

LES FUMÉES BLANCHES

Gris de Sauvignon



FRANCE



2025

The 2025 vintage in southern France is characterized by strong climatic contrasts, demanding but of high quality. A mild and rainy winter, followed by a wet frost-free spring, replenished water reserves and favored vegetative growth, despite high pressure from fungal diseases. From late spring, the summer became hot and dry, occasionally punctuated by storms and heatwaves, resulting in prolonged water stress; the Languedoc experienced spectacular fires. This drought reduced yields but concentrated the berries and ensured good sanitary conditions at harvest. The harvest, early, began at the end of August. The wines are expected to be expressive, rich and balanced, maintaining freshness and typicity.

TERROIR

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

GRAPE VARIETIES

Sauvignon Blanc & Sauvignon Gris

AGE OF VINES

5 - 20 years old

DENSITY & YIELD

4 500 vines/ha
60 - 100 hL/ha

FIRST VINTAGE

90's

APPELLATION

Vin de France

WINEMAKING

Direct pressing of the grapes to extract little color. Settling and natural clarification of the must by cold treatment. Fermentation at low temperature. Weekly bâtonnage of the lees to give volume on the palate.

AGEING

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



Pale salmon.



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



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



Ideal with aperitifs, summer salads, charcuterie, pizza, Mediterranean cuisine, red fruit desserts, and lightly spiced dishes.

AWARDS

2024

DOUBLE GOLD

90pts - Gilbert & Gaillard

2020

Best Buy

91pts - Wine Enthusiast

2022

Best Buy

92pts - Wine Enthusiast

91pts - Bettane & Desseauve



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