

LES fumées blanches

VIN ORANGE



2024

The 2024 growing season was characterized by high humidity overall. A late frost in spring caused damage in several areas. Early summer brought stormy and unstable weather. From mid-July to the end of August, conditions were ideal warm but not excessively hot allowing for excellent ripening. However, the first half of September was disrupted by heavy rainfall at the start of harvest.

Yields were low once again this year, but the wines show excellent quality, with a fresher profile than in recent vintages.

TERROIR

Mosaic of clay-limestone, silt, and boulders

AGE OF VINES

5-20 years

FIRST VINTAGE

2021

WINEMAKING

The grapes are harvested at full ripeness and without the addition of sulfites. After destemming and gentle crushing, they are transferred to tanks. Fermentation occurs on the skins similar to red wine vinification at a slightly higher temperature (around 20°C) than is typical for white wines. The cap is regularly punched down until the desired structure and balance of bitterness is achieved.

A portion of the Sauvignon is vinified in a reductive environment to highlight citrus and floral notes, while the rest undergoes gentle oxygenation to enhance exotic aromas.

AGEING

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



Straw yellow with golden highlights.



Vibrant exotic fruit aromas particularly pineapple and lychee followed by expressive citrus peel and candied citrus notes.



Bright and refreshing on the attack. The mid-palate is smooth and textured, balancing out the bitters without overwhelming them. The finish is clean and energetic, carried by fine acidity and lingering notes of green cardamom and wild mint.



The wine's crisp texture and delicate bitterness make it a great match for bold and creative food pairings : Spicy dishes such as chicken tagine with lemon, Indian curry, or Creole-style rougail ; Roasted duck with orange glaze or game birds ; White meats like grilled veal. For a vegetarian option: aged hard cheeses such as Cantal, Comté, Pecorino, or Manchego ; Also pairs beautifully with yellow-fruit-based desserts like peach salad or apricot tart.

AWARDS

2024

BEST BUY

90pts - Wine Enthusiast

88pts - Gilbert & Gaillard

GOLD MEDAL

2023

Gold Medal - Anivin

2022

BEST BUY

90pts - Wine Enthusiast

Silver Medal - Anivin



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