



english

CHÂTEAU
LAQUIROU



Editorial
Compositions for the palate....

*“Red red wine
you make me feel so fine
You keep me rocking
all of the time”*

Red Red Wine, Neil Diamond
(covered among others by UB40)

Music and wine are close companions. Mozart celebrated good old Bacchus, and Neil Diamond sings of the feel-good factor from a glass of red wine. There are a host of parallels in the language used to describe music and wine. Turns of phrase such as “dancelike lightness” or “refreshing finish” could characterise a sonata by Frederic Chopin just as tellingly as a white Cru made with the Bourboulenc grape indigenous to southern France. Music and wine are also true soulmates when it comes to their genesis. Just like a composer blends melodies, rhythms and chords into a piece of music, so too the winegrower composes his wine, often from a variety of different grapes and vineyard parcels.

In 1807 the Hug family took over a music shop in the Augustinergasse in Zurich and turned it into one of the leading music establishments in Switzerland. In 1993 Erika Hug Harke and her husband Eckard Harke-Hug discovered a fairytale wine château in the idyllic La Clape mountain range between the city of Narbonne and the sea. Since then, Château Laquirou has been painstakingly restored, little by little. Today, grapes mature at the estate into fine, full-bodied wines with a Mediterranean charm. Or as a musician might say: successful compositions for the palate.

*“Bacchus war ein braver Mann,
der zuerst der goldnen Rebe süsßen Nektar abgewann...”*

The Abduction from the Seraglio, Wolfgang Amadeus Mozart

The vineyard

Wine tasting in the pigeon tower....

On the short drive from Béziers past Saint-Pierre to the sea, the small road suddenly begins to wind between bizarre limestone cliffs up to the “Massif de la Clape”. Here you can indulge in the beautiful sight of pine trees, olive trees and vines, and the scent of garrigue, the moorland replete with thyme, rosemary and broom. Shortly after the crest of the hill, with the sea in view, we come upon Château Laquirou, nestled protectively in a broad, shallow hollow between the two sides of the valley. The location is reminiscent of two hands clasped together in the shape of shell, carrying something very precious.... The vineyard is part of an intact ecosystem and home to wild boar, partridge and grass snakes, as well as providing a breeding ground for rare migratory birds like the European roller and European bee-eaters.

The ancient Romans cultivated wine in this very place. Julius Caesar often rewarded the best warriors in his 10th Legion with a plot of land on the wild island of La Clape. And the Romans liked to build their farmyards in sheltered locations facing the southwest – Laquirou being a

perfect example. The first written reference to a vineyard on this spot dates back to 1495 when it was called “a la Quiro” – Occitan for “little rock”. After the 100 hectare estate – of which 40 hectares are covered with vines – was purchased by the Hug family in 1993, extensive restructuring, renovation and extension work began. In addition to replanting many plots after a detailed analysis of the soils, a new winery building was constructed in 1995. It was built in the typical Southern-French style and, despite its considerable size, the new building fits harmoniously into the existing complex of buildings. The new cellar is well equipped to produce wines of the highest quality. The two most important factors here are the temperature control of all tanks and the barrique cellar, and the use of gravity to transport mash, musts and wines more gently with mechanical pumps.

Grape variety show garden

The ancient Greeks and Romans laid the foundations of our modern wine culture on the shores of the Mediterranean. As a tribute to the Mediterranean wine culture of which the vineyard is a part, a unique show garden has been created at Château Laquirou that brings together some rare, sometimes nearly forgotten grape varieties from many different countries. It showcases rarities like Maticha from Morocco, Bokaskère from Turkey, Einuni from Israel as well as old Languedoc varieties such as Terret or Aspiran.

Herb show garden

The French shrub landscape, the garrigue, is essentially one vast herb garden. After all, lavender not only has a wonderful scent, but relieves fatigue too, while thyme cleanses the respiratory system and sage acts as a disinfectant. Menthe Marocaine also grows in the herb garden of Château Laquirou, along with hyssop, camomile, wormwood and much more. Some visitors believe that just breathing in the fragrance of this garden has a “healing” effect....

The “Jardin de la Méditerranée” at Château Laquirou has been designed in the style of a classic French ornamental garden. Walkways frame a total of 16 separate sections in the garden which can be visited between 9:00am and 6:00pm daily. The shop has the same opening hours.



