

Domaine Les Fumées Blanches

IGP Côtes De Gascogne

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Les Fumées Blanches

Côtes de Gascogne
INDICATION GÉOGRAPHIQUE PROTÉGÉE

2021

TERROIR

Clay-limestone and boulbènes soils.

DENSITY

4 500 vines/ha

GRAPE VARIETIES

100% sauvignon blanc

FIRST VINTAGE

2016

AGE OF THE VINES

25 years.

YIELD

60hl/ha

VINTAGE

The 2021 vintage will remain historic with a frost in early April that caused the loss of 50% of the grape production. It is the strongest frost since 1991. The most affected grape varieties were the early ones such as sauvignon blanc with losses of up to 90%. The rest of the campaign was marked by abundant rainfall from May to September and a very strong disease pressure (mildew) which also generated a loss of harvest of 5 to 30% depending on the sector. This cold and humid climate was nevertheless beneficial to the white wines to preserve their freshness. The work done on the harvest date and in the cellar on the lees allowed us to have a beautiful vintage with fresh aromas and a good length.

WINEMAKING

Pressing. Maceration (5 days) of the must between 5 ° and 8 ° C to release and preserve the maximum of aromas present in the skins. Pressing and fermentation in concrete eggs of 1800L.

AGEING

Ageing on fine lees for 3 months in concrete eggs.

WINEMAKER'S NOTE

Bright pale yellow color with some green nuances. The nose first reveals notes of yellow lemon, lychee and fresh almond, followed by smoky nuances. Elegant palate, with a nice balance between a soft attack of fresh fruits and a mineral, long and tense finish with grapefruit notes.

FOOD-PAIRING

As an aperitif with goat cheese, ceasar salad, oyster and seafood.

AWARDS

2020 - 90 pts WineEnthusiast & James Suckling
Silver Medal Bettane et Desseauve

2018 - Gold Medal Concours Mondial du Sauvignon



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