

Domaine de la Loge

Les Aveillons - white - 75cl

Appellation : Pouilly-Fumé

Degree :

12.8 % ABV (Alcohol by Volume)

Grape Variety:

Sauvignon

Soils :

Kimmeridgian marls.

Winemaking:

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

Tasting:

- Appearance: Pale yellow with green reflections.
- Aroma: Zesty and amylic (English candy).
- Taste : Full-bodied and lively with a saline character and beautiful finesse.

Food and Wine Pairing:

Cheeses

Service :

Between 10 and 12°C (50-54°F)



POUILLY FUMÉ
DOMAINE DE LA LOGE

