

# VINTAGE 1994



## *GROWING SEASON*

Bud break was very early, starting in the second half of March. A very cool month of April slowed down vine growth. From May onwards, the weather turned warmer with flowering ending in early June. July and August were very dry and hot. For twenty days, temperatures reached over 30°C. Several thunderstorms every ten days or so ensured a regular water supply in the vines. The grapes were ripe in early September, and hopes were high!

## *The harvest*

Thanks to thunderstorms on 7 and 8 September, Botrytis cinerea quickly spread in early-ripening plots. A first "cleaning" pass was planned the following week, on the 14th. However, the rain arrived and set in for the next 20 days. The first botrytised grapes quickly deteriorated. For the fourth year running, a difficult harvest was on the cards. The pickers eliminated all the grapes damaged by the rain during a break in the weather at the end of the month.

Then, on 3 October, a miracle happened. The sun returned and the wind veered towards the east, accompanied by strong gusts. The fully botrytised bunches rapidly gained in concentration. The harvest began on 6 October. The pickers needed to work against the clock, as noble rot quickly spread. For eight days, the grapes were harvested and the painstaking work of selection was carried out, pass after pass. Despite low yields (only 6 hL/ha, less than 10,000 bottles) this very high quality vintage proved an immense reward following four years of capricious weather conditions in early Autumn.

## *The wine*

Fermented and aged in barrel for 3 years

Production: less than 10,000 bottles

Alcohol: 13.5°

Sugar: 90 g/L

Acidity: 5.0 g/L

## ***TASTING NOTES AND COMMENTS***

### *Tasting notes of Château de Fargues*

Lovely golden colour. Powerful, fresh nose of lemon and honey. Well-balanced and lively taste with lemon and grapefruit flavours. Full of elegance and finesse, and ready to drink.

Guide Hachette des Vins 2001 - Millésime 1994

Sans être classé, ce cru, que commande un authentique château fort, figure parmi le gotha de l'appellation. Il est, depuis 1472, propriété des Lur-Saluces, illustre famille qui fit le renom des Sauternes. Vendangé au bon moment, le 94 est à la hauteur de son rang. D'une bouteille teinte jaune cuivré, il se montre fin et excessif par son bouquet évoquant l'acacia, le genêt, la forêt de pins au printemps et le raisin botrytisé (notes de mandarines confite et de grillé). Equilibré, le palais possède la puissance et l'élégance qui garantissent une garde de vingt ans ou même plus.



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