



**GAMAY**  
**PEISSY-GENÈVE AOC – 75CL**

<b>Origin</b>	AOC Genève, Peissy
<b>Height</b>	400-500 m
<b>Soil</b>	Clay soil
<b>Grape Variety</b>	Gamay
<b>Pruning method</b>	Guyot
<b>Average production</b>	80 hl/ha
<b>Winemaking</b>	Cold membrane maceration for 4 days followed by traditional fermentation
<b>Strength</b>	13,5% ABV
<b>Characteristics</b>	Intense ruby colour. Fruity with aromas of strawberry and raspberry. Smooth and floral aromas.
<b>Gastronomy</b>	Cold cuts, poultry, veal and rabbit.
<b>Best time to drink</b>	Now and up to 3 years after vintage.
<b>Service temperature</b>	12-16°C

