greatest wines. The men combine their expertise to enable these eight hectares of vines to reveal their full potential every year. Grown using biodynamics since 2014, the estate began to convert to organic cultivation three years later. At Rocheyron, this pair and their team work closely with the vineyard to create an increasingly precise interpretation of the terroir.

Back to their Roots

In taking over Château Rocheyron, Peter Sisseck has returned to a land which he knew well before he left for Spain, where he was responsible for creating the famous wine 'Pingus'. As the man responsible for the winemaking process, he has opted for the Bordeaux tradition at its purest to produce a complex, refined wine with fresh aromas. This work makes use of new equipment that is the result of his partnership with Silvio Denz. The vat house was entirely renovated in 2011. Equipped with cutting-edge technology, its small concrete vats allow for extremely precise winemaking. A vast barrel store was also built to mature the estate's wines in French oak barrels.





Sauternes, sweet wine country - rare by nature

The identity of Sauternes wines is forged out of the coexistence of four elements: their terroir between the Garonne and Ciron rivers (characterised by sandy gravelly soils), a unique microclimate, the presence of the 'botrytis cinerea' fungus, and one dominant grape variety, Semillon. This exceptional setting, where morning mists are followed by hot afternoons a few days a year, gives rise to the world's most famous sweet white wines. In 2014, Silvio Denz acquired **Château Lafaurie-Peyraguey** in his search to expand the range of appellations covered by his vineyards. The following year he joined forces with Denis Dubourdieu (the estate's consultant) and his family to enhance this already very promising land. This partnership has revived the great dry white wines which were once produced at Lafaurie-Peyraguey. The already remarkable collection of Silvio Denz estates has thus been enhanced with one of the jewels of Sauternes, an estate with fantastic potential.

Even in the most favourable harvests, quantities harvested in Sauternes remain much lower than in other appellations. This rarity, a result of the selection required for the production process, also boosts the prestige of these wines. In the autumn, grape development is scrutinised and the fruit only harvested in a series of passes once it has reached the perfect level of 'overripeness'. The extreme levels of sugar concentration required to produce sweet wines mean very low yields, which are further limited by the delicate, rather unpredictable grape variety that is Semillon. Silvio Denz strives for perfection in all that he does, so very much identified with the exclusivity surrounding the Grands Crus of the Sauternes appellation. Since acquiring Lafaurie-Peyraguey, this Swiss businessman has been seeking to further enhance the wines and the estate of this Sauternes Premier Grand Cru Classé.



SAUTERNES



CHÂTEAU LAFAURIE-PEYRAGUEY

Premier Grand Cru Classé en 1855

Heart of the Terroir

Overlooking the village of Bommès, the Lafaurie-Peyraguey vineyards lie at the heart of the appellation on a high gravel terrace with Yquem as their closest neighbour. The chateau's archives are filled with wine and history, its porches and outside walls partly date from the 13th century, and the Romans are known to have stopped off at its 'Maisons Rouges' plot of land. Its five hectares of gravel and clay and the ten hectares of sandy gravel that are 'L'Enclos' together make up the historic vineyard plots. Blessed with exceptional vines, they are planted on Quaternary gravel soils deposited on an Aquitanian limestone substrate over 600,000 years ago. It is no surprise that Lafaurie-Peyraguey wine appears in second place on the list of Sauternes Premiers Grands Crus Classés drawn up as part of the 1855 classification.

Precious Elixir

The years pass and the estate continues to produce exceptional wines: five of these vintages gained the score of 20/20 from the critic René Gabriel. From vine to cellar, every effort is made to achieve perfection. The grapes are harvested one by one with high levels of precision, as the fruit cannot be picked until the botrytis has completed its work. In Sauternes, an average of four successive selective picking passes are performed. At Lafaurie-Peyraguey, the standards are so high that this number goes up to seven. Diligence and aromatic acuity are vital for making the wines to come. Following this painstakingly careful selection, the grapes picked only form a small harvest each day. They are fermented in French oak barrels in a completely renovated winery, and then move into the chateau's cellars for many months of maturation.