The old pigeon tower, the estate trademark, now houses a cosy Caveau where visitors can taste and purchase Laquirou wines.

*Mysterious crater
lake: l'Oeil Doux*



La Clape “Grand Cru”

Languedoc is the largest wine-growing region in France. In the vast 250,000 hectares of vineyards in the South of France, La Clape's mere 1,000 hectares is an exclusive speciality. La Clape wines were granted the AOP Coteaux de Languedoc seal in 1985. With its 2011 vintage, this diminutive region ascended into the highest and most exclusive class of Grand Crus of Languedoc. Now the wines bearing their own appellation “La Clape AOP” are reaching the market. With this step, AOC (Appellation d'Origine contrôlée) becomes AOP (Appellation d'Origine protégée).

For further information on AOP La Clape, please visit:
www.laclape.com

La Clape *Sweet-savoury secrets and more....*

Only two kilometres from Chateau Laquirou, the “Massif de la Clape” reveals a unique natural phenomenon called Le Gouffre de l'Oeil Doux. A circular crater opens up abruptly in the middle of the craggy garrigue landscape. A mysterious green lake shimmers at the foot of the 40-metre-high limestone cliffs. Though only a kilometre from the sea, it is a freshwater lake; where the water from is a mystery. Years ago the oceanographer Jacques-Yves Cousteau attempted to shed light on the secret of L'Oeil Doux – in vain. The lake is considered dangerous because of subterranean currents, and swimming is prohibited. The environs of La Clape persistently refuse to reveal all their secrets....

Records show that La Clape was still an offshore island just 600 years ago. Measuring 17 kilometres long by eight kilometres wide, this range of hills was absorbed into the shoreline with the build-up of sediment from the River Aude. Today, its 30 vineyards cultivate a total area of 1000 hectares of vines. The AOP wines are produced with traditional grape varieties such as Syrah, Grenache,

Mourvèdre and Carignan (all red), as well as Bourboulenc, Grenache Blanc, Clairette, Marsanne, Piquepoul, Rolle and Roussanne (all white). The vines are rooted on limestone hills at an altitude between 20 and 250 metres above sea level. The soil composition varies depending on location and the mainly porous limestone mixes with sandstone, clay or shale. La Clape enjoys a Mediterranean climate characterised by hot and dry summers. And yet the heat is broken, by the Cers, a cool, dry north wind, as well as the Marée that brings moist air from the sea to the vines. At 568 millimetres per year per square metre, rainfall is extremely low.



*Barren soil, Mediterranean climate:
The terroir of La Clape was made for
producing exquisite wines.*



Intact ecosystem: The vineyards of Château Laquirou are surrounded by the Garrigue scrubland and a pine landscape.

In the vineyard

40 hectares, 24 parcels, seven varieties

Let's leave aside the question as to whether they "sing", as the great Southern-French poet Frédéric Mistral wrote, or frazzle our nerves with their shrill chirping. One thing is certain: cicadas are as much a part of the terroir of La Clape as the slightly salty breeze, scented with rosemary and thyme, that sweeps gently across the vines. The grapes of Château Laquirou mature in a distinctive, Mediterranean ecosystem. From a bird's eye view, the property is like an island in the midst of the wild garrigue, the shrubby landscape of rosemary, thyme, lavender, juniper, sage, daphne etc. At first glance, the vineyards of Château Laquirou appear to be a single cohesive unit – only upon closer inspection do differences emerge. The parcels that are deeper in the valley basin enjoy soil that is even richer in nutrients than the others, a mixture of sand and organic matter that produces very elegant wines such as the light rosé Sarriette. In contrast, the very chalky soils with their white lustre in the hilly regions, the "Coteaux", where the oldest Grenache and Carignan stock can be up to 60 years old, yield tremendously dense, concentrated wines. The third soil type is a den-

se clay interspersed with red stones. Here, Syrah and Mourvèdre in particular, but also the venerable white Bourboulenc, are able to reach their full potential. Taking advantage of the diverse natural landscape found in this exceptional location, the estate is currently undergoing a conversion process to controlled organic viticulture. Chemical agents such as herbicides, pesticides and insecticides will no longer be used.

