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LES fumées blanches

2022

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

TERROIR

Clay-limestone and boulbènes soils.

GRAPE VARIETIES

Sauvignon Blanc - Sauvignon Gris

AGE OF THE VINES

25 years

DENSITY & YIELD

4 500 vines / ha trellised

60 hL / ha

FIRST VINTAGE

2004

WINEMAKING

Direct pressing. Cold settling of the must to release and preserve the maximum aromas present in the skins. Fermentation in stainless steel tanks at low temperature.

AGEING

Aged on fine lees and stirred in stainless steel tanks.

WINEMAKER'S NOTE

Pale salmon color. A seductive bouquet with intense, delicate aromas of redcurrant, gooseberry, red berries, grapefruit and peach. On the palate, there's good balance with a soft attack and a refreshingly long finish with lovely minerality and a raspberry return.

FOOD-PAIRING

Summer salads, cold meats, red fruit desserts. Ideal with lightly spiced dishes.

AWARDS

2022

92 pts Best Buy Wine Enthusiast

91 pts Bettane & Desseauve

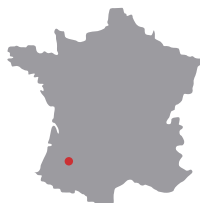
2020

91 pts Best Buy Wine Enthusiast



APPELLATION

Vin de France



Domaine
Les Fumées Blanches