

Domaine de la Loge

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