

LES fumées blanches



2024

The 2024 campaign saw high humidity throughout the season, with effective control of downy mildew thanks to lessons learned in 2023. Early spring frost in some vineyards and heavy rains during flowering in June impacted yields. Despite stormy weather from June to mid-July, ideal summer conditions from mid-July to August ensured excellent ripening. Harvest was briefly disrupted by September rains, resulting in low yields but high-quality wines with a fresher style than recent years.

TERROIR

Clay-limestone and boulbènes soils.

AGE OF VINES

25 years old

FIRST VINTAGE

1996

GRAPE VARIETIES

100% Sauvignon Blanc

DENSITY & YIELD

4 500 vines/ha

60 hl / ha

APPELLATION

Vin de France

WINEMAKING

Mechanical harvesting (between 4 and 9 a.m.) after grape tasting. Skin maceration (8-12 hours). Pressing. Racking. Cold stabilization (8/10°C) for a few days - Reincorporation of filtered fine lees. Fermentation between 16-18°C.

AGEING

Aged on fine lees for several weeks.



Brilliant pale yellow color with green highlights.



Fresh and fruity, with aromas of exotic fruits (passionfruit) and citrus (grapefruit, pomelo).



Crisp and mouthwatering, with impressive length and a delicate saline finish.



This wine pairs beautifully with an aperitif, seafood, mussels, pike-perch fillet with dill, sole meunière, and white meats.

AWARDS

2024

88pts - Gilbert & Gaillard - *GOLD MEDAL* (VDF)

2023

Gold Medal - Terre de Vins (CDG)
Gold Medal - Bettane & Desseauve (VDF)
Silver Medal - Anivin

2022

BEST BUY

90pts - Wine Enthusiast
91pts - Bettane & Desseauve (CDG)
Silver Medal - Mondial SB



@fumeesblanches



www.lesfumeesblanches.com



@lesfumeesblanches



@lesfumeesblanches