



Domaine Les Fumées Blanches

SAUVIGNON BLANC

2024

The 2024 campaign was characterized by high humidity throughout the season. Having learned from the severity of downy mildew attacks in 2023, we remained vigilant, and the issue was well controlled. With a few very cold nights at the beginning of spring in certain vineyard areas, some frost damage was observed, affecting vine development. This was later exacerbated by heavy rains in early June during the flowering period. From June to mid-July, the weather was stormy and unsettled. However, from mid-July to the end of August, ideal summer conditions prevailed. While not scorching, they allowed for excellent ripening. In the first half of September, the start of the harvest was disrupted by excessive rainfall, requiring winemakers to adapt. As a result, 2024 is another vintage marked by low yields. Nevertheless, the wines are of high quality, showcasing a fresher style compared to recent years.

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

Harvesting the grapes at optimal ripeness. Selection of the best parcels. Harvesting in the morning to preserve freshness, followed by skin maceration and pressing in a pneumatic press. Cold settling of the must for 5 days (5 to 8°C) to release the aromas, followed by racking of the gross lees. Fermentation in stainless steel tanks (16 to 20°C) to reveal the typical aromas of Sauvignon.

AGEING

The wine is aged for 6 months in stainless steel tanks and in concrete eggs on fine lees. The lees are stirred to provide a beautiful texture on the palate. Malolactic fermentation is not carried out.



WINEMAKER'S NOTE

The wine has a pale yellow color with green reflections. The first nose is a concentrated burst of citrus, with notes of lemon, lime, and grapefruit, complemented by a hint of smokiness. Next, fresh and vegetal notes of cut grass and white flowers emerge. Finally, exotic notes of passion fruit and lychee complete the aromatic profile of this wine. The palate is elegant, with a soft, voluptuous attack and a mineral, straight, and salty finish, which extends with length and connects to the limestone origins of the wine's terroir.

FOOD-PAIRING

An appetizer with briny flavors, such as oysters or smoked salmon. A white fish in parchment, such as oven-baked line-caught sea bass. Paired with a Caesar salad. For a simple and refreshing vegetarian option, a fennel salad sliced as a carpaccio with good olive oil and lemon juice.

AWARDS

2023

GOLD medal - Terre de Vins

2022

90pts Editor's choice Wine Enthusiast

94pts Bettane & Desseauve

2021

90pts Wine Enthusiast

Silver Medal - Concours IGP

2020

90pts Wine Enthusiast

90pts James Suckling

Silver Medal - Bettane & Desseauve

APPELLATION

IGP Côtes de Gascogne



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