LES FUMÉES BLANCHES

Non-Alcoholic Côtes de Gascogne "Zero"

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 soil at a density of 4,500 vines per hectare, yielding 60 hL per hectare.

Vinification

Mechanical harvest happens early in the morning (between 4 and 9 a.m.) after grape tasting. The grapes undergo skin maceration for 8-12 hours, followed by pressing and racking. They then go through cold stabilization at 8-10°C for a few days, and filtered fine lees are reincorporated. Fermentation takes place at 16-18°C, and the wine is aged on fine lees for several weeks. Alcohol is gently removed at 35°C to keep the aromas fresh, bringing it down to 0% alcohol.

Tasting Notes

Pale yellow with green tints in the glass. The nose reveals typical notes of lemon, lime and grapefruit. The palate is lively and fresh. The finish becomes smoother and carries the citrus notes well.

Food Pairing

This wine is perfect as an aperitif, or with seafood, mussels, sole meunière, white meats, or with hard cheese.

QUICK FACTS

Variety

100% Sauvignon Blanc.

Aging

Stainless Steel Tank.