

# VINTAGE 2010

A classic harvest for a deliciously gourmet wine; perfect ripening conditions that perfectly preserved freshness and fruit

## *CLIMATIC CONDITIONS OF THE VINEYARD*

After one of the coldest and driest winters of the last 20 years, the vines began to bud in April under a July-like sun. The heavy rainfall in May and the first half of June led to a remarkable flowering period. Then the summer remained dry and sunny despite two rather cool first decades of August. Ripening progressed under a beautiful sun and cold nights for the season. In short, a relatively late year with a lot of preserved aromas.

## *THE HARVEST*

The first sorting began late but magnificently on 27 and 28 September: concentration, freshness and complexity of aromas were present. October began with the first of four rainy periods in the month, followed by sunshine and temperatures 3 to 4 degrees above normal: perfect conditions for noble rot. This scenario will be repeated three more times with full sun, colder temperatures and a drying north wind. The selections were carried out from 14 to 29 October with a remarkable harvest from 17 to 23 October. The 5th and last selection closed the harvest on November 4th and 5th, just after a long rainy period of 22 days. Abundant on the vine, ripe and obtained in dry, very sunny and relatively late conditions, this harvest took full advantage of a month of October that was ideal for the full expression of noble rot. Everything is in place for another great vintage.

## *THE WINE*

Production area: 14, 3809 ha

Harvest: 5 successive manual selections

Fermentation period: 3 to 5 weeks, in barrel, by indigenous yeasts

Production: 25 000 bottles

Vinification: 100% in barrels with 25 to 30% new wood and the balance in one to one and a half year old barrels

Ageing period: 30 months



## TASTING NOTES

The brilliant pale gold colour reflects its youth. The nose is very pure with sweet notes of white flower honey, exotic perfumes but also ripe apricot and fresh fig. Candied lemon refreshes this real fruit basket. The palate reveals a perfect balance of structure with a silky and enveloping side that is enhanced by a pleasant acidity. The exotic fruits are still very present, pineapple, passion fruit. The flavours of mandarin and candied lemon begin to assert themselves before a gently spicy finish.

*Château de Fargues, 2017*

## NOTES

94-96 : « The Château de Fargues has a very pure nose of clear honey, lemon curd and passion fruit all with fine delineation and focus. The palate is medium-bodied with citrus-driven entry with touches of lime, passion fruit and grapefruit. It has great focus and « drive », a crescendo of flavours that embrace quince, Seville orange, tangerine and spice. There is wonderful persistency towards the powerful finish. [...] »

*Neal Martin – eRobertParker.com – 13/05/2011*

92-95 : « Thick and spicy, with unctuous, still slightly raw-seeming layers of apricot, peach and fig. Ginger cream and green tea check in on the finish. Rather backward still, but there's lots balled up. »

*James Molesworth – Wine Spectator – 05/04/2011*

18,5/20 : « Chiselled, pure and subtle, Fargues 2007 is a wine of very fine balance, slender, which develops deliciously in the air. [...] »

*La Revue des Vins de France HS – 01/11/2010*

18 : « [...] the 2010 is a clean, frank and delicate Fargues [...] with a nice balance on the palate between liquor, sugar and acidity. »

*La Revue des Vins de France – 01/01/2012*

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