



Œil-de-Perdrix de Peissy - 50 CL

Genève Appellation d'Origine Contrôlée

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Pinot Noir
Pruning method	Guyot
Average production	70 hl/ha
Winemaking	Harvested early October. Light skin contact (6 to 12 hours). Alcoholic fermentation at cool temperature (18-20 °C) followed by malolactic fermentation. Early bottling.
Strength	13.5% ABV
Characteristics	Light strawberry orange color. Delicate aromas of citrus and apple with a soft body. This is a complex and fruity rosé, yet easy to drink.
Gastronomy	Mostly appreciated as an apéritif, with oriental cuisine and as an outdoor wine.
Best time to drink	Now and up to 3 years after vintage.
Service temperature	8-9°C