Château Laquirou is building exclusively on La Clape's traditional grape varieties such as Grenache, Carignane, Mourvèdre or Bourboulenc. Since their best qualities come to the fore in interaction with each other, the estate – likewise in keeping with regional traditions – does not produce any single-variety wines. All wines produced at Château Laquirou are assemblages. Their compositions can vary slightly from year to year as the different varieties reach varying levels of maturation.

The vintages

The following seven venerable Languedoc vintages are produced at Château Laquirou:

White

Bourboulenc (4 ha)

Is currently only cultivated worldwide on 800 hectares, 50 of which are located in La Clape. Late ripening. Often outstanding, with good structure, citrus aromas and acidity.

Grenache blanc (1,5 ha)

Full-bodied, with subdued herbal aromas and low acidity.

Roussanne (0,25 ha)

Floral and mineral aromas, strong, with good acidity. Storable.

Red

Grenache (12 ha)

Yields on poor terroir fruity, high-alcohol and yet soft wines with little tannin.

Syrah (11 ha)

Scion variety. Aromas of currant and pepper. Tannin-rich, storable.

Carignan (9 ha)

Strong, with a more prominent acidity and much tannin. Often mature aromas of plums and figs.

Mourvèdre (2,5 ha)

Matures very late. Dark coloured, strong, with plenty of tannin and blackberry aromas.

In the cellar

A delicate balancing act between strength and finesse

Special grape varieties also require special vinification methods," says David Amiel, estate manager at Chateau Laquirou. He should know, as his grandfather and his father were winemakers in the region of Narbonne. David is an archetypal Languedocien. Even down to a stint as a rugby player, for several years even at the national level.

"What we at Château Laquirou seek to create is a blend of Mediterranean charm and finesse. We want our wines to invigorate you, not put you to sleep," says David Amiel. He also has little regard for the fad towards ever more voluptuous wines that has spread to Languedoc as well. He points out that the two showpiece red varieties, Grenache and Carignan, require particular creativity and sensitivity. "If the mash is extracted too forcefully, the wine quickly loses its engaging fruitiness and becomes bitter with a hard finish." David Amiel uses tried-and-trusted methods to ensure the red cuvées are given plenty of fresh fruitiness. He ferments Syrah and Carignan grapes to 20 percent using the principle of macération carbonique (car-

bonic maceration). The beery, light basic wine this produces is used to "refresh" the wines that undergo the classic mash fermentation which can take up to one month, while techniques such as macération préfermentaire à froid (particularly with Syrah), but also pigeage, remontage and délestage are used to get optimum colour, fruit and tannin out of the grape skins. Ageing is done both in stainless steel vats and in barriques made from French oak; however the small oak barrel is always used sparingly.

Even though the red varieties make up 70 percent of the wine production at Château Laquirou, the white wines are also very compelling. Thanks to the exquisite Bourboulenc varieties, which form the backbone of the white Laquirou Crus, these wines exhibit a crisp freshness that is rarely found in the white wines from southern France.

The maceration techniques

To extract the very best of all that the traditional red La Clape varieties contains, the following techniques are used for fermenting at Château Laquirou:

Macération Carbonique

For carbonic maceration the whole grape is put intact into the fermentation vessel. The fermentation begins intracellularly in the berries. This gentle procedure produces more fruity, mild wines.

Macération préfermentaire à froid

The freshly crushed and strongly cooled grapes are placed in the fermenter so the juice can begin absorbing colour, fruit and tannin before fermentation begins.

Pigeage

The "cap" (consisting of grape skins) that floats on the surface of the fermenting juice due to the pressure of carbon dioxide is pushed into the must either manually or mechanically using poles or pedals.

Remontage

The skins floating on the fermenting juice are wetted frequently and pushed down by must that has been pumped out from beneath.

Délestage

The juice is completely removed from the fermentation vessel and then pumped again over the skins that remained on the bottom of the tank.

Strict selection: The grapes undergo a second round of meticulous scrutiny on the sorting table before reaching the cellar.





Barrel sampling: Erika Hug Harke, Eckard Harke-Hug and estate manager David Amiel taste the premium wines aged in barriques at Château Laquirou.

