

VINTAGE 1989



CLIMATIC CONDITIONS OF THE VINEYARD

A rainy spring followed the drought that had been raging since last summer. The early budburst heralded flowering at the end of May, fifteen days before normal. The very hot and dry summer was marked by a hailstorm of rare violence on 6 July. Ripeness was reached at the beginning of September with golden grapes bursting with sugar (14° potential).

THE HARVEST

Botrytis quickly colonised these over-ripe grapes and the first sorting was launched on 27 September. The selection had to be meticulous in order to eliminate the grapes stung by the insects. The ideal conditions allowed for three more magnificent selections, with the harvest finishing on 25 October. These early harvests gave this vintage all the qualities of the great exceptional wines of this century.

THE WINE

Production area: 12, 13 ha

Harvest: 5 successive manual selections

Fermentation period: 3 to 5 weeks, in barrel, with indigenous yeasts

Production: 28 000 bottles

Vinification: 100% 2.5 year old wood

Ageing period: 36 months

TASTING NOTES



Deep, bright gold colour. Very complex nose of citrus fruits, spices, menthol and hazelnut. On the palate, melting, full of exuberance and fatness, very persistent honeyed flavours, candied citrus fruits. A truly exceptional vintage with great ageing potential.

Château de Fargues - 2017



17,5/20

« [...] A very fat wine, full of pepper, long with an iodized bitterness which gives so much to the wine and counterbalances the exuberant fruity side (we go as far as pineapple) and candied, not to mention the citrus touches. »

Chambertin – Week-End – 21/01/1994



21

« Deep lucid gold colour. The palate is bursting full of oranges, tangerines and apricots. Very well defined on the palate with fine acidity, quite a bold wine, very rich and opulent with delicious toffee finish. Superb. »

Neal Martin – Jul-03 – <http://www.winejournal.com/fargues.html> – 12/06 /2005



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