



Genevoisie Brut

GENÈVE AOC – 75cl

Méthode traditionnelle

Origin	Quality controlled (AOC) Geneva
Height	400-500 m
Soil	Molasse (a soft, crumbly sandstone).
Grape variety	Chardonnay-Pinot Noir
Pruning method	Guyot
Average production	70 hl/ha
Winemaking	Hand picked, whole bunches of Chardonnay pressed as such, with only a 50 – 55 % yield. Carefully produced in the same manner as Champagne. Aged 3 years before sale.
Strength	12% ABV
Characteristic	Clear aspect tinged golden. Subtle nose of quince and elderberry. Fine bubbles; after taste of exotic fruit.
Gastronomy	Aperitifs or late at night !
Best time to drink	Between 3 to 5 years after vintage.
Service temperature	8-9°C

