



Les Millerands Chasselas de Peissy

Genève Appellation d'Origine Contrôlée

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Chasselas fendant roux.
Pruning method	Guyot
Average production	80 hl/ha
Winemaking	Harvested early October. Alcoholic fermentation followed by malolactic fermentation. Stored in stainless steel tanks. Cold stabilization and filtration achieved by early March. Bottled in April.
Strength	12% ABV
Characteristics	Clean, fresh, bouquet of linden, aromas of apple and pear; complex and smooth.
Gastronomy	Ideal with cheese or fish. Can be enjoyed by itself as an aperitif.
Best time to drink	Now and up to 3 years after vintage.
Service temperature	8-9°C