*The wines
Garrigue fragrance and
ripe fruits....*

The selection of wines from Château Laquirou ranges from light white Albus and the excellently structured rosé Sarriette to the fully textured Ausines and Aureus that are matured in oak barriques and are the estate's premium reds. All Laquirou wines have one thing in common: They unite the sensuality of southern France with the freshness of the nearby sea.

Albus

A white blend of Bourboulenc, Roussanne and Grenache Blanc. Aromas of citrus, blossoms and Garrigue spicy herbs. Very balanced on the palate, straightforward and fresh. The word Albus comes from Latin and means “white”.

Average age of vine:

20 years

Ageing:

Steel tanks, no malolactic fermentation

Mariage:

Oysters, clams, fried fish, charcuterie

Optimal maturity:

Up to three years after harvesting



Roxanne

This white premium selection takes its name from the eponymous song by the British pop band The Police: a blend of Roussanne, Grenache Blanc and Bourboulenc. Mature and complex aroma with notes of citrus fruits, vanilla, candied orange, fresh herbs and spices. On the palate a complex and rich structure supported by a juicy acidity. Very well-integrated wood notes. Long finish.

Average age of vine:

30 years

Ageing:

Fermented and aged in oak barrels (six months), 50% new wood. No malolactic fermentation

Mariage:

Lobster, salmon or tuna carpaccio, terrines and pates

Optimal maturity:

Up to six years after harvesting



Sarriette

Classic Rosé, produced with a short maceration using traditional La Clape vintages such as Syrah and Grenache. Aromas of red berries, plus hints of almonds, pastries and herbs. Well structured on the palate and robust. Very refreshing in a dry but very balanced way, invigorating and light. Sarriette is the French word for Satureja Hortensis, or savory, one of the herbs growing in the garrigue in La Clape.

Average age of vine:

20 years

Ageing:

Short maceration, fermentation and aging in stainless steel vats.

Mariage:

grilled fish, bouillabaisse, paella, vegetable risotto, Asian dishes

Optimal maturity:

Up to three years after harvesting



Champs Rouge

Red blend, named after a plot at Château Laquiro, produced with Syrah, Grenache, Mourvèdre and Carignan. Aromas of red berries and garrigue herbs. Traces of leather, liquorice and underbrush as well as mineral notes. Wholesome and lively on the palate, prominent tannins and refreshing, well-integrated acidity.

Average age of vine:

30 years

Ageing:

50% in stainless steel vats and 50% in oak barrels (8 months)

Mariage:

Cassoulet and other stews, grilled meats, pasta

Optimal maturity:

Up to four years after harvesting



Ausines

Blend of Syrah (80 percent), Carignan and Grenache from selected parcels of old vines. Aromas of dark forest berries and cherries plus a little liquorice, pepper, tobacco and brown earth. Pronounced mineral notes (graphite). Powerful, spicy, fruity on the palate with complex structures. Supported by ripe tannins and a juicy acidity. Ausines is the Occitan word for holm oak, of which there are some impressive 200-year-old specimens at Château Laquiro.

Average age of vine:

50 years

Ageing:

Eight to ten months in oak barrels, 30% new wood

Mariage:

Venison, beef, lentils, mushroom ragout, aged raw-milk cheese

Optimal maturity:

Up to six years after harvesting



Aureus Prestige

The premium wine of the estate is the result of a two-fold selection. First, only grapes are used from very old vines that are rooted in the best locations, the Co-teaux. Second, for this blend of Syrah (80 percent), Grenache and Carignan, only three or four barrels that have developed superbly are selected. Aromas of red and dark berries, backed by precious spice and herbal notes. Concentrated on the palate with an abundance of fruit, fine-grained tannins and mature acidity. Long finish.

Average age of vine:

50 years

Ageing:

12 to 18 months in new French oak barrels

Mariage:

Spicy Sisteron lamb, Châteaubriand (double sirloin steak), rabbit loin, mushroom ragout, aged raw-milk cheese

Optimal maturity:

Up to eight years after harvesting





Wine-tasting in a southern French atmosphere: visitors can taste all the Laquirou wines in the Caveau. Open daily.



