

# VINTAGE 2007

**2007: a carefully handled harvest, full of elegance and sophistication.  
A vintage characterized by a delicate concentration and tension**



## WEATHER DURING THE GROWING SEASON

Miraculous botrytis !

The growing season started out beautifully, with a month of April warmer and sunnier than any on record. However, May and June were cool and dull, entailing a risk of vine diseases (especially mildew) such as had not been seen in 30 years.

Flowering was very spread out, from late May to mid-June, and this was one of the keys to the success of the vintage. Temperatures were cool to mild all summer, punctuated with regular showers. The grapes were ripe by late August, having retained all their freshness and aromas. Warm sunshine alternated with brief downpours at this stage, bringing on the first manifestations of noble rot.

## HARVEST

Picking started on the 11<sup>th</sup> of September. This first part of the harvest lasted for three days. The evening temperatures became quite cool, and unsettled weather set in for 3-4 days. The grapes ripened slowly and botrytis was only able to work its magic towards the end of the month.

A second round of picking started three weeks later, on the 2<sup>nd</sup> of October, and continued on either the 9<sup>th</sup> or the 12<sup>th</sup> depending on the plot.

At this point, a period of morning mists followed by beautiful sunny afternoons arrived - absolutely perfect for botrytis!

## THE WINE

**Area under vine :** 14, 37 ha

**Harvest:** By hand, in 6 passes

**Duration of fermentation:** 3 to 5 weeks, in oak barrels with indigenous yeast

**Production:** 21,000 bottles

**Barrel ageing:** 30 months



## TASTING NOTES AND COMMENTS

*Commentaire de dégustation du Château de Fargues*

« Beautiful shiny golden color.

A very fresh, fine, precise, chiseled nose, which is revealed little by little with aeration.

The subtle floral touches of rose and peony are overtaken by the lemony freshness and zest. Something very characteristic of this vintage. The minerality is outstanding. Then the powdery and almond notes burst through before releasing delicate prune, jam and tarte tatin aromas. »



**92-95**

« Wow. This is really beautiful, with loads of ripe, spicy and sweet fruit, bright acidity and a long, spicy finish. Impressive richness. Very, very long. Very classy. »

*James Suckling – Wine Spectator – 01/04/2008*

**18,5/20**

« Ciselé, pur et subtil, Fargues 2007 est un vin d'équilibre très fin, élan-cé, qui se développe délicieusement à l'air. Dans un style très classique, il s'adresse aux amateurs d'élégance. »

*La Revue du Vin de France – 01/09/2010*

**18,5/20**

« Grande finesse, de l'exubérance. »

*La Revue du Vin de France – Guide d'achat des crus – 2010*

« [...] d'une extrême finesse avec une longueur superbe. C'est un vin révélateur du millésime sur un terroir plus frais, qui a ciselé le vin et sa finale.»

*La Revue du Vin de France – Le guide des meilleurs vins de France – 2012*

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« Ever since Fargues came into these tastings several years ago, it has clearly show it can hold its own among the premiers crus. This year it was tasted among the top second growths and was the first wine at that point of the tastings showing a real honeyed richness, but also freshness, complexity and great length and elan. »

*Decanter.com – 01/09/2010*



97: « [...] There is an effervescent quality that really takes the 2007 to another level, while the marmalade and white pepper finish is powerful and leaves a lasting impression. This is a fabulous 2007, one of the wines of the vintage his is a fabulous 2007, one of the wines of the vintage. »

*Neal Martin—Wine Advocate—Avril 2013*



### NOTES

Wine Spectator : **92 - 95**

R.V.F : **18.5**

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