LES FUMÉES BLANCHES

Vin Orange from Côtes de Gascogne

Wine region
South-West

Story & Vineyard

Les Fumées Blanches, a flagship cuvée from François Lurton, takes its name from the mist that gently envelops the Sauvignon Blanc vines at the foot of the Montagne Noire. Located between the Atlantic and the Pyrenees, this region in the Gers, about 150 km from Bordeaux, offers a unique terroir that brings out the best in this single-varietal wine.

Crafted from Sauvignon Blancs sourced from several distinct terroirs, Les Fumées Blanches has been a standout for nearly 20 years. Over time, the range has expanded to include a rosé, a sparkling wine, and even a "Domaine des Fumées Blanches" made from grapes grown in its own vineyards.

The vines, now 25 years old, are planted in clay-limestone and silt soils at a density of 4,500 vines per hectare, yielding 60 hL per hectare.

Vinification

Sauvignon Blanc is macerated with skins after a ripe, unsulphured harvest. Grapes are destemmed, lightly crushed, and fermented at 18-20°C, higher than usual for this variety. The grape skins are frequently immersed for structure, with one vat oxygenated early for exotic aromas. Lees are regularly stirred during and after fermentation to enhance the mid-palate. The wine is aged on fine lees until bottling.

Tasting Notes

Straw-colored wine with golden highlights in the glass. The nose reveals mainly exotic notes of fresh pineapple and lychee. Bright blood orange, citrus zest, and candied citrus burst on the palate. The lively, refreshing start leads to a balanced mid-palate, where bitters blend smoothly. The finish is crisp, with fine acidity and hints of green cardamom and wild mint.

Food Pairing

This wine is perfect with spicy dishes, fish in sauce, oriental cuisine, grilled vegetables or with hard cheeses like Comté or Cantal de Salers.

QUICK FACTS

Variety
100% Sauvignon Blanc.

Aging
Stainless Steel Tank.

Farming
Organic Certified.

Rating
90 pts Wine Enthusiast Best Buy (2022).

orders@planetwineus.com