



LES fumées blanches

2022

In Gascony, like 2021, the 2022 vintage will go down in history as the smallest harvest since 1991. It is marked by various meteorological hazards heralding climate change. A severe frost at the beginning of April caused a loss of 20% of the production, fortunately the buds were less developed than in 2021. From May to October, an exceptional drought and heat marked the spring and summer with 3 heat waves at more than 40°C and 120mm of rain against an average of 400mm in a normal year.

TERROIR

Clay-limestone soils.

GRAPE VARIETIES

100% Sauvignon Blanc

AGE OF THE VINES

25 years

DENSITY & YIELD

4 500 vines / ha

60 hL / ha

FIRST VINTAGE

1996

WINEMAKING

Mechanical harvest (between 4 and 9 a.m.) after grape tasting. Skin maceration (8-12 hours). Pressing. Racking. Cold stabilization (8/10°C) for a few days. Reincorporation of filtered fine lees. Fermentation between 16-18°C.

AGEING

Aged on fine lees for several weeks.

WINEMAKER'S NOTE

On the nose : typical notes of lemon, lime and grapefruit, with nice exotic fruits like passion fruit and pineapple. The palate offers good volume on the entry, then it becomes lively and fresh with a salivating finish and salty notes.

FOOD-PAIRING

Aperitif, seafood, mussels, pike-perch fillet with dill, sole meunière, white meats.

AWARDS

2022

91st Bettane & Desseauve
Silver Medal Mondial SB

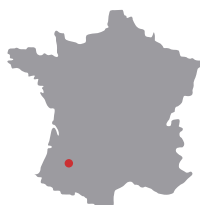
2020

Silver Medal Anivin & Mondial du
Sauvignon Blanc



APPELLATION

Vin de France



Domaine
Les Fumées Blanches