

LES fumées blanches



2024

The 2024 vintage was characterized overall by high humidity. A late frost also caused damage in the spring. Early summer brought stormy and threatening weather. From mid-July to the end of August, the summer conditions were ideal; while not excessively hot, they allowed for a beautiful progression of ripeness. However, during the first half of September, the start of the harvest was disrupted by excessive rainfall.

Thus, 2024 is also a vintage with low yields. Nevertheless, the wines are of high quality, exhibiting a fresher style compared to recent years.

These wines are best enjoyed in their youth.

TERROIR

Mosaic of clay-limestone soils, silts, and boulders.

AGE OF VINES

5 - 20 years old

FIRST VINTAGE

90's

WINEMAKING

Direct pressing of the grapes to extract minimal color. Natural settling and clarification of the must through cold treatment. Fermentation at low temperature. Weekly bâtonnage of the lees to add volume to the wine.

AGEING

Ageing on fine lees for three months in stainless steel tanks.



Pale salmon.



An enticing bouquet with intense and delicate aromas of currant, gooseberry, red berries, grapefruit, and peach.



Good balance, soft attack, refreshing and long finish with beautiful minerality and a return of raspberry.



Aperitif, summer salads, charcuterie, pizza, Mediterranean cuisine, red fruit desserts, lightly spiced dishes.

AWARDS

2022

BEST BUY

92pts - Wine Enthusiast
91pts - Bettane & Desseauve

2020

BEST BUY

91pts - Wine Enthusiast



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