

VINTAGE 2014

A wine of great aromatic power, incomparable density and tension

CLIMATIC CONDITIONS OF THE VINEYARD

The winter was mild and wet. After the traditional sleet in March, the vines broke bud on 20 March. The cold nights at the end of April caused some bunches to abort and become filerons. Full flowering at the beginning of June was followed by summer weather with stormy spells. The vines grow quickly, are we in for an early year? Not at all, summer was not on the cards. To begin with, a few grapes were going to get scalded by the extreme heat of 16 and 17 July. The 104 mm of rainfall during the month and especially the hail storm on the 25th caused havoc. Then the cold and humidity of August made us despair of seeing the grapes ripen properly. And if we escaped mildew during this campaign, another pest invaded us in mid-August: the drosophila, these small flies that carry sour rot. The hopes of a good harvest, after two years of dearth, diminish with each passing day.

THE HARVEST

With an average maximum temperature of 27°4 and without a drop of water, September allowed the grapes to ripen perfectly. A first tedious sorting in mid-September allowed us to eliminate the sour rot for a meagre harvest of a few barrels. After the beneficial rains of 6 to 16 October, combined with a temperature 4°C above normal, the noble rot spread at lightning speed. The beautiful sunny days, warm and ventilated by light southern breezes, were ideal. The picking took place from 20 to 30 October. The harvest was meagre in quantity but the musts filled the cellar with their fruity fragrance.

THE WINE

Surface area: 23ha80

Number of selections: 4 selections

Fermentation : 3 to 4 weeks of fermentation

Production: 10,000 bottles

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



TASTING NOTES

The 2014 Château de Fargues wine is characterised by a great freshness both on the nose and on the palate.

The nose attacks on pressed apple, apple-pear compote, poached pear, followed by a nice touch of Reine Claude plum. This fruity range is combined with fresh and subtle floral notes reminiscent of lily of the valley, all wrapped up in a very great marine freshness. As usual, we also find the resinous signature of the young Fargues vintages.

The palate, with its wide amplitude and great density, is as fresh as the nose. One is immediately charmed by the citrus zest and more particularly by the sweet bitterness of the grapefruit zest. The freshness and acidity of rhubarb, pineapple and candied lemon are mixed with the sweetness of juicy yellow peach. More surprisingly, the notes of sweet and delicate white flowers remind us of freshly picked jasmine. Then, little by little, the fresh apricot asserts itself in this perfect balance between sweetness and acidity.

98/100

«This starts off with an enveloping note of toasted coconut, giving way slowly to creamed peach, mango and papaya flavors. Long bitter orange and almond threads provide needed tension while the lush waves of fruit cascade through the finish, picking up a mouthwatering mirabelle plum accent along the way. A monster of a wine. Best from 2025 through 2055 ».

Winespectator.com, J. Molesworth – janvier 2018

20/20

« Behind the almost roasted pineapple, follows a note of lemon, more candied than fresh. The power of Fargues speaks, its strength takes over the whole mouth with its persistence. "A wine that was little mutated in 50 », according to Alexandre de Lur Saluces. It offers the breed and the strength of great vintages

RVF, R. Pétronio- avril 2015.

94-96/100

« The Château de Fargues 2014 has an opulent, rounded and powerful bouquet that delivers a payload of botrytized fruit that is precise, upholding the de Fargues style, hints of mandarin and clementine developing in the glass. The palate has a huge weight in the mouth : a fine line of acidity with layers of clear honey, marmalade and a dash of ginger on the finish. This represents an immensely pure Château de Fargues with enormous length and intensity. Superb ».

RobertParker.com, N. Martin – mars 2015

95/100

« Outstanding. Château de Fargues, Sauternes. Intense pineapple and honeycomb on the nose with loads of marmaladey botrytis. Rich but suave in the typical Lur Saluces style, with caramel apple and grilled mango flavours finishing long and thick. Not overly sweet thanks to searing acidity ».

CONTACT :

CHÂTEAU DE FARGUES

33 210 Fargues

+33.5.57.98.04.20

www.chateaufargues.com

