

VINTAGE 2002

2002: Pure and elegant, with a velvety texture.
A vintage in two parts, a little like 1998.



GROWING SEASON

The year was marked by both cool and drought-like conditions. Bud break occurred in late March on the heels of a mild, dry winter. April was cool while May blew hot and cold. Flowering took place throughout June, paving the way for uneven ripening. The summer was dull due to a lack of sunshine, with *véraison* (colour change) not beginning until early August. Hot weather and storms in early September triggered the development of noble rot.

The harvest

The first pass took place from the 16th to the 20th of September. Then, the wind quickly turned to the east and the development of *Botrytis cinerea* slowed down. The second pass involved picking berry by berry while waiting for the remaining grapes to finish ripening. Rain arrived on the 9th of October and lasted 10 days. Noble rot settled on the latest-ripening grapes, and a third pass took place on the 19th and the 20th. The final pass came to an end on the 1st of November under radiant sunshine. Grapes picked in September were pure, elegant and very aromatic with astonishing freshness. Those harvested during the last ten days of October contributed richness and complexity. This wine is very similar in style to the 1998 vintage. Finding the right blend called for patience, but the result is particularly delicious.

The wine

Area under vine: 14.76 ha
Harvest: By hand, in 4 passes
Duration of fermentation: 3 to 5 weeks, in oak barrels with indigenous yeast
Production: 20,000 bottles
Fermentation: 100% in oak barrels previously used for one or two vintages
Duration of barrel ageing: 30 months

TASTING NOTES



93: “Tasted blind at Farr’s Sauternes 2002 horizontal. Deep straw with green tints. The nose displays good intensity: taut and mineral, well defined, developing with aeration aromas of crème-brûlée, honey and a touch of biscuit. The palate is very attractive: well balanced, lithe and feminine, very good poise, attacking but not aggressive. The acidity slices through the honeyed fruit with precision and style. A touch of viscosity towards the finish, but not as unctuous as other ’02 Sauternes. This is a finely tuned Sauternes that excels in this vintage. Excellent. Drink now-2025+ Tasted October 2009.”

Neal Martin – eRobertParker.com – 01/11/2009

92-94: “A full-bodied wine, reminiscent of Yquem, 2002 Château de Fargues is a fairly dark golden-yellow colour, showing surprising signs of age. It has a fabulous botrytised nose of crème brûlée, toast, orange, pineapple, and quince. The wine is rich, powerful, and full-bodied on the palate. Its mature character makes it difficult to determine its ageing potential, although I have a feeling it will reach its peak between 2007 and 2020. (1/05).”

Robert Parker – Bordeaux: A Consumer’s Guide to the World’s Finest Wines – August 2005



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