

FRANCE | 2015 | VIN DE FRANCE

Les Fumées Blanches

Gris de Sauvignon



> VARIETIES

85% SAUVIGNON GRIS - 15% SAUVIGNON BLANC

Sauvignon Gris, a variant of Sauvignon Blanc, produces pink grapes. The "gris" grape varieties are halfway between red and white wine grapes. Sauvignon Gris is much less common than Sauvignon Blanc but we have managed to isolate a few old plots in various vineyards. Sauvignon Gris can be found in the Languedoc, the Gers, Bordeaux and the Loire. It gives our blend a slightly pink colour, and aromas of exotic fruit and grapefruit.

> VINTAGE 2015

The 2015 harvests were characterized by fairly intense weather conditions. In the Languedoc-Roussillon, the winter was milder than usual, but less sunny. Spring arrived two weeks early. After a sunny summer and two heat waves, the harvest was slightly early for the white grapes, in optimal conditions. High temperatures led us to increase the frequency of ripeness testing for the white grapes, in order to pick them at the aromatic peak, with the optimal balance between acidity, and sugars. This year the balance of the white grapes should result in more body on the mid-palate.

This vintage will undoubtedly be characterized by the nature of the terroir. The grape varieties will move into the background, making way for the expression of the soil and the weather conditions that brought them to maturity.

> ANALYSIS

ALCOHOL CONTENT	12 % vol.
PH	3,30
TOTAL ACIDITY	3,7 g/l H ₂ SO ₄
VOLATILE ACIDITY	0,16 g/l H ₂ SO ₄
RESIDUAL SUGAR	5,5 g/l

> VINEYARD

Location : Languedoc and Gers.

Climate : Oceanic and mediterranean influence.

Terroir : Silty-clay and tawny sand.

Density : 4000 vines/ha.

Average age of the vines : 15 - 20 years.

Yield : 60 hl/ha.

> WINEMAKING

Harvest : Machine early in the morning.

Winemaking : Long maceration for 8 to 12 hours in order to extract the colour from the Sauvignon Gris skins. Pressing in pneumatic presses at low pressure, temperature controlled, vinification as for our white wines, so as to express the grapes' natural flavours.

Ageing : On fine lees. Early bottling in order to preserve freshness.

All our plots are managed according to a set of strict criteria: taste, ripeness and technical. Tasting the grapes plays a decisive role, as it allows us to set the harvesting date and adapt the vinification processes to the characteristics of the grapes. It also enables us to select the best plots and achieve the full aromatic potential of our wines.

> Awards 2014

*Médaille d'or / Gold Trophy
Anivin de France*

TASTING NOTES



A typical color of a Gris wine; very pale, a slightly salmon color.



A seductive bouquet with intense and delicate aromas of jasmine, juniper berries, lemon and peach.



On the palate there is a good balance with a smooth attack and a refreshing and a long finish with beautiful minerality. This wine combines perfectly the softness of the peach and the vivacity of the citrus fruits.

SUGGESTION

Summer salads, charcuterie, red fruit deserts. The ideal accompaniment for lightly spiced dishes.

