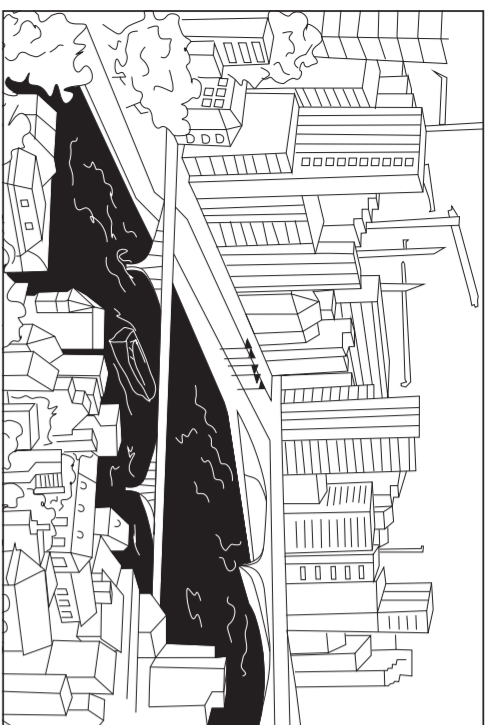


Site in the Liège city center, this contribution proposes an urban winery that blends terroir fragments across the Blue Banana, exploring protection regulations that can build on upon the knowledge, tradition, and novel techniques of winemaking.

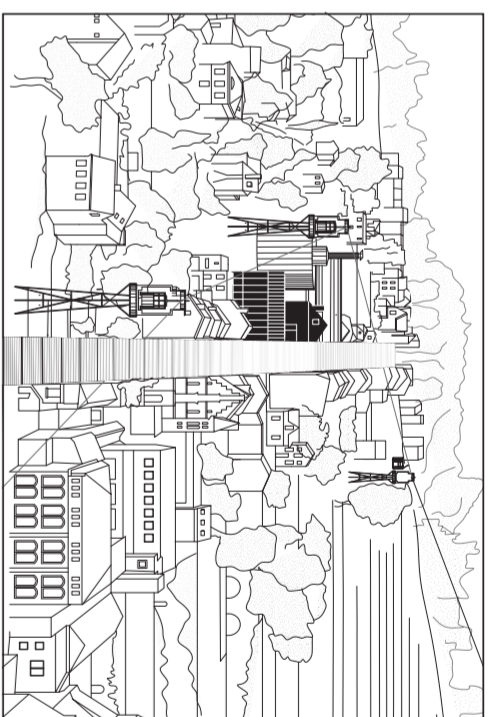




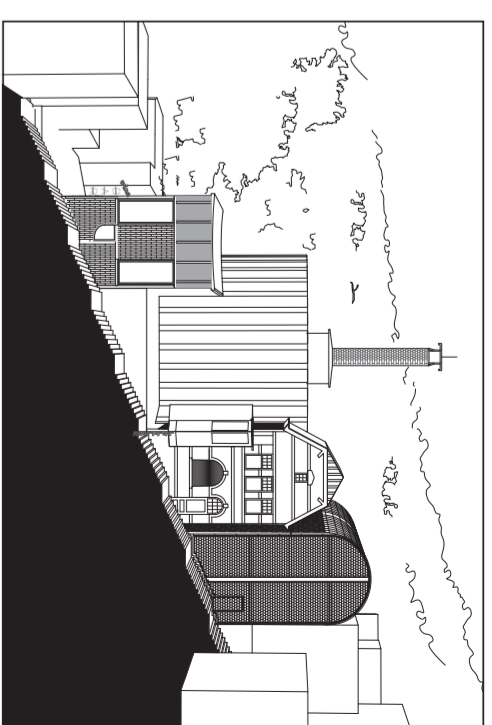
Lège is a city with a maritime climate situated in the valley of river Meuse, and the third most populous urban area in Belgium. Widely known as the former industrial backbone of Wallonia, part of the Sillon Industriel, Lège is still the economic and cultural center of the region. Domus Leo utilizes its strategic position in order to bring production back into the city, in an attempt to revitalize the past glory.



Domus Leo is an urban winery that reassembles terroir fragments from different countries within the Blue Banana to produce high-end wine. As climate change is altering viticulture and its associated terroir, the future of wine production will lie in the north. 17 hectares of Riesling, Pinot Noir, Chardonnay, and various youthful cross grapes—cultivated in terroirs within the Meuse-Rhine Euroregion—form the base for Domus Leo signature wine blends.



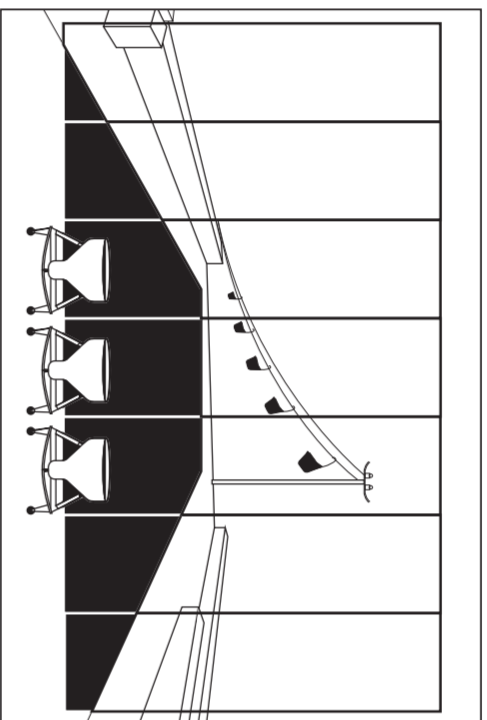
After the harvest—that takes place between August and October—the hand-picked grape varieties, grown within a transnational cooperation between 3 different terroirs, are transferred to the winery. In the city center of Lège, Domus Leo occupies a plot of 1,500 m² in the middle of the Montagne de Bueren. A 19th century grandiose staircase with 374 steps that serves as the entrance to the citadel.



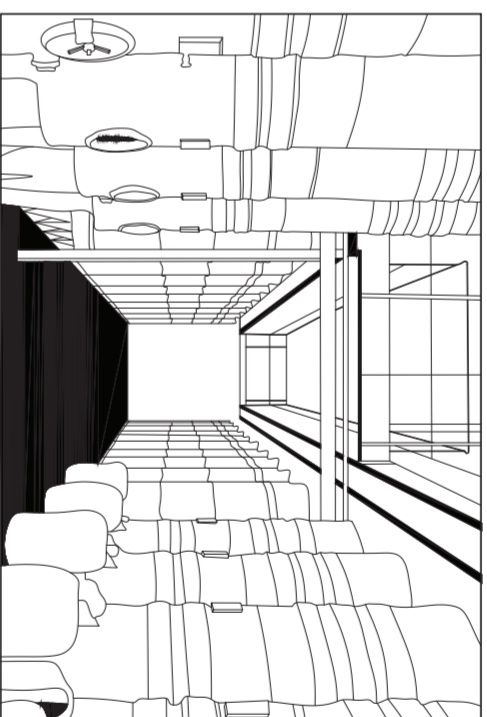
Domus Leo is not a Chateau, nor a Domain. It is rather a Domain, the urban equivalent of a wine making estate, bringing wine production closer to wine lovers. It forms the new viticultural epilogue of the Meuse-Rhine Euroregion—the city-corridor of Aachen–Maastricht–Lège. What singles the name out is the lion, the emblem of all three cities.



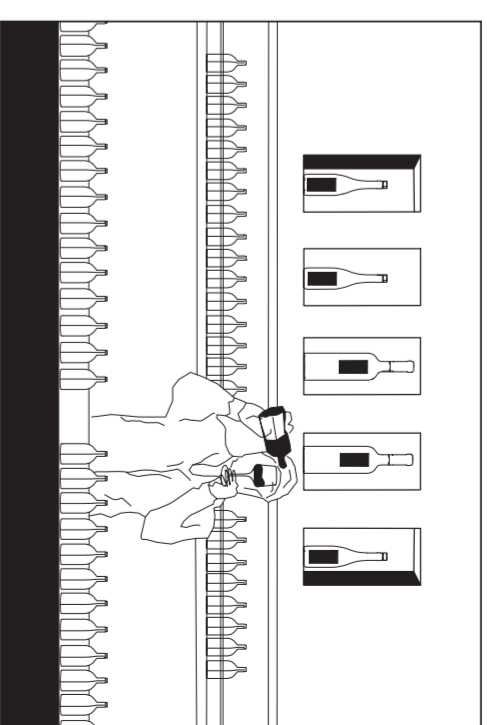
At the same time, Domus Leo brings a revolution to the European network of wine by importing extra 200 tons of grapes per year from small vineyards all over Europe, according to each year's overproduction or indicated climate.



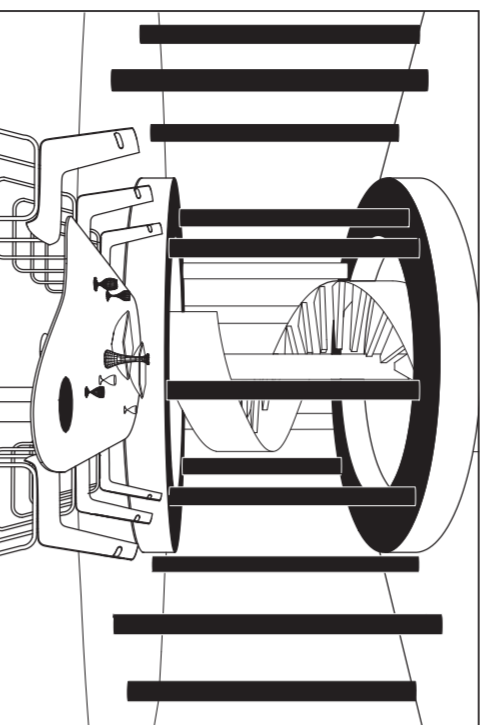
The imported grapes from the offshore vineyards are transferred in containers via waterways. They go through a first stage, whole-grape fermentation in less than six weeks while on their way to Lège, through the method of semi-carbonic maceration. The grapes enter the building from the vat room terrace, via a funicular cableway.



