



# GRIS DE SAUVIGNON

VIN DE FRANCE

2021

## TERROIR

Clay-limestone and silty

## DENSITY

4 500 vines/ha

## GRAPE VARIETIES

Sauvignon gris & blanc

## FIRST VINTAGE

2020

## 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 early in the morning. Long maceration of 8 to 12 hours to extract the colour from the Sauvignon Gris skins. Pressing. Racking. Cold stalling (8/10°C) for a few days. Re-incorporation of filtered fine lees. Addition of yeasts. Fermentation between 16-18°C. On fine lees for a few weeks. Blending and filtration.

## AGEING

On fine lees. Early bottling in order to preserve freshness.

## WINEMAKER'S NOTE

Attractive light pink rose petal colour. Seductive bouquet with delicate, intense, subtly blended aromas of redcurrants, pears and citrus fruit (pink grapefruit). On the palate there is a good balance with a smooth attack revealing aromas of white fruit and a fresh finish with lingering notes of grapefruit.

## FOOD-PAIRING

Summer salads, charcuterie, red fruit deserts. The ideal pairing for lightly spiced dishes.



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