*Playing the piano with a view of the vines:
music and wine in a harmonious symbiosis
at Château Laquirou.*

Mixing Music and Wine Handel, Rock and Trobadore

It is just after the turn of the 19th century in a culturally vibrant Zurich. A clergyman and avid musician, Jacob Christoph Hug, takes over Switzerland's first music shop. Today, more than 200 years later, Erika Hug runs Switzerland's leading music company in the sixth generation. True to the family tradition, she was taught classical violin at an early age. In step with the zeitgeist of her generation, however, she also took an interest in folk, rock and world music. This is why she named the white premium blend grown at Château Laquirou Roxanne, after the eponymous song from 1978 by the British band The Police.

Through her activities at Château Laquirou in La Clape, Erika Hug became familiar with wine culture and the rich musical history of "Langue d'oc", the place where the Occitan language is spoken. A complex, secular musical art form developed here around the second half of the 11th century. The trobadore were poets, composers and singers. They roamed the country entertaining people with Canso (love songs), sirventes (vassal songs) and Balada (dance songs). The troubadours came from all social classes,

with nobles and monks as well as farmers and artists among their ranks. Women also played their part. The Comtesa de Dia (c1140 to 1175) is considered the most famous trobadora.

The performances usually took place in a festive setting. As a novel in verse from the time recounts: "The jugglers are passing by, each wanting to be heard... One tells a story, another accompanies him; one plays the bagpipes, and the next the mandora; one makes the marionettes dance, another juggles knives...." The heyday of troubadour culture in Languedoc lasted about 200 years. A native of Narbonne, Guiraut Riquier (1230 to 1294), is considered the last troubadour in Occitan history. He wrote 89 songs, 48 of which have been preserved. The Crusades against the Cathars and the suppression of regional cultures through French centralism were responsible for the decline of the song culture.

For almost 20 years now, the Occitan culture has been experiencing a renaissance in Languedoc. This is evidenced by the popularity of private schools called calendretas, where Occitan is taught. In

*The Languedoc was
the cradle of the
troubadour culture.*



Old love songs set to music again

The composer, author and anthropologist Gérard Zuchetto is currently one of the most popular artists singing in the traditional style, who has released a whole series of CD recordings since 1985. Using replicas of ancient, long-lost instruments, he is pursuing a concept he describes as "Motz de Valor" ("words of value"). Zuchetto is also a founding director of the Trobar Na Loba Centre in Carcassonne that focuses on the study and dissemination of the Occitan troubadour culture of the 12th and 13th century.

Recordings by Gérard Zuchetto and other performers of traditional medieval troubadour music culture are available from Musik Hug in Zurich (Switzerland), tel. +41 (0)44 269 41 82 or can be bought directly at Château Laquirou. An overview of contemporary Occitan music can be found on the inner flap on the last page of this booklet.

many villages there are also choirs that sing in Occitan. Many professional bands are re-interpreting the medieval songs using traditional instruments such as the lute, harp, bagpipes, bow fiddle, hurdy-gurdy and accordion, often accompanied by guitar, bass, keyboard, saxophone and drums. Old wind instruments such as various types of flutes and the Autbòi, a special kind of the oboe, also figure prominently. The compositions featuring this instrument are reminiscent of shepherd soundscapes marked by the bleating of the animals, the tinkling of bells and the shouts and whistles of their minders. Several younger artists have begun combining troubadour songs with influences from jazz, rock and even hip hop.

Due to the resurgence of regional culture, interest in the Christian community of the Cathars is growing again. They populated the Languedoc area from the 12th to the 14th Century in the heyday of the troubadour movement. The Cathars resided mainly in the remote foothills of the Pyrenees and Cevennes and lived a modest, ascetic and reclusive life until they were persecuted and largely wiped out by the Roman Church's quest

to eradicate heresy in the Cathar crusades.

A number of musicians are setting poetry by contemporary Occitan poets to music so a wider audience could enjoy them. The famous singer Gerard Zuchetto has even arranged music to a selection of poems by René Nelli (1906 to 1982). In his poem La Tronadissa he writes:

*The rumbling of thunder
buries itself in the freshness of the valley*

*The birds have flown away
with the colours of the land*

*Only the paths that lose the horizon
bring me closer to what I love*

Occitan girl power

The six ladies who make up La Mal Coiffée interpret Occitan folk songs with Mediterranean temperament, electrifying freshness and archaic force. Many of the songs come from the treasure trove of ancient troubadours. The dynamism of their performance come from six-part a cappella singing and rapid drum rolls accompanied by period instruments. Their Chansons languedociennes des Vignes et des Bistrots mostly describe rural life. In the song Roseta, for example, a young woman marries the village blacksmith although she is terrified of the sparks flying in his workshop ...

