



## Sauvignon Blanc de Genève

Genève Appellation d'Origine Contrôlée

<b>Origin</b>	Quality controlled (AOC) Geneva
<b>Height</b>	450 m
<b>Soil</b>	Molasse (a soft, crumbly sandstone)
<b>Grape variety</b>	Sauvignon Blanc
<b>Pruning method</b>	Guyot, narrowly spaced lines (10,000 plants/ha)
<b>Average production</b>	70 hl/ha
<b>Winemaking</b>	To extract aromas, the grapes are left to stew in their own juice for 12 hours at 6°C, then pressed, racked, fermented and matured in stainless steel tanks.
<b>Strength</b>	13.5% ABV
<b>Characteristics</b>	Pale yellow-olive. Nose blackcurrant leaf. Taste figs, almonds, full and soft.
<b>Gastronomy</b>	Ideal as an aperitif wine and traditionally accompanies seafood.
<b>Best time to drink</b>	Now and up to 2-3 years after vintage.
<b>Service temperature</b>	8-9°C