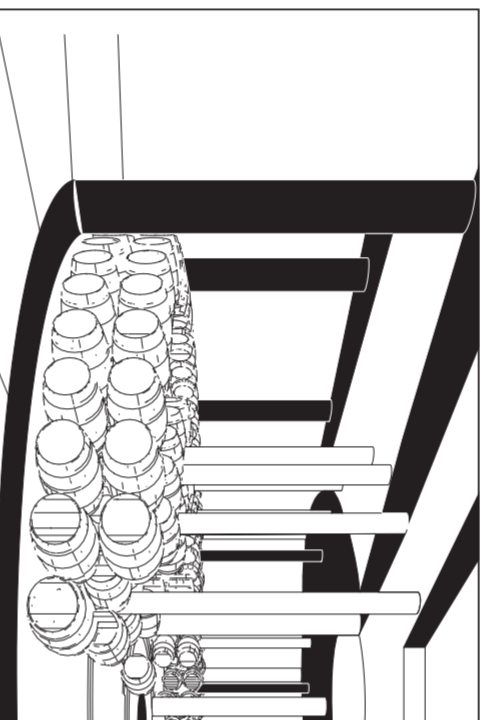
The vat room—a 15m high, yeast, linear building—houses the machinery for manual sorting and pressing, 35 vinification vats of various sizes for fermentation, and the chemical processes such as mixing of grapes, micro-oxygenation, clarification with fining agents and reverse osmosis. There, during October and November, the grapes are vinified and blended with the Domus Leo signature base, in order to mature within the urban setting.



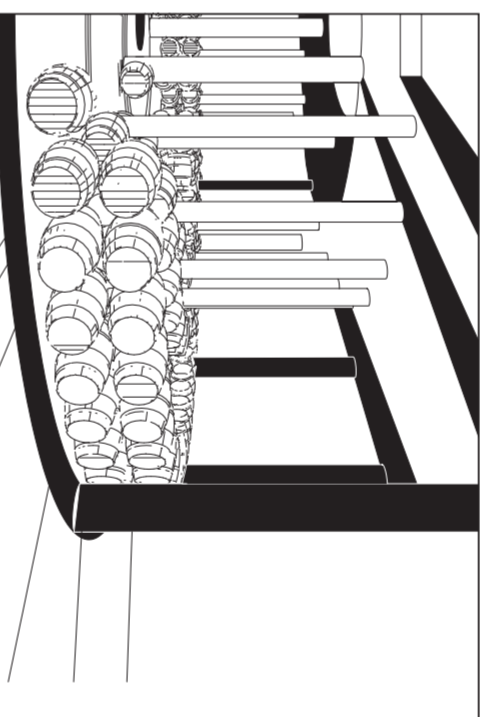
Domus Leo proposes a European blended experience in the city. When future generations may not be able to enjoy the same style of the Bordeaux wine—as protected and produced during the 20th and 21st century—special wine blends will determine the future of wine production. This paradigm shift, subserved by the recent pandemic and the ambiguous protectionist rhetoric of our times, is making the distinction of the winery and the vineyard possible.



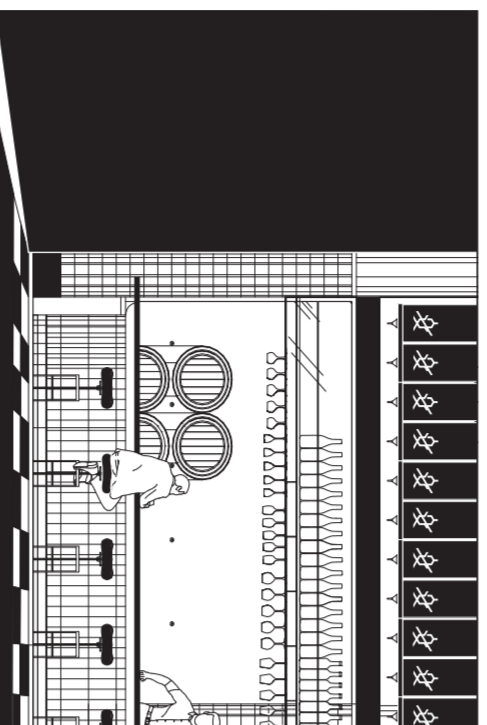
Domus Leo normally launches 1 signature blend, 1 special blend, and 1 value for money blend of the year. Domus Leo wine blends are produced by the master blender and owner of the winery, through both organoleptic and scientific approaches. Events, where masterblenders from all over the world are hosted to develop their own Domus Leo recipes, occur periodically, bringing in exotic ideas.



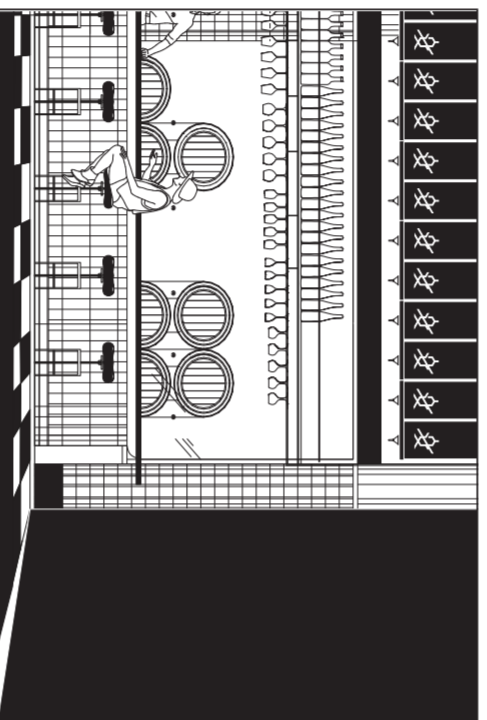
After the blending process, the wine needs to be stored and preserved in order to mature in huge oak barrels. The wine cellar is an underground hall with obscure lighting conditions. It is connected to a scapell tower that captures the light through a dormer, delivering it to great depths.



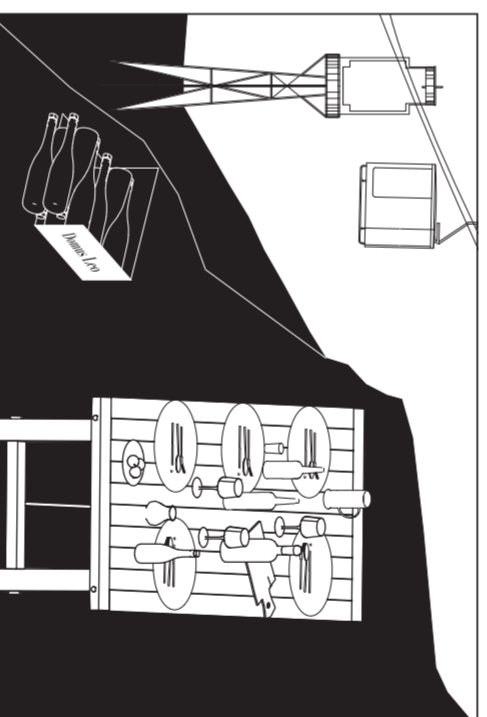
The wine cellar utilizes both gravity and technical innovations in order to accommodate the barrels at a fixed and constant temperature between 12° and 15° and a humidity level between 80%-90%. Domus Leo sells en primeur barrels.



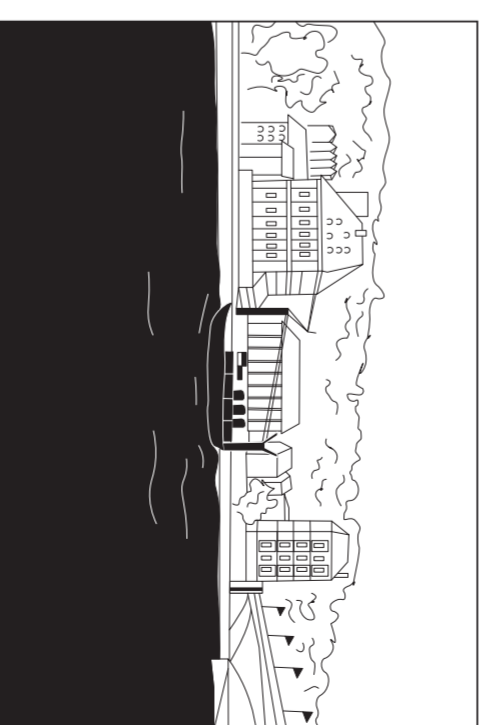
Domus Leo consists of an anonymous wine bar, operating from Thursday to Sunday. From the AI sales representative to the visiting business man and the (local) wine lover, potential buyers can enjoy Domus Leo signature wine blends via their respective glasses or bottles. The bold types are even challenged to create their own blends from tap!



