

Domaine
Les Fumées Blanches

Côtes de Gascogne
INDICATION GÉOGRAPHIQUE PROTÉGÉE

2022

Domaine Les Fumées Blanches

IGP Côtes De Gascogne

TERROIR

Clay-limestone and boulders 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 2022 vintage was marked by various meteorological hazards heralding climate change. Depending on the French region, a severe frost at the beginning of April caused a significant loss in production. From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40°C. The combination of these hazards resulted in a poor harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes. A selection work on the harvest date which was historically early, i.e. at the end of July. The vintage is characterised by aromas of yellow lemon and exotic fruit and a richer, fatter palate.

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 colour with some green tones. The nose reveals first notes of yellow lemon, lychee, fresh pineapple followed by smoky nuances. Elegant palate, with a nice balance between a soft attack of fresh fruit and a long, tense, mineral finish with a mineral finish, long and tense with notes of lemon and a return to fresh almond.

FOOD-PAIRING

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

AWARDS

2021- 90pts Wine Enthusiast

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

2018 - Gold Medal Concours Mondial du Sauvignon



ORGANIC
WINE



DOMAINES
FRANÇOIS LURTON

— ART OF THE VINE —



@fumeesblanches



www.lesfumeesblanches.com



@lesfumeesblanches



@lesfumeesblanches

