



2021

# SAUVIGNON BLANC

VIN DE FRANCE

## TERROIR

Clay-limestone and silty

## DENSITY

4 500 vines/ha

## GRAPE VARIETY

100% sauvignon blanc

## FIRST VINTAGE

2019

## 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.

## WINE MAKING

Machine harvested (between 4 and 9 a.m.) to preserve freshness. Skin maceration (8-12 hours). Pressing. Cold stabilization (8/10° C) for a few days. Fermentation between 16-18 °C with natural yeasts revealing the aromas of Sauvignon.

## AGEING

On fine lees for 1 to 6 months.

## WINE MAKER'S NOTE

Pale bright yellow colour with some hints of green. The nose reveals intense notes of lemon followed by mango, lychee and yellow peach. The palate is elegant, with a nice volume and a fresh finish.

## FOOD-PAIRING

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

## AWARDS

2021 : Diamond Trophy Sakura Awards  
2021 : Double Gold Medal Sakura Awards  
2020 : Gold Medal Sakura Awards



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