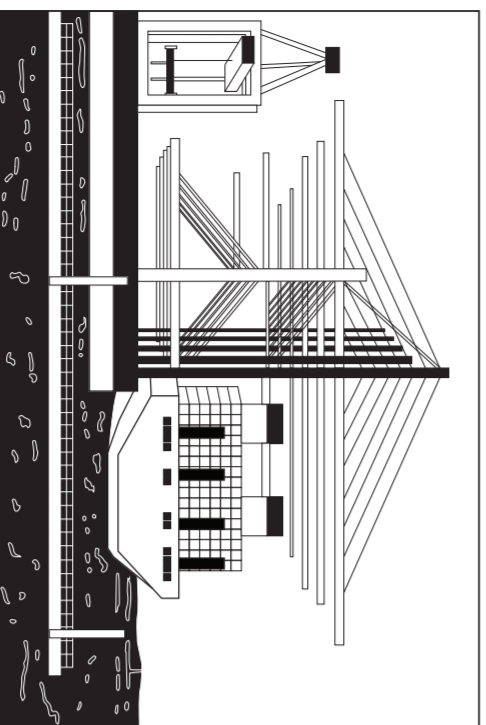
Blending has always been a strategy to mediate climate shifts within the wine industry. A blend has its roots in wine knowledge and tradition, being always greater than the sum of its parts. As the weather creates a new set of conditions that alters the way grapes ripen and make wine after each harvest, blend recipes are unique and can only be used once.



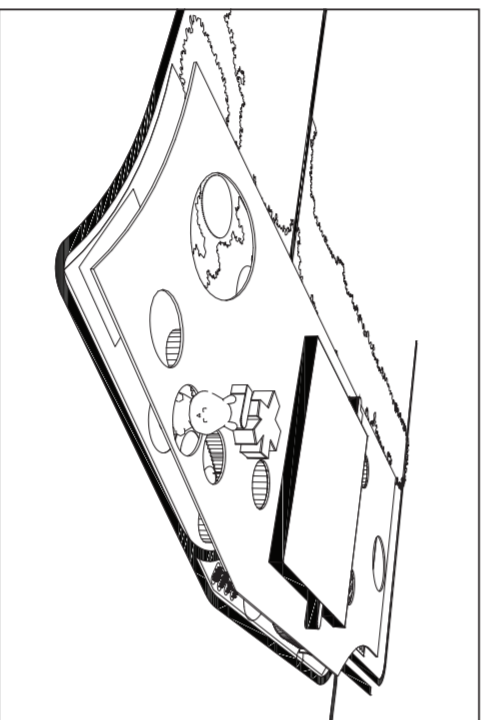
The corked wine bottles are stored in metal cases of 12, ready to be sent out for delivery, supplying local restaurants, the AI supermarket chain, and private consumers. Before or after the customers and visitors invest, either by purchasing a unique case or by speculating upon en primeur barrels, wine tasting and pairing is offered at the terrace.



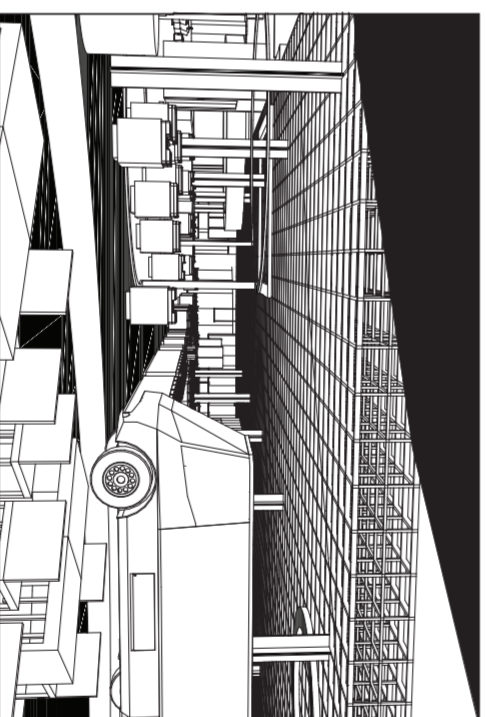
Additional infrastructure, such as platforms on the river and a funicular cableway for transportation, connect the winery and its products to the waterways, ultimately leading to Albert supermarkets. Domus Leo exports cases of its signature blends, barrels, and wine tanks specifically catering to the supermarket's sales floor.



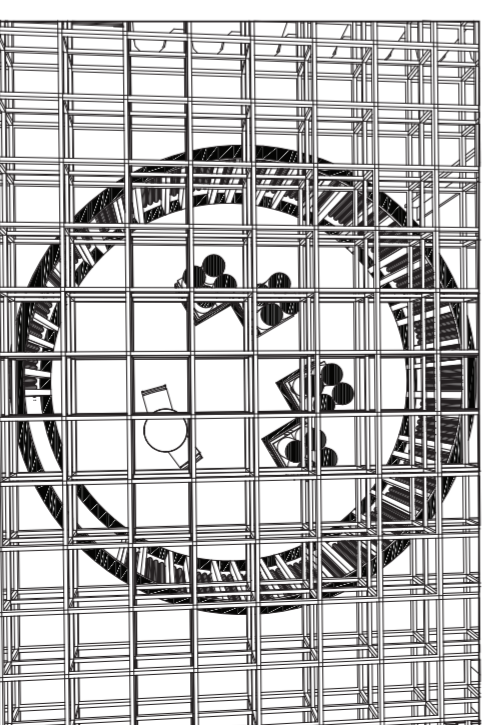
The containers with the bottle cases, wine tanks, and barrels arrive at the port of Rotterdam. In Maasvlakte, cranes unload the cargo boats. Domus Leo wine is then transferred from the Futurland to the rest of the world.



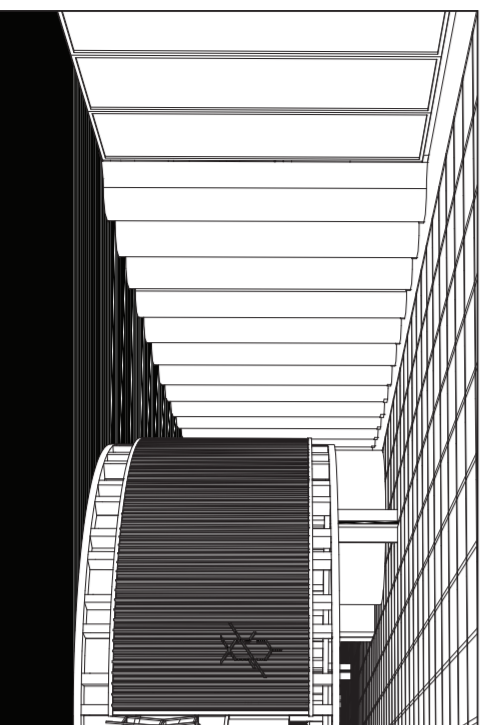
The Domus Leo wine tanks reach their destination, the Albert supermarket on Maritinus Nijfolaan in Delft. Albert functions within a just-in-time production system, integrating an automated distribution center on the ceiling for deliveries across the Netherlands.



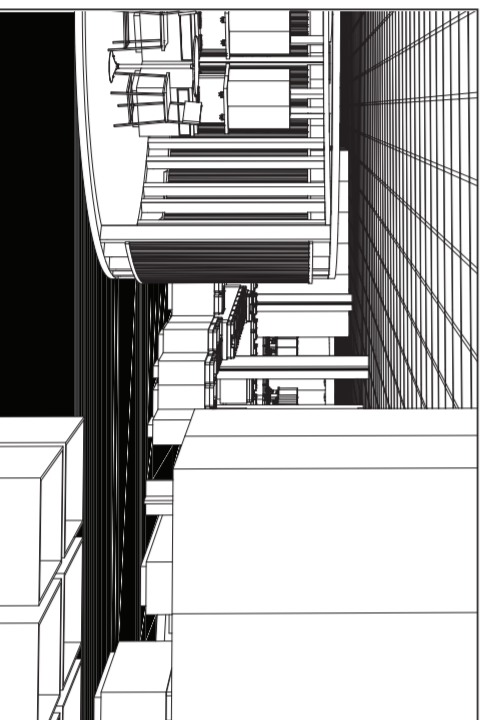
The wine tanks are delivered in e-trucks—sorted regarding the blending categories—to the dynamic loading dock located on the supermarket's sales floor. Ocado robots lift the tanks with magnetic robotic arms and place them in the static grid ceiling above the sales floor that forms the distribution center for Ahold Delhaize.



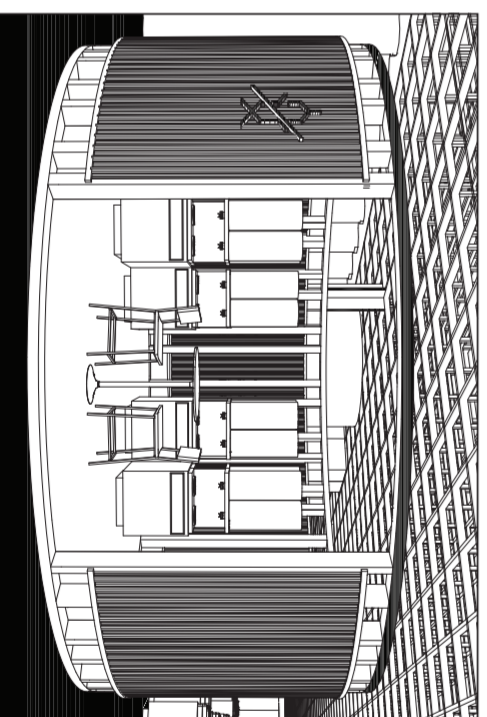
Domus Leo offers a European blended experience in all Albert supermarkets, inside the exclusive Domus Leo shop-in-a-shop. An independently curated circular volume that floats in the open sales floor, located below the high-yield core of the building in order for the tanks to be easily replaced by the Ocado robots.



