

# VINTAGE 1985



## *GROWING SEASON*

January will be remembered for the kind of cold weather not seen since January 1945 and February 1956. Thankfully the vineyards were spared from any damage.

The rest of the year saw the return to more usual weather conditions despite a very stormy and rainy month of May. Mid-September, the grapes were ripe.

## *The harvest*

Given the summerlike temperatures and lack of rainfall in September, followed by one of the warmest and driest Octobers on record (22 mm of rainfall), *Botrytis cinerea* failed to spread in the vineyard.

It was necessary to wait until 24, 25, 26 and 29 October to carry out a first pass which yielded only five barrels.

In early November, the weather remained just as dry and morning frosts did nothing to increase air temperatures. Three quarters of the grapes remained on the vine following a second pass on 13 and 15 November.

Late November saw temperatures finally rise, concentrating the grapes, so that on 27 and 29 November and 5 December the harvest was in full swing. The final grapes were picked on 16 December.

It was the latest harvest of the 20th century.

## *The wine*

Production: 18,000 bottles

Alcohol: 13.5°

Sugar: 100 g/L

A.T.A.: 4.2 g/L

## *TASTING NOTES*

### *Château de Fargues tasting notes*

Beautiful golden colour.

The nose reveals notes of white fruit, dried figs and nuts, underpinned by pronounced nuances of oak.

Well-balanced, discreet and smooth on the palate, with good mineral tension. The typical flavours of botrytised grapes have become increasingly complex with age. The finish is a little dry and very emblematic of the vintage.

A magnificent and surprising sweet white wine, resulting from one of the longest and latest harvests of the century.



CONTACT:  
CHÂTEAU DE FARGUES  
33210 Fargues  
+33.5.57.98.04.20  
[www.chateaufargues.com](http://www.chateaufargues.com)