

# VINTAGE 2001

## WEATHER DURING THE GROWING SEASON

Winter was mild and wet, giving way to a very rainy spring (until late April). Bud burst took place later than usual, coinciding with the beginning of a dry period. The flowering took place over the first ten days of June. Although the weather was cold and awful in July, according to a local adage, *août fait le moût* (the weather in August determines the quality of the wine). Hot, sunny weather finally arrived, followed by storms from the 15<sup>th</sup> to the end of the month. September was cold, dry, and conducive to slow ripening and the maintaining of good, healthy acidity. Temperatures rose significantly in early October after a few showers in late September. This brought on the proliferation of botrytis.

## THE HARVEST

A first wave of picking from 29/09 to 04/10 produced very pure, but only moderately concentrated fruit. Fortunately, an Indian summer set in and stayed for some time. In doubt as to the reliability of the weather forecast, several waves of picking were launched on October 15<sup>th</sup>. These provided increasingly rich and concentrated grapes. On Saint Luke's Day (18/10) a shower gave a boost to botrytis on the remaining grapes and picking drew to a close on October 24<sup>th</sup>. The quality of this vintage, characterised by concentration, complexity, variety, and tremendously pure flavours, was totally unexpected.

## THE WINE

Fermented and aged in barrel for three years

Production: less than 20,000 bottles

Alcohol: 13.90°

Residual sugar: 132 g/l

Acidity: 4.90 g/l



## ***TASTING NOTES***



A beautiful brilliant pale straw yellow colour.

Wonderfully concentrated and complex on the nose. The first impression is of very ripe fruit, apricot jam, and vanilla, followed by hints of honey, dried apricot, almond, citrus zest, and the special fresh, slightly mineral cachet of Château de Fargues.



This wine is very round and full-bodied on the palate. The overall impression is of perfect opulence and elegance, without a trace of heaviness. Good acidity counterbalances the sweetness and richness, also giving the wine depth and volume. The aftertaste is virtually infinite. This wine has everything – and then some!

As the bouquet would lead one to believe, this wine has a remarkably complex flavour: a medley of fruit, candied fruit, candied peel, and botrytis fill the mouth, accompanied by just the right touch of lemony, spicy freshness.



This vintage is the perfect synthesis of the qualities of the best recent vintages of Château de Fargues: complexity (typical of 1997), power (1990 and 1989), and refined elegance (1988) all in one. A very great wine with tremendous ageing potential!



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