

Clos du Soleil

Fumé Blanc 2018

Technical Information

pH:	3.08
Titrateable Acidity:	7.68 g/L
Residual Sugar:	2.7 g/L
Alcohol by Volume:	12.8%
Harvest Dates:	September 3rd, 7th and 12th, 2018 (Sauvignon Blanc); October 5th, 2018 (Sémillon)
Bottling Date:	March 7th, 2019
Vineyard Sources:	Blind Creek Vineyard, Cawston, BC; Whispered Secret Vineyard, Keremeos, BC; Dhaliwal Bros Vineyard, Oliver, BC
Varieties:	76% Sauvignon Blanc, 24% Sémillon
Total Production:	834 cases
SKU:	+5278 (750mL)

Tasting Notes

Our Fumé Blanc is a full-flavoured, aromatic take on Sauvignon Blanc and Sémillon. A beautiful pale-gold in the glass, the nose of this wine immediately envelops the taster in ripe fruit aromas of grapefruit, apple, pear, mango, and ripe lemons, with notes of gunflint and beautiful floral notes of lilac. On the palate the wine is full bodied with a rich mouthfeel, incorporating flavours of ripe apples and pears, complex layers of citrus including characteristic varietal flavours of grapefruit, as well as a subtle hint of smoke and toasted bread. Crisp and refreshing, this is a wine that is easy to enjoy by itself, but pairs wonderfully with roast poultry, soft cheeses, and is a knock-out with all kinds of seafood!

Winemaking Notes

The grapes for this wine were harvested by hand at peak maturity, and then pressed whole cluster. The juice was settled before fermentation and then fermented slowly at cool temperatures, in a combination of stainless steel tanks and French oak puncheons. The Sauvignon Blanc and Sémillon were vinified separately, and all of the wine lots were left to age on the lees, in both tank and barrel, for 4 months prior to final blending.



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