

VINTAGE 1999

WEATHER DURING THE GROWING SEASON

Bud break was very early. The dry, cool spring led to flowering at the beginning of June. July was hot and sunny while August was hot and stormy and the grapes were fully ripe in the first ten days of September. A small crop was harvested to make "Guilhem de Fargues" dry white. Then two weeks of rainy weather helped the onset of botrytis. Plentiful sun and heat brought the grapes to maturity during the first few days of September.

On September 9th and 10th, two plots of 100% Sémillon grapes were picked to produce the dry white wine, "Guilhem".

HARVEST

The 1999 vintage is reminiscent of the preceding year in that two thirds of the harvest took place in the month of September. Showers propagating noble rot lasted a week in mid-September. The first and second waves of picking took place from September 24-29. The juice was very rich and particularly aromatic. A second rainy period (4 days) gave new impetus to botrytis on September 30th and a new wave of picking started on October 7th. This lasted an entire week. The must was very concentrated with candied fruit aromas of great complexity and perfect freshness. The tail end of the harvest took place on October 21st.

THE WINE

Fermented and aged in barrel for three years

Production: 24,000 bottles





TASTING NOTES AND COMMENTS

A very beautiful brilliant golden yellow colour.

An intense bouquet of yellow peaches and citrus is released after swirling in the glass, as well as aromas reminiscent of apricot tart, fruit paste and vanilla. This is followed by a spicy, fresh fragrance of nutmeg and thyme, then delicate stewed fruit and candied lemon overtones.

The wine starts out vibrantly on the palate and then quickly finds its balance.

It becomes rounder on the middle palate, showing remarkable concentration. However, the long, delicious aftertaste is in no way heavy, and finishes with a touch of bitterness that helps make this wine perfectly balanced.

The initial taste is reminiscent of fresh fruit and citrus, developing flavours of apricot jam, vanilla, fruit paste, and quince cheese. There is an elegant spicy side to this wine from beginning to end, along with fresh, vivacious lemony nuances.

While not yet at its peak, this vintage is already attractively balanced.

Its bouquet is redolent of citrus and apricot at the moment, and it continues to evolve with age.

Firm, concentrated, and fresh on the palate, Château de Fargues is already delightful, inviting the taster to take another sip to renew the richly satisfying sensations.

A great wine with good ageing potential that is already superb as an aperitif.



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