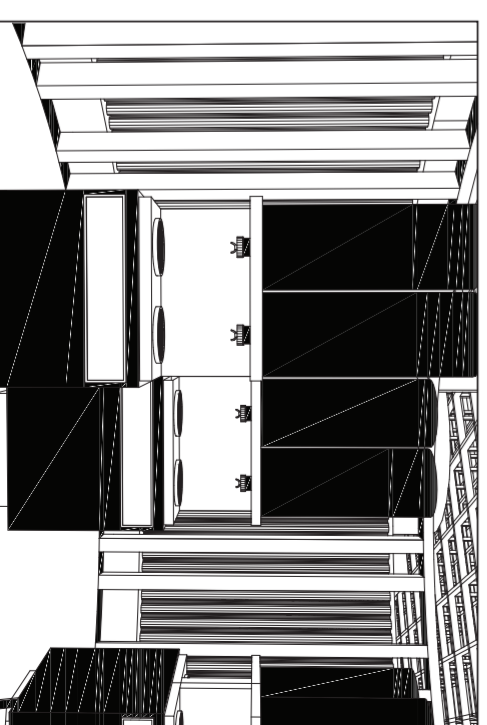
Albert demonstrates an innovative retail experience beyond the technology of the integrated distribution center, extending its perimeter toward the Delft city center to establish a new civic presence.



Domus Leo shop-in-a-shop is strategically located in the designated slow-paced zone—along the building's periphery and next to a public green area—, filled with product demonstrations, workshops, and exclusive shops that entice consumers into the supermarket.

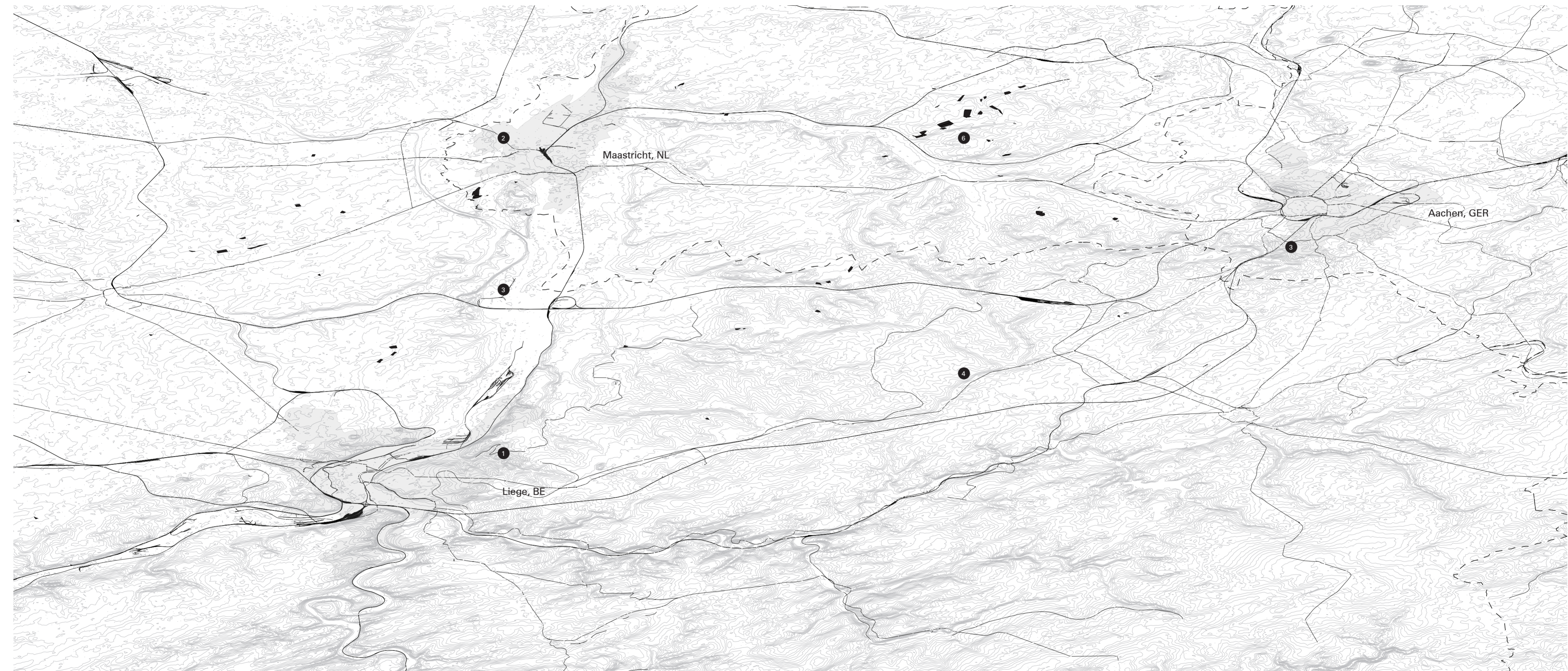


Domus Leo offers a novel tasting experience, challenging the consumer to create unique wine blends from different countries straight from the wine tanks with the guidance of a resident sommelier. The consumer can choose the taste profile, flavors, and provenance of his preference to create a custom-made wine blend.



The bulk shelves for the wine tanks digital signage showcasing the provenance of each wine. The non-disposable metal container is only purchased once and can be refilled afterwards. Eponymous, metal wine bottle cases with a capacity of up to 12 bottles are sold separately. Cheers!

1/8



1 Liège, Belgium
2 Maastricht, Netherlands
3 Aachen, Germany
4 Railway Network
5 Highway Connection
6 Vineyards

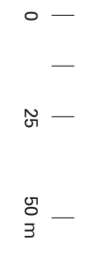
0 5 10 km

Located within the Meuse-Rhine Euroregion—a central part of the Blue Banana European urbanization corridor—the contribution utilizes its strategic position in order to transfer and blend grapes from three different terroirs in the shape of a triangle: the Dutch Province of Limburg and the city of Maastricht, the German Region of Aachen, and the Belgian Liège Province.

2/8

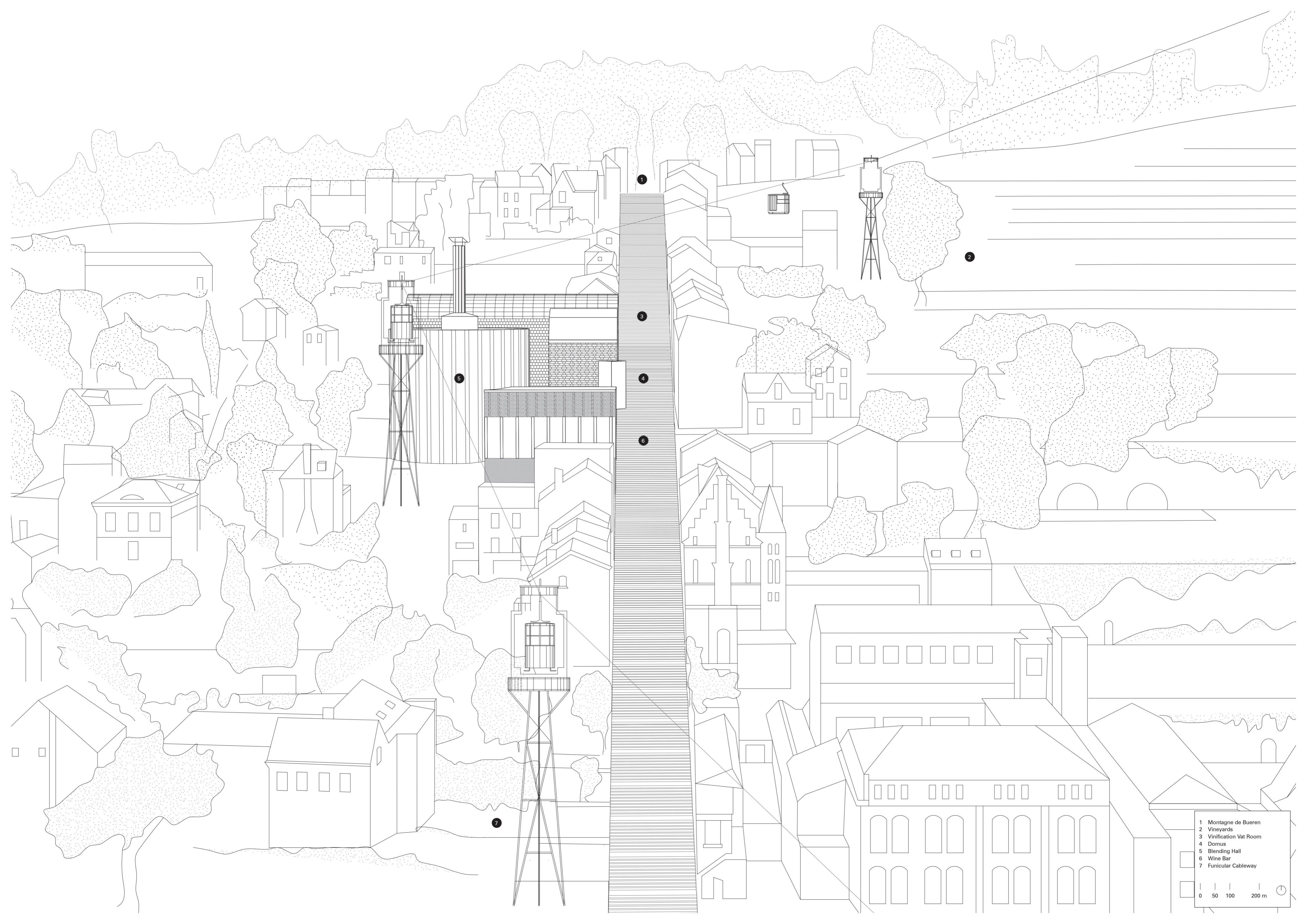


- 1 River Platform
- 2 Funicular Cableway
- 3 Montagne de Bueren
- 4 Domain Leo
- 5 Vineyards
- 6 Liège Citadel

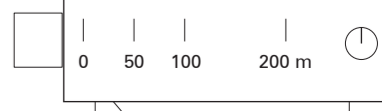


Liège, part of the Sillon industriel and the former industrial backbone of Wallonia, is still the economic and cultural center of the region, forming a fertile ground for the urban winery development. Infrastructural elements such as platforms on the river and a funicular cableway for transportation are added, in order to connect the winery and its products to the waterways.

