



Chardonnay de Peissy

Genève Appellation d'Origine Contrôlée
Aged in oak casks

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Chardonnay
Pruning method	Guyot
Average production	60 hl/ha
Winemaking	Harvested early October. Fermented and matured 12 months in oak casks.
Strength	13.5% ABV
Characteristics	Aromas of vanilla combined with exotic fruits and citrus. Round, rich, full body.
Gastronomy	Ideal with <i>pâté</i> and <i>terrines</i> , fish, blue cheese and walnuts.
Best time to drink	Now and up to 2-5 years after vintage.
Service temperature	9-11°C

