



@fumeesblanches



www.lesfumeesblanches.com



@lesfumeesblanches



@lesfumeesblanches

LES fumées blanches

2024

The 2024 campaign saw high humidity throughout the season, with effective control of downy mildew thanks to lessons learned in 2023. Early spring frost in some vineyards and heavy rains during flowering in June impacted yields. Despite stormy weather from June to mid-July, ideal summer conditions from mid-July to August ensured excellent ripening. Harvest was briefly disrupted by September rains, resulting in low yields but high-quality wines with a fresher style than recent years.

TERROIR

Clay-limestone and boulbènes soils.

GRAPE VARIETIES

100% Sauvignon Blanc

AGE OF THE VINES

25 years

DENSITY & YIELD

4 500 vines / ha

60 hL / ha

FIRST VINTAGE

1996

WINEMAKING

Mechanical harvest (between 4 and 9 a.m.) after grape tasting. Skin maceration (8-12 hours). Pressing. Racking. Cold stabilization (8/10°C) for a few days - Reincorporation of filtered fine lees. Fermentation between 16-18°C.

AGEING

Aged on fine lees for several weeks.

WINEMAKER'S NOTE

The nose reveals a fresh and fruity profile, highlighted by exotic fruit aromas (passionfruit) and citrus notes (grapefruit, pomelo).

On the palate, it is crisp and mouthwatering, with impressive length and a delicate saline touch on the finish.

FOOD-PAIRING

This wine pairs beautifully with an aperitif, seafood, mussels, pike-perch fillet with dill, sole meunière, and white meats.

AWARDS

2023

Silver Medal Anivin

2022

91st Bettane & Desseauve

Silver Medal Mondial SB

90th Best Buy Wine Enthusiast

2020

Silver Medal Anivin & Mondial du Sauvignon Blanc



APPELLATION

Vin de France