3/8

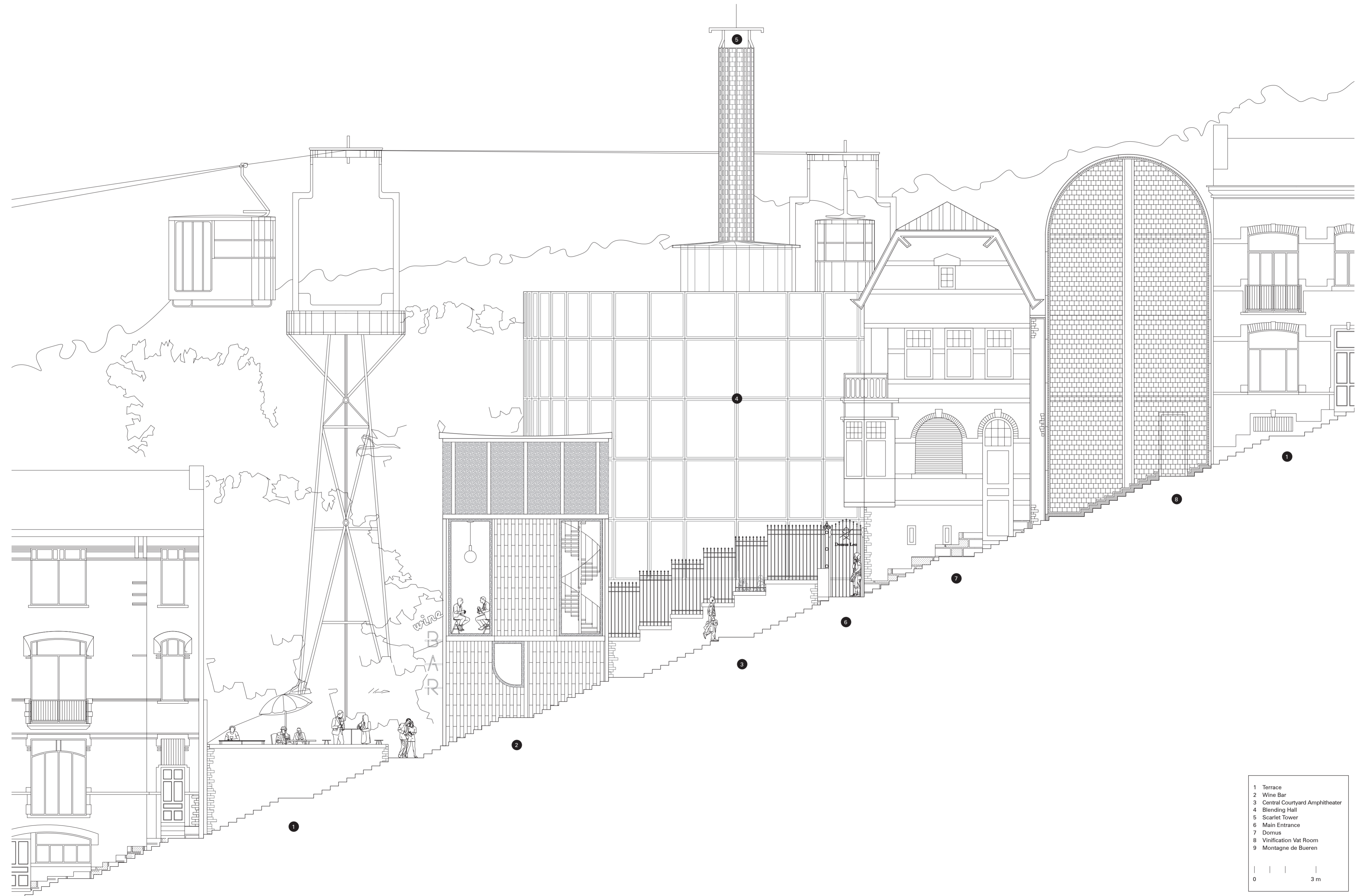


- 1 Montagne de Bueren
- 2 Vineyards
- 3 Vinification Vat Room
- 4 Domus
- 5 Blending Hall
- 6 Wine Bar
- 7 Funicular Cableway



The contribution occupies an L-shape plot of 1,500 square meters in the middle of the Montagne de Bueren, a nineteenth-century grandiose staircase composed of 374 steps that not only serves as the entrance to Liege's citadel but is also a new-found pilgrimage route for wine enthusiasts. The winery is developed in three different buildings around a traditional town-house in the middle of the staircase.

4/8

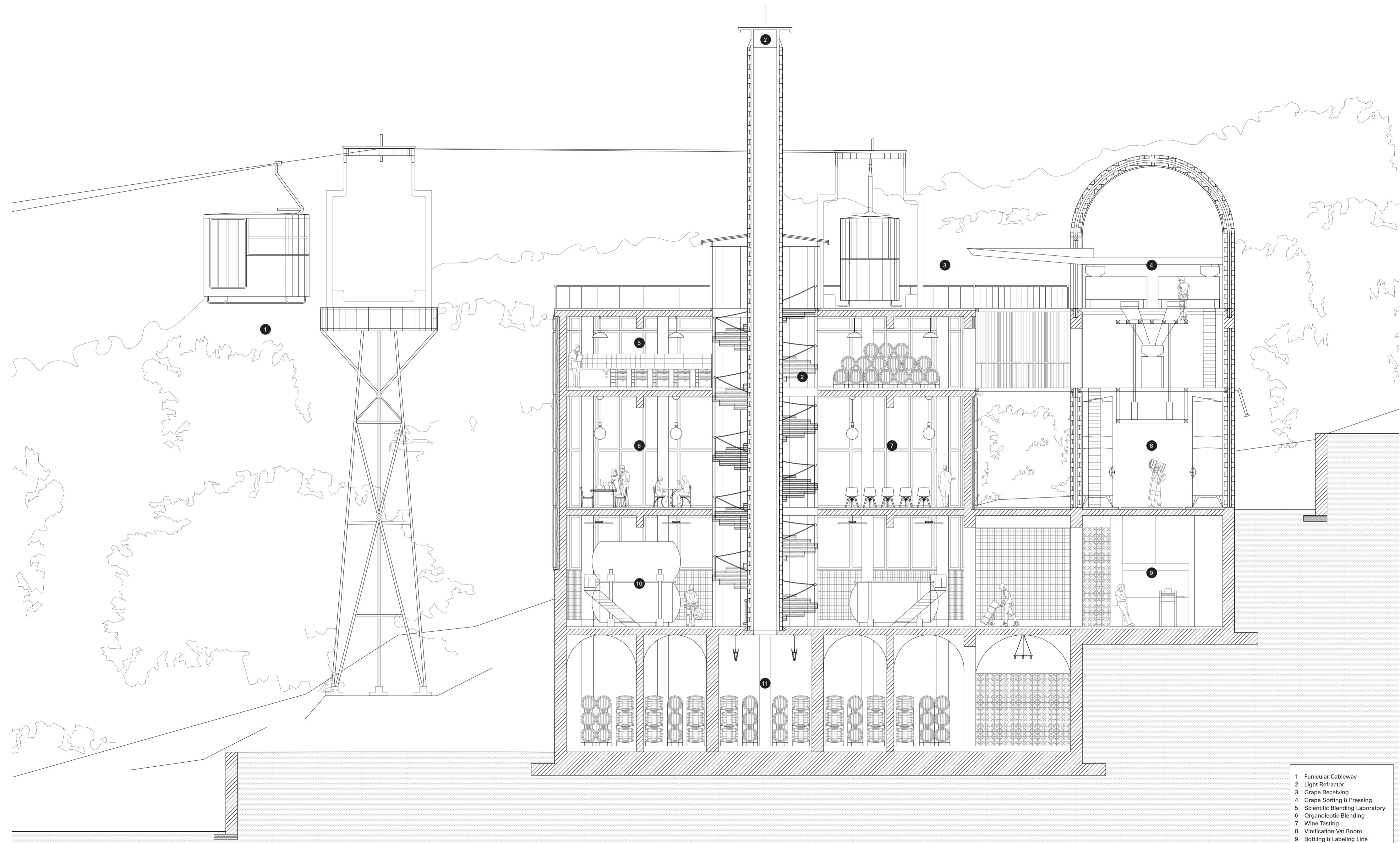


- 1 Terrace
- 2 Wine Bar
- 3 Central Courtyard Amphitheater
- 4 Blending Hall
- 5 Scarlet Tower
- 6 Main Entrance
- 7 Domus
- 8 Vinification Vat Room
- 9 Montagne de Bueren

0 3 m

Visitors enter from three different levels, encountering the building from a bottom-up perspective, leading from consumption to production: the bar and its respective terrace on the lower level, the central courtyard level designed as an amphitheater, and the main entrance accessible from the upper levels. The facade represents the reimagined image of Liège, and the materials used are local to the Meuse-Rhine Euroregion.

