

LES
fumées
blanches
SAUVIGNON BLANC *by Nature*

2022

SAUVIGNON BLANC

IGP Côtes De Gascogne

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 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 of production, fortunately the buds were less developed than in 2021 and the Languedoc was spared. From May to October a drought and exceptional heat marked the vintage with 3 heat waves of over 40°C. The combination of these hazards resulted in a poor harvest in the south of France, as it did 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 in the Languedoc region, enabled us to preserve freshness. The vintage 2022 is characterised by aromas of yellow lemon and exotic fruit with a rich and fatty mouthfeel.

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

On the nose : typical notes of lemon, lime and grapefruit, with nice exotic fruits like passion fruit and pineapple. The palate offers good volume on the entry, then it becomes lively and fresh with a salivating finish and salty notes.


FOOD PAIRING

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

AWARDS

2020 : Silver Medal Anivin




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