

VINTAGE 2003

WEATHER DURING THE GROWING SEASON

Bud break occurred early, as did flowering (mid-May). At this stage, vine growth was already 2-3 weeks ahead of a normal year. A first heat wave began on June 22nd. The mercury shot up to 40° C. *Véraison* (color change) took place on July 14th. A long-term heat wave set in during the month of August, with an average maximum temperature in excess of 32° C – some 6° more than usual. The thermometer went above 40° C on two occasions. A potential alcohol level of 13° was attained as early as August 15th. Unsettled, but mild weather with 30 mm of rain on September 5-10 brought on a massive lightening attack of *Botrytis cinerea* that affected the entire crop.



HARVEST

Heat and sunshine, accompanied by a good south-easterly wind, materialised on September 14th. The vineyard plots were picked in quick, unbroken succession, one after the other, from September 19-25. Harvesting was a real race against the clock. The concentration grew with each passing day. However, the grapes were all picked in time before this became too great. The end result is a sumptuous, yet perfectly well-balanced vintage. Initial tastings show the wine to be concentrated, powerful, fresh, and elegant.

THE WINE

Fermented and aged in barrel for three years



TASTING NOTES AND COMMENTS

« Beau nez grillé et confit, notes de caramel au lait, datte, zestes de mandarine, vanille, complexité subtile. Volume et gras en bouche, palette épicée qui penche vers le poivre, équilibre liqueur/fraîcheur qui tend bien le vin, lui donne une allonge très racée. »

La Revue des Vins de France – 01/09/2006

« Puissant, superbe d'équilibre. »

La Revue des Vins de France – 01/01/2006



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