

# VINTAGE 2011

An early year, this already "great" vintage rewards your patience by revealing all its power and aromatic richness as it opens

## CLIMATIC CONDITIONS OF THE VINEYARD

After a dry winter, the spring of 2011 was totally out of the ordinary with temperatures 3 to 4° above normal: the conditions in April were worthy of a June. The first flowering was observed on 9 May. The small heat alert, during Vinexpo, burned some grapes, with a 50% deficit in the first half of the year. If July leaves an autumnal memory for the holidaymaker, this coolness and these rains are welcome for the perfect development of berries already well advanced. The hot storms of August brought the grapes to maturity from the 15th, which reminds us of 2003! The storm of 2 September caused the first outbreaks of noble rot, but also the proliferation of drosophila flies responsible for sour rot.

## THE HARVEST

The first sorting began on 13 September for 5 days of ruthless elimination of sour rot grapes (50% of the bunches!). The noble rotten grapes console us with their exceptional aromatic richness and great freshness. Sunshine and well-ventilated days ensured a lightning second sorting from the 21st to the 23rd. The density and balance of the musts obtained from the combination of roasted berries and some less mature grapes were remarkable. Below 30° in the afternoon, the 3rd sorting resumed on the 26th and ended on October 3rd. The temperatures then fell sharply. The few remaining grapes did not develop any further and were sorted for the last time on the 10th, after only 4 weeks of harvesting. Abundant on the vine in August, but half destroyed by sour rot, 2011 remains a small harvest in quantity but also the earliest since 2003.

## THE WINE

Production area: 13.47 ha

Harvest: 4 successive manual selections

Fermentation period: 3 to 4 weeks, in barrel, by indigenous yeasts

Production: 15 000 bottles

Vinification: 40% new wood and 60% one and a half year old wood

Ageing period: 30 months



## TASTING NOTES

Very beautiful, brilliant gold colour. The nose, still a little reserved, hides a great complexity. After a few subtle touches of fresh flowers and rose petals, the approach is made by the fresh fruitiness of pear, then guava before evolving towards juicy pineapple. A pretty resinous note then reminds us of the freshness of pine. Then come the zesty touches of lemon before gradually perceiving candied fruits and gingerbread. The attack on the palate is frank and smooth at the same time. The wine lengthens slowly to reach a crescendo in tension and density. The flavours gradually reveal themselves, timidly, but in a broad palette that promises to be very promising for the years to come. Mango and pineapple open the ball. Then verbena, yellow lemon and especially orange contribute to prolong this remarkable freshness on the palate. Just as on the nose, the resinous side maintains these lively and fresh sensations for a long time. Then comes the soft astringency of apricot marmalade and quince paste. Then, the vanilla, greedy and fruit paste notes follow the fine and refined honey of the beginning of the season. Finally, the finish stretches out on liquorice and zan. This vintage is still very young.

*Château de Fargues, 2017*

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Shows fantastic range, featuring creamed Jonagold apple, papaya, toasted coconut, brioche and pineapple notes, laced with macadamia nut and heather honey details. The long, sweetened butter—filled finish shows citrus oil and bitter almond accents. Displays amazing depth and purity, with the elements glistening beautifully as the finish goes on. Best from 2018 through 2045. 1,250 cases made.

*James Molesworth (Wine Spectator) – 31/12/2014*

(18-19)

Few lots in 2011. The rain at the end of August favoured the development of botrytis, but on a ripe harvest this caused major outbreaks of sour rot. Half of the crop was eliminated! The fine sorting was done from 21 to 24 September and 10 to 15% of golden grapes were incorporated into the blend. The liqueur asserts itself in a delicate balance, the finish is lively. Already a great pleasure. Aged for 36 months with one third new wood.

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### CONTACT :

CHÂTEAU DE FARGUES

33 210 Fargues

+33.5.57.98.04.20

[www.chateaudefargues.com](http://www.chateaudefargues.com)

