



# LES fumées blanches

2023

2023 was a very heterogeneous year, depending on the region: in some places, extreme drought with no rain for several weeks, particularly in Languedoc Roussillon, resulted in low yields. Moreover, intense rainy spells with abnormally mild temperatures produced a devastating, almost tropical mix, favoring mildew in the vineyards of the South-West and Bordeaux. Fortunately, the weather at the end of the vintage and during the harvest improved, enabling us to obtain good ripeness and qualitative aromatic expression from the different grape varieties in our vineyards.

## 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

2016

## 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

Bright, pale yellow color with green tints. The nose reveals typical notes of lemon, lime and grapefruit, with beautiful exotic fruits such as passion fruit and pineapple. The palate offers good volume on entry, then becomes lively and fresh with a saline finish.

## FOOD-PAIRING

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

## AWARDS

### 2022

91<sup>st</sup> Bettane & Desseauve  
Silver Medal Mondial SB

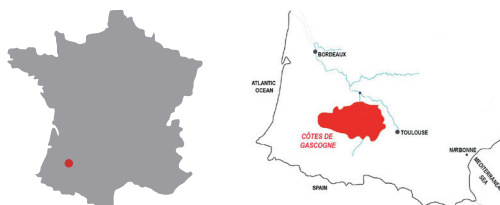
### 2020

Silver Medal Anivin & Mondial du  
Sauvignon Blanc



## APPELLATION

Vin de France



Domaine  
Les Fumées Blanches