



# Domaine Les Fumées Blanches

SAUVIGNON BLANC



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

100% sauvignon blanc

## AGE OF THE VINES

25 years

## DENSITY & YIELD

4 500 vines / ha

60 hL / ha

## FIRST VINTAGE

2016

## WINEMAKING

Pressing. Maceration (5 days) of the must between 5° and 8° C to release and preserve the maximum aromas present in the skins.

Fermentation in 1800L concrete eggs.

## AGEING

Aged on fine lees for 3 months in concrete eggs.

## WINEMAKER'S NOTE

Brilliant pale yellow color with green tints. The nose initially reveals notes of lemon, lychee and fresh almond, followed by smoky nuances. Elegant palate, with a fine balance between a soft attack of fresh fruit and a long, taut, mineral finish with hints of grapefruit.

## FOOD-PAIRING

As an aperitif with goat's cheese, Caesar salad, oysters and seafood.

## AWARDS

### 2022

90<sup>pts</sup> Editor's choice Wine Enthusiast  
94<sup>pts</sup> Bettane & Desseauve

### 2021

90<sup>pts</sup> Wine Enthusiast  
Silver Medal Concours IGP

### 2020

90<sup>pts</sup> Wine Enthusiast  
90<sup>pts</sup> James Suckling  
Silver Medal Bettane & Desseauve

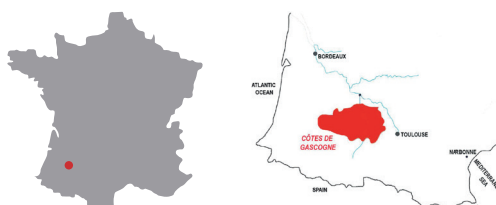
### 2018

Gold Medal Concours Mondial du Sauvignon



## APPELLATION

IGP Côtes de Gascogne



Domaine  
Les Fumées Blanches