



## Pichollette de Genève, Rouge

### Appellation d'Origine Contrôlée

<b>Origin</b>	Quality controlled (A.O.C.) Geneva
<b>Height</b>	400 – 480 m
<b>Soil</b>	Sandstone to clay
<b>Grape variety</b>	Blend of Gamaret and Garanoir
<b>Pruning method</b>	Guyot
<b>Average production</b>	70 hl/ha
<b>Winemaking</b>	Traditional fermentation on skins at cool temperature followed by malolactic fermentation. The blend of the 2 wines is made just before bottling.
<b>Strength</b>	13 % ABV
<b>Characteristics</b>	Deep dark colour. Aromas of red fruits, ripe plum. Mouth blackberries, soft tannins.
<b>Gastronomy</b>	Red meat, game, cheese
<b>Best time to drink</b>	Now and 2-3 years
<b>Service temperature</b>	17 – 18 °C