Recordings of La Mal Coiffée and other performers of music of the Occitan culture are available from Musik Hug in Zurich (Switzerland), tel. +41 (0)44 269 41 82 or can be bought directly at Château Laquirou. An overview of contemporary Occitan music can be found on the inner flap on the last page of this booklet.



Treasure trove in Languedoc: The market in Narbonne sells the finest products the earth and the sea have to offer.



An institution in Narbonne since 1901: The market hall in the centre.



Savoir-vivre “Entre terre et mer”

Once the chefs and gourmets in the Halles de Narbonne have tucked the freshly caught fish and the vegetables with dirt still clinging to them into their bags, they head for the tapas bar to enjoy a glass of white La Clape with “Pa amb tomàquet” (toasted white bread rubbed with garlic and tomato and drizzled with olive oil). The Occitan spoken here has more in common with Catalan than with French and the Catalan influence is clearly evident in Narbonne’s cuisine. The Rouget (red mullet) is not served with French ratatouille but with Catalan Escalivada – a delicacy made of eggplant, peppers, onions and tomatoes that are grilled then peeled, cut into strips and drizzled with olive oil. Narbonne’s market hall is open daily. The spectacular metal pavilion dating from 1901 is a meeting place for true connoisseurs. It stands in sharp contrast to the weekly markets in various country towns in the South of France which are catering increasingly to tourists.

The wines of Château Laquirou harmonise superbly with the various specialties found in Languedoc, which come from

both the sea and the earth. The fresh, fruity white Albus tastes fabulous with the fabulous oysters taken from the Etang de Gruissan less than twenty kilometres from the Château. When eating the great classic of the Languedoc cuisine, the legendary cassoulet, we recommend the Champs Rouge. Incidentally, a skilfully prepared cassoulet is not just a dish, but a work of art. Aficionados debate for hours about the quality of the ingredients such as duck fat, bacon or sausage from a local farmer. The issue of how often to stir the crust that forms when baking has yet to be resolved completely. The authenticity of cassoulet is not monitored by the authorities, but by an equally strict institution called La Grande Confrérie du Cassoulet...

Tips

La Perle Gruissanaise

Base Conchylicole
6/7 Avenue de la Clape
F-11430 Gruissan
Tel. +33 (0)4 68 49 23 24
Opening hours: daily from 9am to 7pm

Enjoy freshly harvested oysters and mussels while sitting on comfortable wooden benches at the beach. Tip: Include a chilled Albus from Château Laquirou and some dark bread and butter in your backpack!

Les Halles de Narbonne

Boulevard Docteur Ferroul
F-11100 Narbonne
Tel. +33 (0)4 68 32 63 99
www.narbonne.halles.fr
Open every day of the year from 7am to 1pm

The gourmets’ meeting place in Narbonne. After a visit to the market, take a stroll to the 13th century cathedral. In front of the town hall there is an exposed piece of the Via Domitia, the first Roman road built in Gaul.



Contact information

Directions from the north:

Leave the A9 motorway at exit 36 (Béziers-Ouest) and then join the D64 towards Béziers and then turn off after a few hundred metres onto D14 towards Lespignan. Take the D14 which turns into the D618 to Fleury where, in the city centre, you take the D1118 to Saint-Pierre-la-Mer. Now watch for the Château Laquirou signs.

Directions from the south:

Leave the A9 motorway at exit 37 (Narbonne-Est), turn right into the D168 at the first roundabout. Following the winding road some 12 km to Narbonne-Plage. There, take the D1118 along the coast to Saint-Pierre-la-Mer. In Saint-Pierre-la-Mer continue in the direction of Fleury (still D1118). Now watch for signs to Château Laquirou.

Château Laquirou

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www.chateaulaquirou.com

Visiting hours:

Monday to Friday from 9am to 6pm. Also open on weekends in summer. Group tours require prior arrangement by phone.

Erika Hug Harke and Eckard Harke-Hug have been the dedicated owners of Château Laquirou since 1993.



CHÂTEAU
LAQUIROU



www.chateaulaquirou.com

concept and production: mettlar vaterlaus gmbh, zürich

