



Aligoté de Peissy

Genève Appellation d'Origine
Contrôlée - 75 ml

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Aligoté
Pruning method	Guyot
Average production	80 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 early March. Bottled in April
Strength	13.5% ABV
Characteristics	Light colour, almond, citrus and hazelnut aromas, round and crispy.
Gastronomy	Ideal with oysters, fish and cheese (fondue) or by itself as an aperitif.
Best time to drink	Now and up to 2-3 years after vintage.
Service temperature	8-9°C

