

Domaine de la Loge

Silex - white - 75cl

Appellation : Pouilly-Fumé

Degree :

12,8 % ABV (Alcohol by Volume)

Grape Variety:

Sauvignon

Soils :

Flint

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: Mineral and slightly smoky.
- Taste : Yellow fruits, beautiful persistence, and minerality on the finish..

Food and Wine Pairing:

Appetizers, white meats.

Service :

Between 10 and 12°C (50-54°F)



POUILLY FUMÉ
DOMAINE DE LA LOGE

