

VINTAGE 2006

An absolute record : a vintage starting on the 8th of September!

WEATHER DURING THE GROWING SEASON

The spring of 2006 was dry, with alternating cold and warm temperatures. Although bud break was late, perfect flowering in early June made up for lost time and led to rapid growth.

Three weeks of extremely hot weather in July sped up ripening, but things slowed down significantly in August.

The second half of the summer was less sunny and much cooler than average, but temperatures warmed up again in the first ten days of September, with an average maximum of 31° C.

HARVEST

The first wave of picking began on the 8th of September. Up until the 12th, pickers harvested superb, concentrated grapes, although they needed to discard some bunches with dreaded sour rot caused by fruit flies.

On the 21st of September, another wave of picking was attempted, but without success. It was thus necessary to wait... Thankfully, the sunshine quickly returned, as did very mild temperatures. Noble rot then picked up again beautifully - as did the fruit flies! An enormous quantity of grapes had to be thrown away to ensure quality.

The third and fourth waves of picking took place from the 27th of September to the 2nd of October. The quality of grapes affected by noble rot was splendid, even though more than half of the remaining crop was ruined by sour rot and had to be sacrificed.

This was definitely a “year of the winemaker” in which experience made all the difference !



TASTING NOTES AND COMMENTS

90-92

« Tasted twice at two negotiants. The first sample displays a lifted nose of lemon, peach and honey with an odd scent of Airfix glue that dissipates with aeration and did NOT appear on a second sample shown four days later. The palate on the first as good acidity with unctuous sweet fruits : peach, apricot and orange-blossom. Clean, understated finish that has just a touch too much new oak at this stage but that should meld in nicely with the wine. Tasted March 2007. »
Neal Martin – eRobertParker.com – 04/05/2007

95-100

« This is big, powerful and intense, with loads of ripe fruit and spice character. Full-bodied, racy, very sweet and long. Complex, layered and fantastic, showing ginger spice. Really stands out. Excellent. »
James Suckling – Wine Spectator – 04/04/2007

« For the first time, this wine was tasted between the 1st and 2nd Crus Classés, so more in context. As usual, there was the honeyed, concentrated richness of a good Cru Classé with class and weight. The flavour showed layers of powerful, concentrated richness, if lacking the complexity of the most successful wines. »
Decanter.com – 01/09/2006

17/20

« [...] le vin est riche en liqueur, parfaitement rôti, long, classique, digne des grands millésimes précédents. »
Bettane & Desseuve – Tast Pro – 30/04/2007

(95)

Intense pineapple and honeycomb on the nose with loads of marmalade botrytis. Rich but suave in the typical Lur Saluces style, with caramel apple and grilled mango flavours finishing long and thick. Not overly sweet thanks to searing acidity.

Ian D 'Agata (Decanter) – 06/2015

17-18/20

« Raffiné et très élégant, avec des notes de pâte de fruits jaunes et d'écorce d'orange confite en bouche. La finale est d'une complexité aromatique, marquée par une petite touche amère bienvenue et rafraîchissante. »

La Revue des Vins de France – 01/06/2007



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