ART & WINE

Silvio Denz is not one to catalogue or categorise. His inspirations respond to each other in an interplay focusing on the beautiful and the exceptional. Like the Faugères winery, a work of architecture designed for high-precision winemaking, acquiring the Lalique crystal works has given rise to new links between wine and crystal.



“Taste & Admire”

‘Merle et Raisins’ (The Blackbird and the Grapes) has decorated Château Péby Faugères bottles since 2009. This crystal engraving uses the design created by René Lalique in 1928 to decorate the walls of the Orient Express. In 2013 Château Lafaurie-Peyraguey bottles featured ‘Femme et Raisins’ (The Woman and the Grapes), another creation for this legendary train inspired by themes dear to the heart of this Art Nouveau master. In 2016, the futuristic silhouette of the Faugères ‘cathedral winery’ was selected as the engraving for its bottle. Stepping away from Lalique’s world of imagination, crystal work is still at the heart of this creation which incorporates architecture into this interplay of interconnections. As contemporary versions of artistic activity pairing wine with the crystal of its container, these bottles are reminiscent of pre-war works of art such as the ‘Yquem’ glasses and decanters set, created by René Lalique in 1934, or the bottle created for ‘Clos Sainte-Odile’ in Alsace in 1922. They pair the joy of tasting with the visual delight of discovering the finesse of these engravings.

The Grands Crus of Vignobles Silvio Denz are not designed to be consumed early. As these wines have excellent ageing potential, their crystal crests are only revealed to their purchasers after several years. In an effort to pair the iconic motifs of these fine wines with the period after they are purchased, **Vignobles Silvio Denz also chose to decorate the wood of the cases holding them.** Now boasting engravings, these cases serve as showcases and bear an image of each of the estates on their upper stamp.



Perfume

Silvio Denz was born in Basel and grew up with his family in the little village of Munchwilen. He left the banks of the Rhine at the age of 15 to study banking before he moved to England. His career began in Lausanne and continued in the US city of Milwaukee. Although destined for the world of finance, he took over the perfume and cosmetics company founded by his father and his uncle, which at the time had fewer than ten employees. Under his leadership the company grew to become the largest perfumery chain in Switzerland, employing a staff of nearly 800 when it was purchased by the Marionnaud group in 2000.

Art & luxury

*Remaining in the perfume sector but with a higher-end positioning, Silvio Denz created **Art & Fragrance** in 2000 (today **Lalique Group**). This company specialises in producing and marketing branded perfumes. At the same time, this architecture and art enthusiast began to establish an important collection of impressionist and contemporary art works. As a result, when the prestigious Alsace crystal manufacture was put on the market in early 2008, it was soon acquired by the Swiss businessman. In just a few years he gave it a new lease of life, pairing top names with in-house creations. The Lalique Museum – established in 2011 – presents nearly 650 works, 230 of which come from Silvio Denz's private collection. He also restored René Lalique's house in Wingen-sur-Moder, which has played host to a luxury hotel and restaurant bearing the name Villa René Lalique since 2015.*

Wine

*In the mid-1990s, Silvio Denz diversified his activities and became a co-founder of 'Les Grands Vins Wermuth', a wine merchants. Following a demerger, one of the parts of this company became 'Denz Weine'. **Wanting to get involved in wine production**, in 1998 he formed a partnership to acquire 'Clos d'Agon'. Responsibility for running this Costa Brava vineyard was entrusted to oenologist Peter Sisseck. In 2005, the entrepreneur invested in Bordeaux by acquiring the estates Château Faugères, Château Péby Faugères and Château Cap de Faugères. His passion then took him to Italy. In partnership with Fabio Chiarello, since 2007 he has been making four wines as powerful as they are precise at Montepeloso estate in the Tuscan valleys. In 2010, Château Rocheyron – purchased with Peter Sisseck – joined Vignobles Silvio Denz. Four years later, Château Lafaurie-Peyraguey – one of the oldest estates in Sauternes – rounded off this collection of vineyards as part of the company **Art & Terroir**.*

