



Chasselas de Peissy

Genève Appellation d'Origine
Contrôlée - 75 cl

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Chasselas
Pruning method	Guyot
Average production	96 hl/ha
Winemaking	Harvested early October. Alcoholic fermentation followed by malolactic fermentation. Stored in stainless steel tanks. Cold stabilization and filtration achieved by early March. Bottled in April.
Strength	12% ABV
Characteristics	Crisp, discreet flavour of pear and apple. Light in colour, elegant and well balanced.
Gastronomy	Ideal with cheese or fish. Can be enjoyed by itself as an aperitif.
Best time to drink	Now and up to 2 years after vintage.
Service temperature	8-9°C

