

Domaine de la Loge

2023 Renaissance - white - 75cl

Appellation : Pouilly-Fumé

Degree :

13 % ABV (Alcohol by Volume)

Grape Variety:

Sauvignon

Soils :

Clay, flint, marl.

Winemaking:

Mechanical harvesting, cold settling, fermentation in acacia barrels, and aging for a minimum of 1 year in acacia barrels.

Tasting:

- Appearance: Golden yellow.
- Aroma: Honey and quince, slightly woody.
- Taste : Opulent and full-bodied, with a beautiful persistence.

Food and Wine Pairing:

Meats, blue cheese.

Service :

Between 10 and 12°C (50-54°F)



POUILLY FUMÉ
DOMAINE DE LA LOGE