



LES
fumées
blanches

2012 Sauvignon Blanc, harvests:

The Sauvignon is one of the earliest varieties. Its harvest generally begins quickly after mid- August.

This year we have been a little bit late due to cold weather during the flowering process in June. We started on 22nd August in Languedoc (7 days later vs last year) and 14th September in Gascony (20 days later vs last year).

However, August has been a very hot month with cool to very cool nights. Therefore most of the berries have caught up the ripeness, while the acidity remained high with the cool nights.

Today we have just finished picking all our Sauvignons in Languedoc and Spain. They have a very natural high acidity. PH is around 3.30, with high levels of dissolved nitrogen, which gives an incredible power to the yeast.

Gascony has seemed to be on the same trend so far, without any rot. The berries taste perfectly ripe with some exotic expressions, which is rare in this region.

All in one, I'd say we are harvesting this year one of our best vintages of this variety.

It is a bit early to talk about the wines but the fermenting juices are very nice. The only disappointment is the yields, which have been quite low this year.

I am so pleased with this sauvignon that I couldn't wait to let you know.

Cheers,

François Lurton