5/8



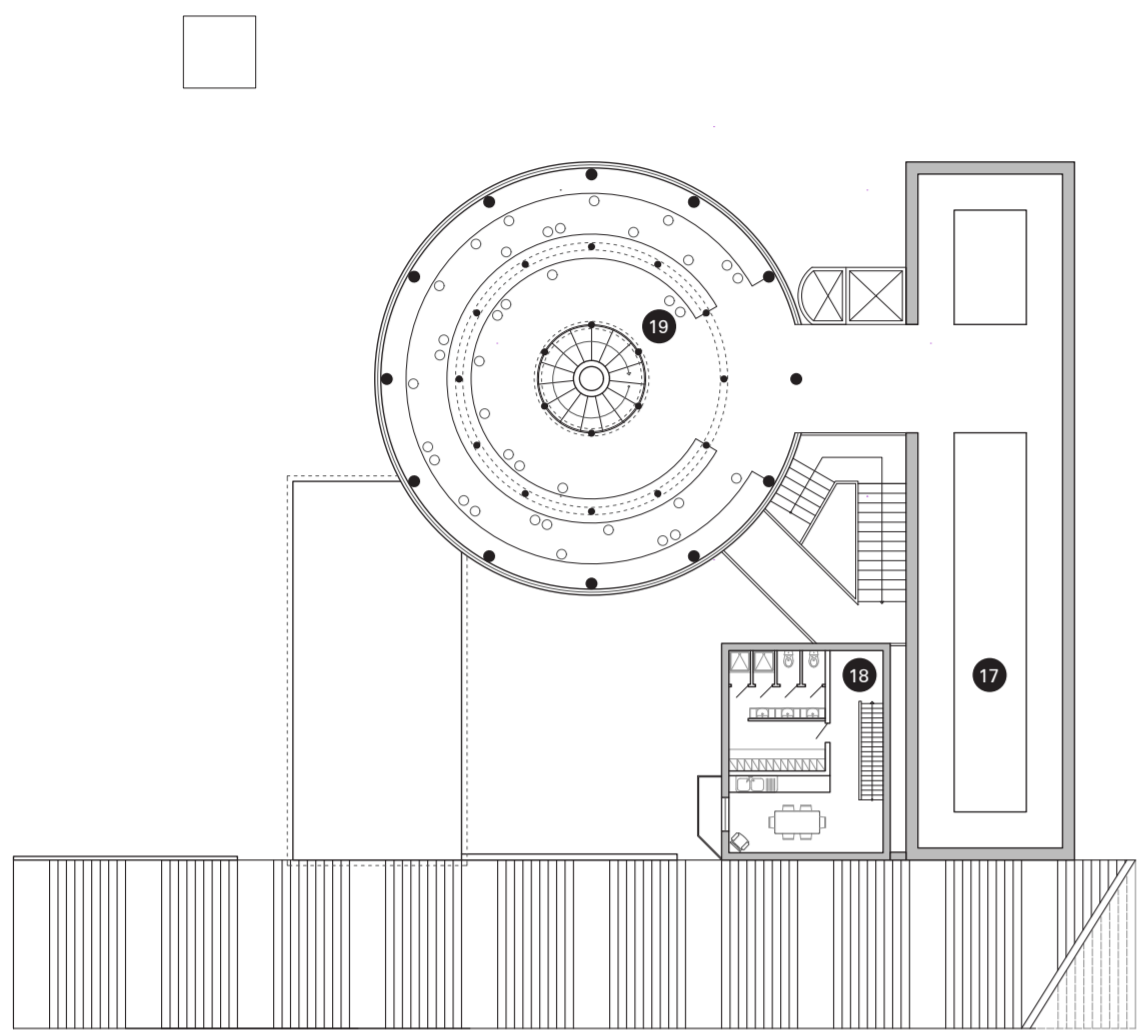
- 1 Funicular Cableway
- 2 Light Refractor
- 3 Grape Receiving
- 4 Grape Sorting & Pressing
- 5 Scientific Blending Laboratory
- 6 Organoleptic Blending
- 7 Wine Tasting
- 8 Vinification Vat Room
- 9 Bottling & Labeling Line
- 10 Tank (1st) Cellar
- 11 Bar (2nd) Cellar

0 | | | 3 m

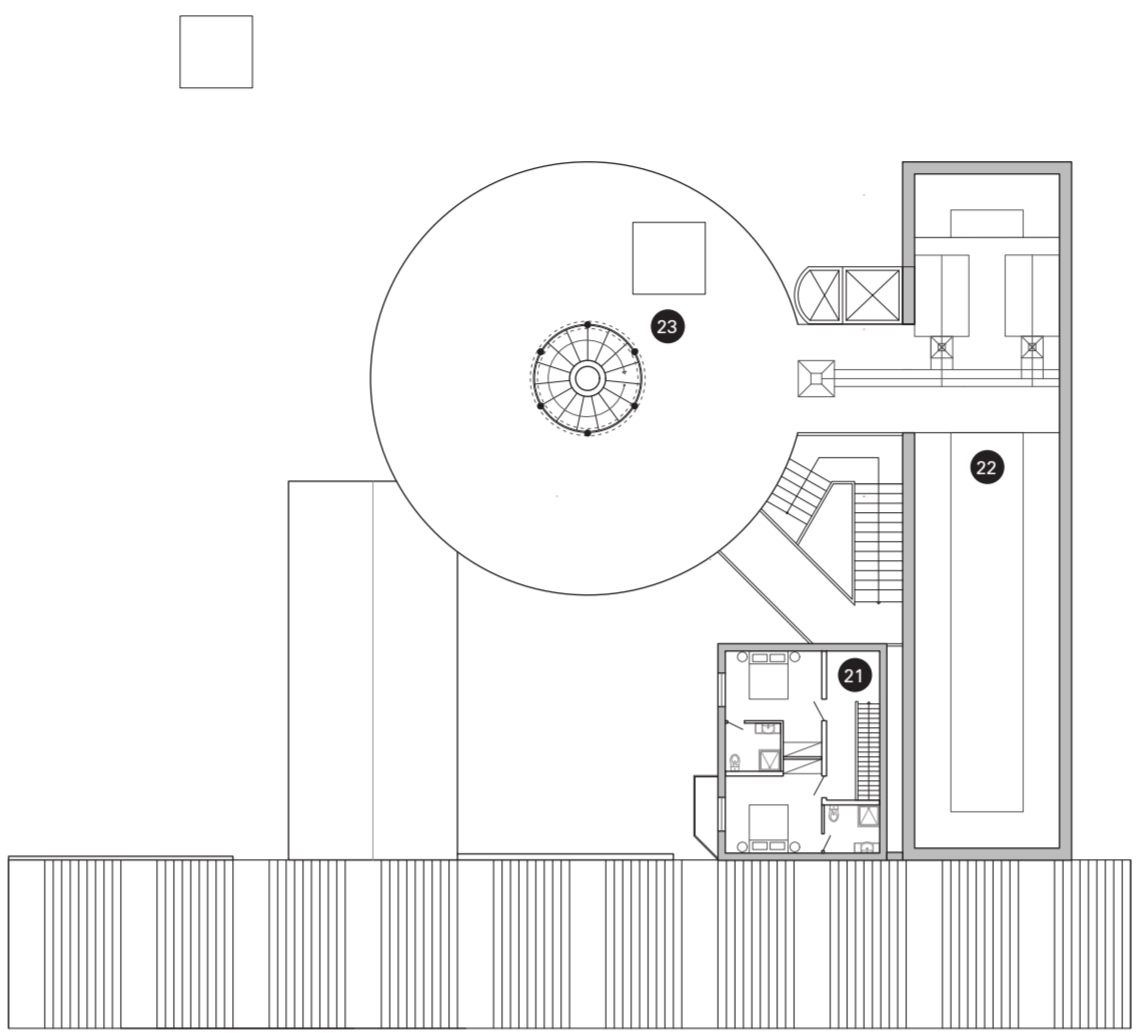
Grapes are received from the terrace to the upper level of the winery, making their way down through the building, from production to consumption. From the vat room to the laboratory and cellar, the section of the wine production facilities follows the gravitational process of winemaking, ensuring an innovative design to protect the grapes—a must during the first stages of production—and a connection to the blending hall at every level of the vinification process.

