

LES  
fumées  
blanches  
SAUVIGNON BLANC *by Nature*

2022

# 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

In Gascony, like 2021, the 2022 vintage will go down in history as the smallest harvest since 1991. It is marked by various meteorological hazards heralding climate change. A severe frost at the beginning of April caused a loss of 20% of the production, fortunately the buds were less developed than in 2021. From May to October, an exceptional drought and heat marked the spring and summer with 3 heat waves at more than 40°C and 120mm of rain against an average of 400mm in a normal year.

## 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



  
DOMAINES  
FRANÇOIS LURTON  
— ART OF THE VINE —



@fumeesblanches

www.lesfumeesblanches.com

@lesfumeesblanches

@lesfumeesblanches

