



## Œil-de-Perdrix de Peissy - 75 CL

Genève Appellation d'Origine Contrôlée

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

