



Pinot Blanc 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	Pinot Blanc
Pruning method	Guyot
Average production	75 hl/ha
Winemaking	Harvested early October. Alcoholic fermentation at cool temperature (18°C) followed by malolactic fermentation. Stored in stainless steel tanks. Cold stabilization and filtration achieved by the end of March. Bottled in April.
Strength	13% ABV
Characteristics	Bright clear colour, fine nose with citrus aromas. Elegant and full on the palate.
Gastronomy	Can be enjoyed by itself as an aperitif. Ideal with grilled fish and Japanese meals.
Best time to drink	Now and up to 2-3 years after vintage.
Service temperature	8-9°C

