



# 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 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

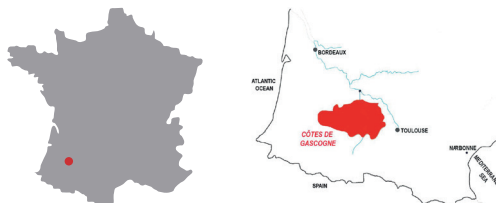
**2022**  
92 pts Best Buy Wine Enthusiast  
91 pts Bettane & Desseauve

**2020**  
91 pts Best Buy Wine Enthusiast



### APPELLATION

Vin de France



Domaine  
*Les Fumées Blanches*