

FRANCE | 2015 | VIN DE FRANCE

Les Fumées Blanches Sauvignon Blanc

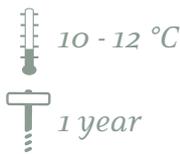


TASTING NOTES

-  Pale bright yellow colour with some hints of green.
-  The nose reveals intense notes of citrus (lemon and lime) followed by notes of boxwood, menthol and mango.
-  Elegant palate, with a fine balance between a smooth attack and a fresh finish, Vivace aromas of citrus.

SUGGESTION

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



> VARIETIES

100% Sauvignon - of French origin : now one of the most widely grown varieties in the world. Well suited to cool, oceanic climates. Perfect for obtaining lively wines with powerful aromas.

> 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	3,35
TOTAL ACIDITY	4,2 g/l H ₂ SO ₄
VOLATILE ACIDITY	0,25 g/l H ₂ SO ₄
RESIDUAL SUGAR	6 g/l

> VINEYARD

Terroir : Deep silty soils.

Density : 4000 - 5000 vines/ha.

Climate : Oceanic for a part and mediterranean (hot dry summer, mild winter).

Average age of the vines : 10 - 15 years.

Yield : 60 - 70hl/ha.

Location : We are selecting the vineyards that are more adapted to Sauvignon grapes in four different regions : Languedoc, Gers, Tarn and the Charentes.

> WINEMAKING

Harvest : Machine (between 4 and 9 am) after tasting the grapes.

Winemaking : Maceration with the skins (8-12 hours). Pressing. Racking. Cold stabulation (8/10°C) for a few days - Reincorporation of filtered fine lees. Addition of yeast. Fermentation between 16-18°C.

Ageing : On fine lees for a few weeks. Assembling and filtering.

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 harvest 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

Gold Trophy
Vinordic Wine Challenge

Gold Trophy
Concours des Vins du Sud-Ouest France

> Awards 2012

Gold Trophy - Best Value
Vinordic Wine Challenge

Gold Trophy
Concours Mondial du Sauvignon



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