

VINTAGE 2005

A drought year

WEATHER DURING THE GROWING SEASON

Compared to normal year, there was a 40% water deficit lasting from the 2004 harvest until the 2005 vintage. 2005 was thus unquestionably a drought year, which was also accompanied by considerable heat. Temperatures were frequently 2° C above average, although they did not attain the records set in 2003. Beautiful, even flowering in early June was followed by a fine, but not overly hot summer, which gave every reason to expect a reasonably sized, early-ripening crop. Scattered showers between the 8th and 12th of September augured well for the speedy development of noble rot. However, this was not to be. Cold, windy weather set in and stopped the development of botrytis in its tracks. Nevertheless, warm temperatures returned in late September, and noble rot could begin to work its magic.

HARVEST

The first wave of picking lasted from the 27th-30th of September, producing exquisitely fine grapes. The second and third waves, from the 8th-11th of October, delighted us with concentrated, yet fresh juice. More (and very welcome) showers combined with summer-like temperatures in the middle of October gave a new impetus to noble rot, and picking resumed on the 24th. Two more, and final waves of picking brought in rich, beautifully botrytised grapes. The harvest drew to a close on the 27th.

THE WINE

Fermentation and ageing in barrel for 3 years (currently under way)

Alcoholic degree: 13.7°

Sugar: 139 g/l

Acidity: 3.80 g/l



TASTING NOTES AND COMMENTS

Each wave of picking produced greatly diverse grapes and this vintage is even more rich and concentrated than 2003, 2001, 1990, and 1989. There can be little doubt that the final blend will be one of the most (the most ?) memorable wines ever produced at Château de Fargues.



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