



## DOMAINE DES LOGES

SAUVIGNON

IGP VAL DE LOIRE

### VINEYARD

Situated in an oceanic climate, the vines are 10 years old and are planted on clay silt soil, bringing freshness and minerality to the wine.

### WINEMAKING

Mechanical harvested and fermented in stainless steel tanks for 12 to 14 days with exogenous yeasts.

### AGEING

5 months in stainless steel tank.

### TASTING NOTES

Intense nose with fruity notes reminding of exotic fruits, fresh mouth, generous in fruit and deliciously balanced.



#### GRAPE VARIETY

100% Sauvignon blanc



#### FOOD PAIRING

Seafood, Fish in sauce



#### TEMP

10 - 12°C



#### AGEING POTENTIAL

1 to 2 years