



## Cabernet Sauvignon

Genève Appellation d'Origine Contrôlée  
Matured in oak casks

<b>Origin</b>	Quality controlled (A.O.C.) Geneva
<b>Height</b>	450 m
<b>Soil</b>	Sandstone
<b>Grape variety</b>	Cabernet Sauvignon
<b>Pruning method</b>	Guyot narrow spacing (10'000 plants/ha)
<b>Average production</b>	60 hl/ha
<b>Winemaking</b>	Left to ferment with its skins for 14 days. Matured one year in French oak casks.
<b>Strength</b>	13 % ABV
<b>Characteristics</b>	Aspect Intensely dark red. Nose Cherry-blackcurrant. Taste Coffee, gingerbread, blackcurrant.
<b>Gastronomy</b>	Red meat, game and cheese
<b>Best time to drink</b>	Now and up to 4-5 years after vintage.
<b>Service temperature</b>	16 – 18 °C

