



Muscat Doux de Peissy

Genève Appellation d'Origine Contrôlée
Matured in oak casks

Origin	Quality controlled (AOC) Geneva, Peissy
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone)
Grape variety	Muscat blanc à petit grains
Pruning method	Guyot
Average production	40 hl/ha
Winemaking	Late harvest, pressed frozen at -8°C to increase the sugar level of the juice. Alcoholic and malolactic fermentation and aged 1 year in oak casks.
Strength	13% ABV
Characteristics	Yellow-orange aspect. Sweet, soft and warm, aromas of nutmeg, apricot and vanilla.
Gastronomy	Foie gras, Roquefort and desserts.
Best time to drink	Now and up to 10 years after vintage
Service temperature	8-9°C

