

VINTAGE 2009

The initial appraisal by Alexandre de Lur Saluces sums up the vintage marvellously :
"... this is so honeyed and delicious, it makes the taster feel as though he is turning into a bee!"

WEATHER DURING THE GROWING SEASON

After later than usual bud break, violent storms in May fortunately spared Château de Fargues, and the vines were able to take full advantage of fine spring weather and an absolutely ideal summer. Flowering took place in the first days of June. This augured well for a reasonably large crop, as well as a relatively early-maturing one. The water reserves in our clay soils at the end of winter enabled the vines to cope with a dry summer (the sixth warmest summer since 1921) without encountering water stress.

Dry anticyclonic conditions prevailed in early September. Beautiful sunshine was followed by cold nights, making for optimum ripeness. Showers on the 19th and 20th September brought 65 mm of rain, followed by tenacious morning mists and beautiful sunny afternoons - textbook conditions for the development of noble rot! The harvest started on Monday, the 28th of September. Pickers wore tee-shirts from the 2nd to the 6th of October as temperatures reached 30°C.

HARVEST

The harvest went relatively quickly, concentrating grapes with varying degrees of botrytisation, from *pourri plein* (in which the grapes are fully botrytised) to *pourri rôti* (in which the grapes are partly shriveled). Noble rot was given new impetus by stormy weather from the 7th to the 12th of October. On Thursday the 15th, the 3rd and final phase of the harvest began under a clear, blue sky accompanied by a strong, cold, north-easterly wind that dried the grapes. The very last grapes were picked on the evening of October 19th, just 3 weeks after the vintage started. This was not too soon, because a series of heavy showers arrived on the 20th

THE WINE

Area under vine : 13.5529 ha

Harvesting: 4 successive manual selections

Duration of Fermentation: 3 to 5 weeks, in casks, by indigenous yeasts

Production: 25,000 bottles

Barrel ageing: 30 months.



TASTING NOTES AND COMMENTS

Commentaire de dégustation du Château de Fargues

The dress is of a beautiful deep and brilliant gold.

The nose is powerful, distinguished, of a minty, coniferous cold freshness and woody. The guava and an attractive honey of locust tree precede the lemony scents of fine zests of citrus fruits and steams. Touches of coconut evolve towards a very greedy nose of cake store, caramel and of vanilla before a final evolution on spices and soft subtleties of the saffron.

The mouth allies marvelously to the attack the gourmet and the freshness. The material shows itself tight, dense, well in ball. It is necessary to let it melt and show itself to discover a wine of a rare complexity. The length seems infinite and extends the tasting until more thirst in the flavors of fine honeys, crystallized lemon, zests of citrus fruits, marmalade of orange, apricot, mandarin, without forgetting vanilla and caramel.

But he would not be "Fargues" without this final woody and spicy freshness which gives all its tonus and all its spring to this magnificent

96/100

Coming in at 140-grams-per-liter residual sugar, the 2009 de Fargues was picked from September 28 over three tries until October 19, a day before heavy showers curtailed the vintages. It seems to have gone into its shell since I last tasted it. It opens gradually with subtle notes of dried honey, lanolin, just a touch of chlorophyll and stem ginger. The palate is gorgeous: super fine tannins here, wonderful minerality and tension with a sense of everything being in its right place. It is not a powerful de Fargues – in fact, this is understated for the vintage. However, it will have great complexity and is worth cellaring for a couple of decades.

Tasted April 2013.

Neal Martin - RobertParker.com April 2013.

« Wonderful ultra-rich and caramelised aromas and texture, almost reminiscent here of the 2003 style, noble, very long, sugar being balanced by a nice and fruity acidity, impressive, as usual. »

Michel Bettane – Decanter.com – 08/04/2010

17,5-18,5/20

« [...] d'une grande limpidité et d'une grande pureté d'expression éblouissante, très élancé en finale. »

La Revue des Vins de France – 01/05/2010

CONTACT :

CHÂTEAU DE FARGUES

33 210 Fargues

+33.5.57.98.04.20

www.chateaufargues.com

