



LES fumées blanches

VIN ORANGE



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 silt.

GRAPE VARIETIES

100% sauvignon blanc

AGE OF THE VINES

25 years

DENSITY & YIELD

4 500 vines / ha
60 hL / ha

FIRST VINTAGE

2021

WINEMAKING

Long maceration of Sauvignon Blanc. Harvested ripe and unsulphured, the grapes are destemmed and lightly crushed before being placed in vats. Fermentation temperature is between 18 and 20 degrees Celsius, far higher than traditional sauvignon blanc fermentation in the liquid phase. The cap of grape skins, is frequently immersed until the desired wine structure (pleasant expression of bitters) is obtained. One vat is worked differently, with oxygen added as soon as the grapes are crushed, to specifically develop exotic aromas. As with traditional white winemaking, the lees are regularly suspended at the end of alcoholic fermentation and during ageing, to build up the mid-palate.

AGEING

Kept on fine lees until bottling.

WINEMAKER'S NOTE

Straw-colored wine with golden highlights. Sparkling. Shortly after bottling, the nose reveals mainly exotic notes of fresh pineapple and lychee. On the palate, notes of blood orange, citrus zest and candied citrus are particularly expressive. The attack is lively and refreshing. The fatness of the mid-palate accompanies the bitters, which never dominate. The finish remains lively, carried by fine acidity and notes of green cardamom that mingle deliciously with wild mint.

FOOD-PAIRING

Always at ease with spicy dishes and flavorful poultry (duck with orange, pigeon and other game birds...), this wine is also wonderful with sweet and savory dishes (fish in sauce, Oriental cuisine), or simply white meats (grilled veal), as well as hard cheeses like Comté or Cantal de Salers.

AWARDS

2023

Gold Medal Anivin

2022

90pts Best Buy Wine Enthusiast
Silver Medal Anivin



APPELLATION

Vin de France

