

# VINTAGE 2013

A structured and precise wine that perfectly assumes the vivacity of its youth and offers beautiful gourmet notes

## *CLIMATIC CONDITIONS OF THE VINEYARD*

After a cool winter and spring with plenty of water, the 30° in the shade on 17 April quickly gave way to the scare of frost on the 28th with 1 degree under cover at daybreak. May and June were just as disastrous, with the vegetation trampling on the water. Flowering finally began on 11 June and took place in the cold and rain. The bad weather ended just as the passage to summer and the end of Vinexpo were being joyfully celebrated with the pre-inauguration of the fortress with a dazzling Sound and Light show. July, with three consecutive weeks of 30°, and August are fortunately sunny and dry (48mm in two months). September alternated coolness and heat with a mid-month watering which triggered the first outbreaks of noble rot in the coolest plots.

## *THE HARVEST*

Following on from this, and still in fine, warm weather, the second sorting was completed on 3 October before an evening thunderstorm that threw the weather out of kilter for a few days. These first batches were very pure, fresh, lively, and sparkling with a nice contribution of early Sauvignons. A small window of drier and colder weather, with a northerly current, allowed us to resume picking on the 9th, 11th and 13th, despite a new watering on the 12th. The Semillon grapes showed their full potential of candied fruits, while remaining fresh and tense. The weather finally turned south, hot and windy, on the 18th. Harvesting resumed rapidly on the 21st and was completed on the 22nd. These last batches were full, sappy, fat and still fresh in the mouth.

## *THE WINE*

Surface area: 13ha47

Number of pickings: 4 selections

Fermentation : 3 to 4 weeks of fermentation

Production: 10,000 bottles

Vinification : 1/3 new oak and 2/3 oak one and a half years



## ***TASTING NOTES***

Bright straw gold colour.

The nose opens with very fresh notes of lemon, white flowers, apple with small touches of citrus fruit and pomelo. Then comes lemon pie, meringue, gingerbread and at the very end pastry and caramel.

The fresh and sharp attack, very lemony and apple-like, becomes rounder as the tasting progresses while keeping its lively and tense character. After this very present lemon, we appreciate the poached pear, the acacia honey, the plum and then the orange marmalade, and the greedy notes of meringue and caramel. The wine is still young, but it reveals a solid structure with great precision and a good length on the palate with the tension so characteristic of the vintage.

*Château de Fargues - 2017*

18/20

Fargues is turned towards a resolutely low balance. Little sugar, beautiful nose of candied lemon, the power of Fargues speaks in this muscular wine. The finesse comes in the second half of the mouth. Good sugar/acidity balance with, in the aromas, the perception of a wood ageing which accompanies the fruit wonderfully. Beautiful duality of power and elegance. A must.

*La Revue du Vin de France HS – 22/04/2014*

94-97

Very spicy, with lots of dried peach, mango and apricot notes leading the way, backed by bold ginger and toasted almond. Layers and layers glide through the very unctuous finish. This is a deep, serious, mouthfilling wine in the making.

*Wine Spectator – 22/04/2014*

(92-94)

The Chateau de Fargues has a gorgeous bouquet that is going to be wondrous after bottling, mineral-rich, tensile honeyed fruit that is less flamboyant than recent vintages and yet amazingly well-focused. The palate has a spicy tincture on the entry, laser-like precision, with a zesty, citrus-driven finish. This is a more delicate, understated Chateau de Fargues, but left alone in the glass over several minutes, it really begins to blossom and gain weight. This should be outstanding after bottling.

*Neal Martin – 04/2014*

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