

# Domaine de la Loge

## 2023 La loge - white - 75cl

Appellation : Pouilly-Fumé

---

**Degree :**

12.5 % ABV (Alcohol by Volume)

**Grape Variety:**

Sauvignon

**Soils :**

Clay-limestone, flint, marl, and clayey sands.

**Winemaking:**

Mechanical harvesting, cold settling, fermentation in stainless steel tanks, and aging for a minimum of 5 months in stainless steel tanks.

**Tasting:**

- Appearance: Bright pale yellow.
- Aroma: Finesse and notes of stewed fruits.
- Taste : Lively mouthfeel, refreshing, with hints of citrus and white fruits.

**Food and Wine Pairing:**

Appetizers, white meats.

**Service :**

Between 10 and 12°C (50-54°F)



**POUILLY FUMÉ**  
DOMAINE DE LA LOGE