6/8

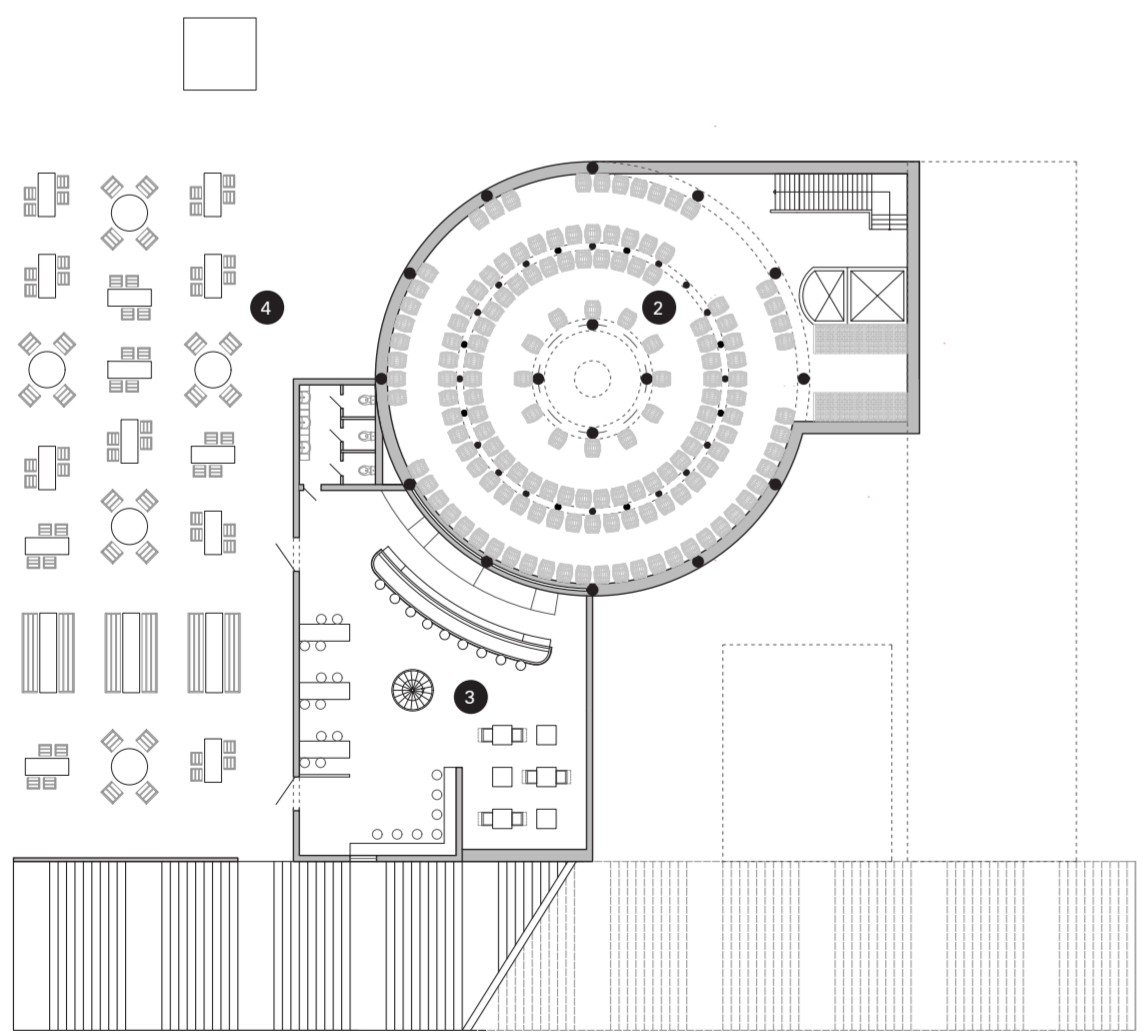
- 1 Level 1
- 2 Barrel (2nd) Cellar
- 3 Wine Bar
- 4 Terrace
- 5 Level 2
- 6 Tank (1st) Cellar
- 7 Bottling & Labeling Line
- 8 Bottle Cellar
- 9 Main Entrance & Amphitheater
- 10 Panorama Bar
- 11 Level 3
- 12 Organoleptic Blending
- 13 Vinification Vat Room
- 14 Concierge
- 15 Private Dining
- 16 Level 4
- 17 Vinification Vat Room
- 18 Employee Area
- 19 Scientific Blending Laboratory
- 20 Level 5
- 21 Guest House
- 22 Grape Sorting and Pressing
- 23 Grape Receiving Funicular



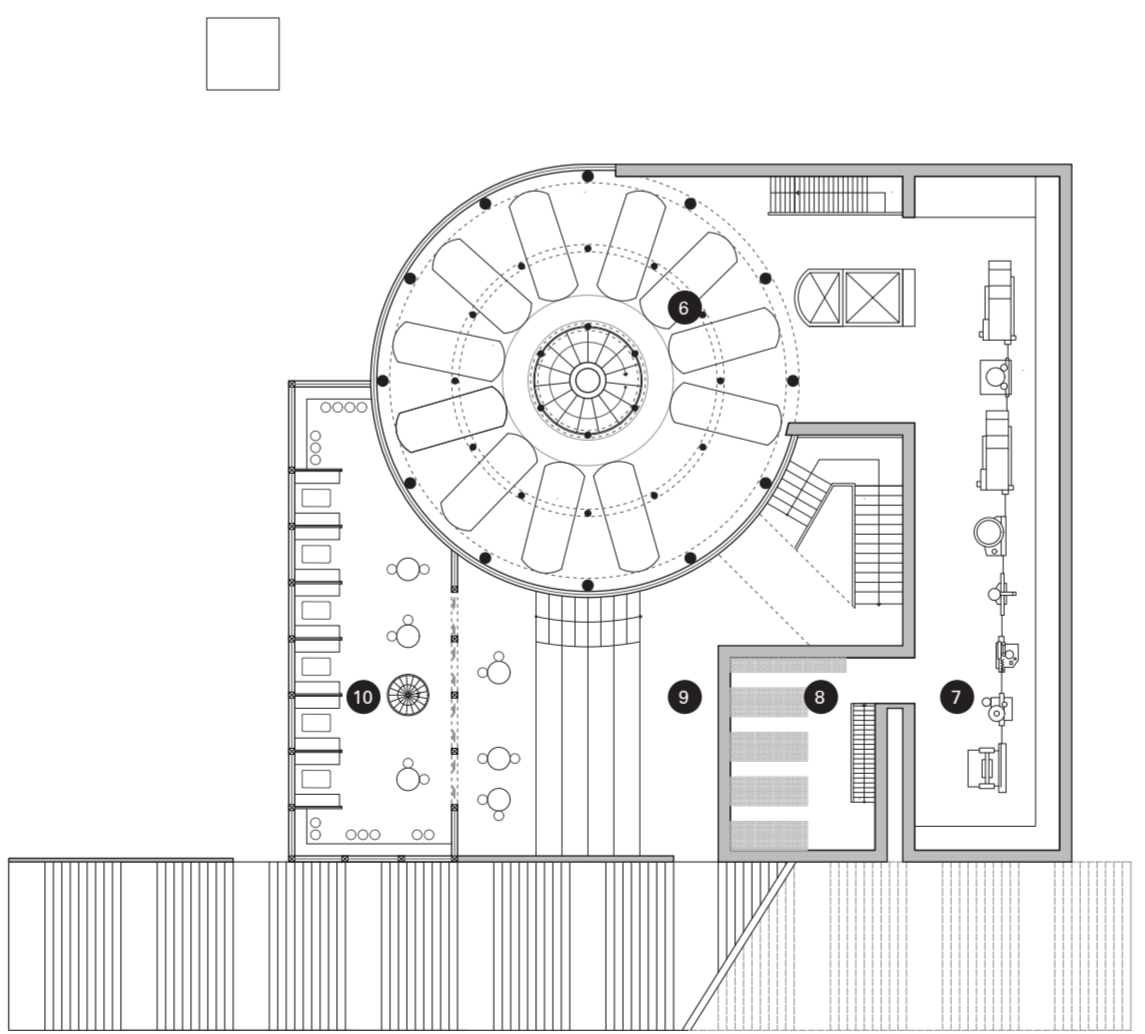
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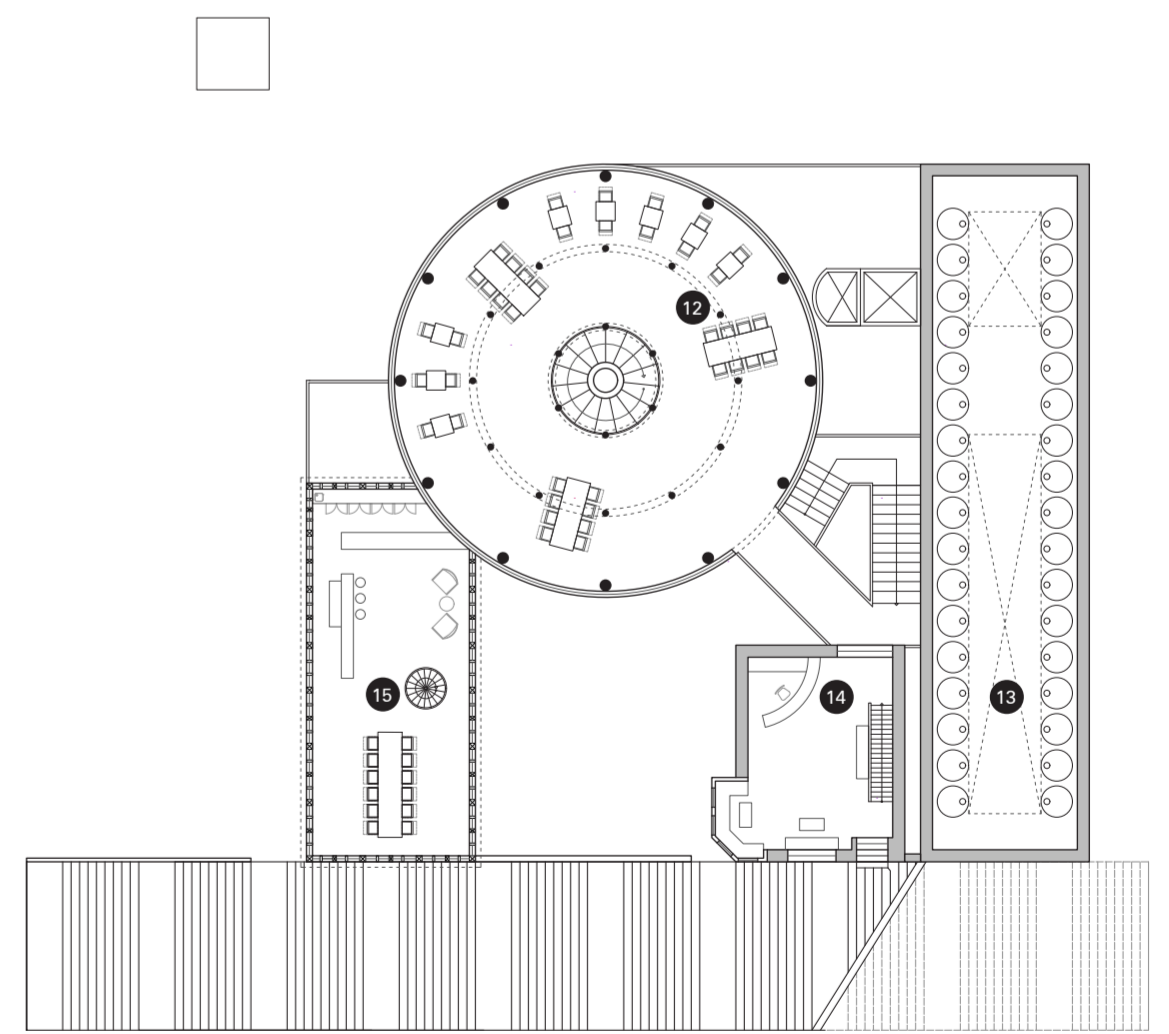
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1



