

VINTAGE 1990

WEATHER DURING THE GROWING SEASON

The weather was outstanding and the bud burst very early this year. Temperatures were constantly above average (2° C higher than usual in summer) and even reached 40°C in July. A few showers at just the right moment helped the grapes to develop, and they were fully ripe in late August. Botrytisation began in early September.

HARVEST

The first wave of picking began on September 18th, a record for Château de Fargues, and the second wave followed shortly thereafter on September 25th and 27th. The last two waves took place on October 4th and 10th, which meant that the harvest was completed in record time. Thanks to outstanding harvesting conditions (sunny, warm weather with easterly winds), the quality and the quantity of the vintage make it one of the best in the château's entire history.

THE WINE

Barrel ageing: 30 months



TASTING NOTES AND COMMENTS

Lovely, deep golden colour and a complex, concentrated nose. This wine is very powerful, deep, and rich on the palate with a long aftertaste. Botrytised and candied fruit flavours are beginning to come through. A very great wine, still young, but with a tremendous future ahead of it.



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