

Domaine Les Fumées Blanches Sauvignon Blanc



Origin

Country	France
Wine Region	Cotes de Gascogne
Winery	Francois Lurton

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

The grapes are pressed and the juice undergoes active maceration on the lees for five days at 5 to 8°C. This helps to release and preserve as many of the aroma precursors in the skins as possible, which will later reveal the typical aromas of the Sauvignon Blanc grape when they come into contact with native yeast.

Ageing

On fine lees in vats and eggs for several months. This helps prevent oxidation of the wine's aromas and adds richness, body and complexity on the palate.

Description

In Brief

The estate is comprised of two distinct terroirs - a clay-limestone soil that contributes lemony and exotic aromas and a full-bodied palate and a sandy-clay soil that imparts vegetal aromas, a hint of lime, and acidity. The plots are cultivated and vinified to preserve the authenticity of these terroirs and to produce a wine that highlights their strengths.

Tasting notes

A pale, bright yellow colour with some touches of green. White peach and mint aromas come through first on the nose, then mingle with lemony touches. Elegant on the palate with beautiful balance between a soft attack and a lingering, mouth-watering mineral finish.

Food Pairing

Excellent in combination with a variety of dishes - salads, appetizers, fish and seafood, white meats and cheeses.

Notes