5



11

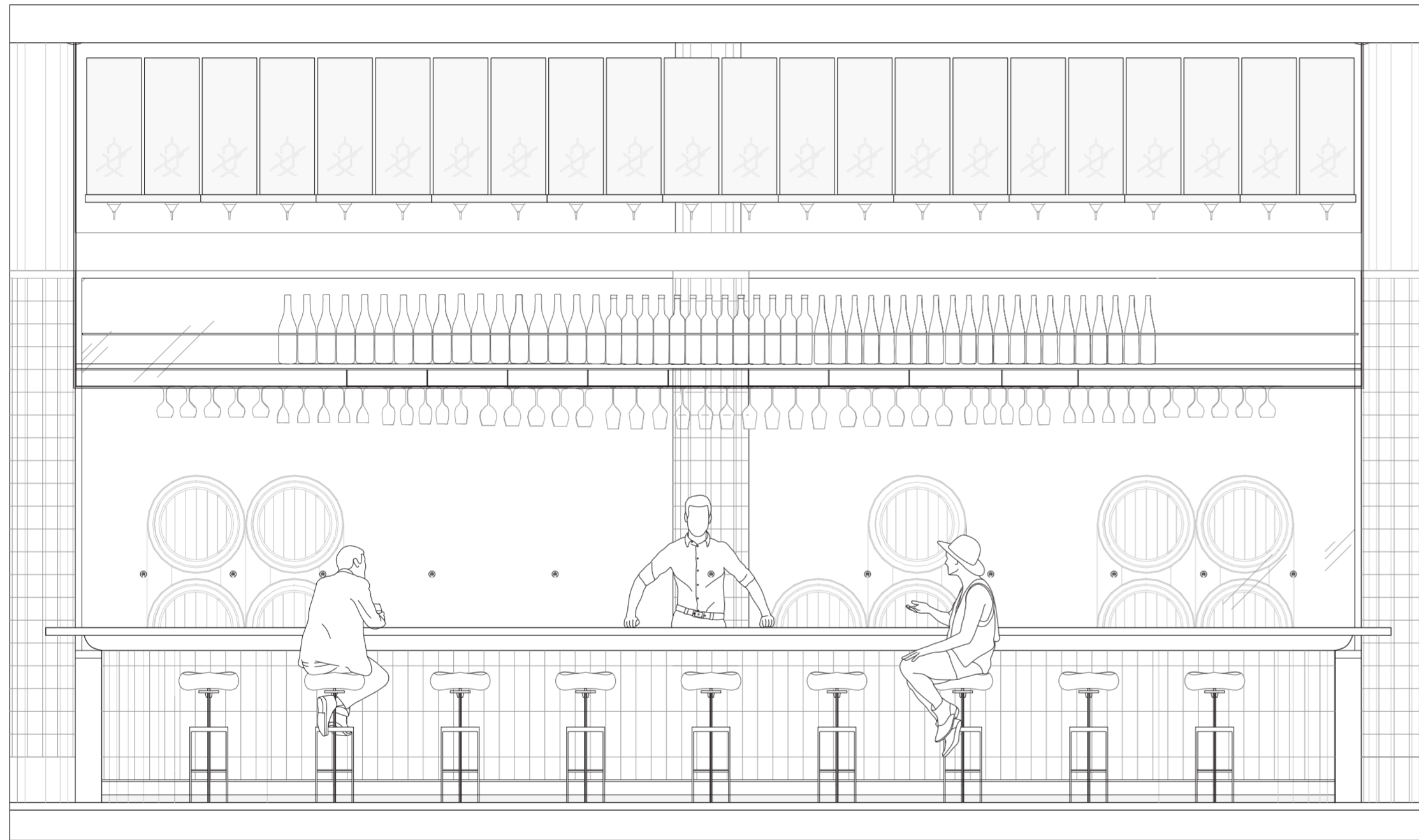
The building is organized around a central circular blending hall dictating the routes for the grapes and the visitors, with five different levels taking advantage of the site, the views, and the topography.

7/8

1

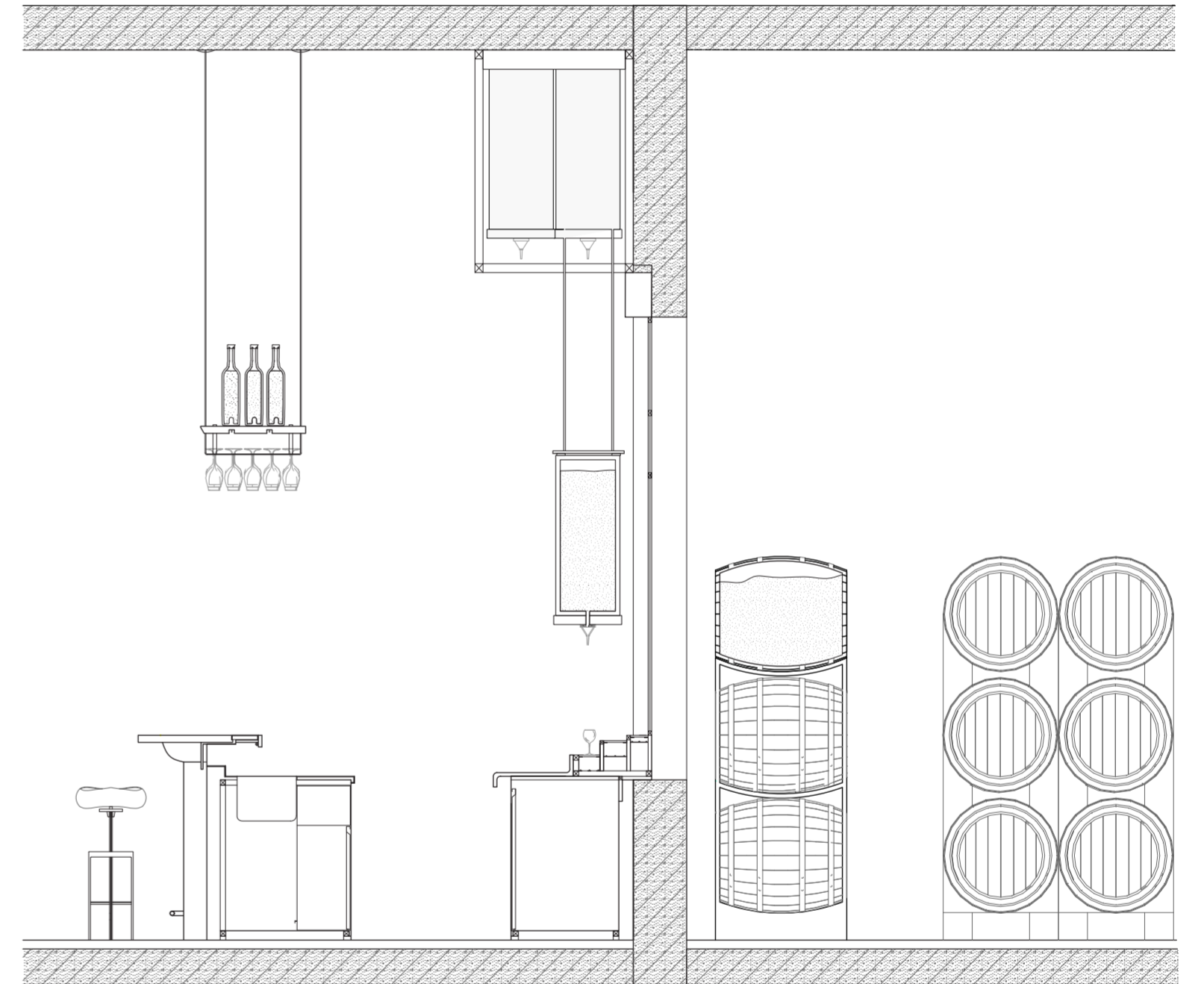
2

3



4

5



- 1 Wine Bar Elevation
- 2 Wine Tanks
- 3 Cellar Window
- 4 Wine Bar Section
- 5 Barrel (2nd) Cellar

0 | | | 1 m

The Domus Leo eponymous wine bar offers a “barrel to bar” blended experience. With uninterrupted views of the cellar, customers and potent buyers are challenged to create their own blends from the wine tanks hanging above the ceiling.

8/8