

LES
fumées
blanches

SAUVIGNON BLANC *by Nature*

2021

SAUVIGNON BLANC

VIN DE FRANCE

TERROIR

Clay-limestone and silty

DENSITY

4 500 vines/ha

GRAPE VARIETY

100% sauvignon blanc

FIRST VINTAGE

1996

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

Machine harvested (between 4 and 9 am) after tasting the grapes. Maceration with the skins (8-12 hours). Pressing. Racking. Cold stabulation (8/10°C) for a few days - Reincorporation of filtered fine lees. Fermentation between 16-18°C.

AGEING

On fine lees for a few weeks.

WINEMAKER'S NOTE

Pale bright yellow colour with some hints of green. The nose reveals intense notes of citrus (lemon and lime) followed by notes of blackcurrant bud, lychee and exotic fruits. Elegant palate, with a fine balance between a smooth attack and a fresh finish, intense aromas of citrus.


FOOD PAIRING

Aperitif, seafood, mussels, filet of zander with dill, sole meunière, white meats.

AWARDS

2020 : Silver Medal Anivin & Mondial de Sauvignon Blanc




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