

VINTAGE 2015

This 2015 will be a milestone in the saga of Fargues vintages, alongside alongside the 2001, 2005 and 2009

CLIMATIC CONDITIONS OF THE VINE

After a rather cold winter, the vine takes advantage of a warm and dry spring to achieve a rapid flowering at the beginning of June. early June. With a radiant summer, everything accelerated, especially as rainstorms in June and August guaranteed good water reserves. At the end of the summer, the night-time temperatures drop and we can even see the cool autumnal weather before it's time: ideal conditions for a perfect ripening process that preserves the aromatic potential and the quality of the grapes. Ripening, preserving the aromatic potential and acidity of the fruit.

THE HARVEST

Following a storm, rot set in and the harvest began on 11 September. We can only a few grapes on the 15th, 21st, 28th and 29th. With the help of another storm on 2 October and the humidity that persisted for a few days, the noble rot suddenly invaded the entire vineyard. Then the temperatures cooled down, allowing botrytis to slowly concentrate the grapes and generating a the grapes and generate a great complexity of flavours and aromas while preserving the freshness of the fruit. Selections were made from the 8th onwards. The heart of the vineyard with its clayey plots finally delivers its treasure around October 15th. The harvest is finally completed on the 21st.

THE WINE

Area in production: 22.19ha
Harvest: 4 successive manual selections
Fermentation : 3 to 4 weeks in barrel, indigenous yeast
Production: 20,000 bottles
Vinification: 1/3 new oak, 2/3 one and a half year old oak



TASTING NOTES

The nose and mouth have all the characteristics of the greatest vintages. After a first floral veil of fresh roses, hawthorn and peony, we smell lime blossom and orange blossom. Baked apple, plum and apricot take over before the perception of guava, pineapple and finally orange marmalade. The density and fullness of the wine, both on the nose and on the palate, are magnified by a very pure, fresh and elegant fruitiness giving an almost airy and vibrant dimension to the liqueur. The tension makes you forget the richness of this wine. This 2015 will be a landmark in the saga of Fargues vintages, alongside the 2001, 2005 and 2009

Château de Fargues - 2017

96-98

The 2015 Chateau de Fargues delivers 153 grams per liter of residual sugar at 13.8% alcohol. It has a complex bouquet with honey, marmalade and quince aromas that are beautifully defined, but will clearly take a few years to reach their full potential. The palate is very sensual on the entry, honeyed and lavish at the beginning, but retaining wonderful precision and persistence on the lightly spiced finish. This is a seriously good de Fargues that should age effortlessly over the next 30-40 years.

Wine Advocate – Neil Martin – 28 April 2016

96-99

A stunner, with seamlessly layered pineapple, pear, mango, papaya, quince and persimmon flavors, framed by a hint of toasted macadamia nut and carrying through a lush yet well-defined finish. Showing power and grace, this is a full stride ahead of the field.

Winespectator—James Molesworth - 4 April 2016

NOTES

94-96 : Michael Schuster – The World of Fine Wine – 2016

94 : Decanter - Jane Anson – 19 April 2016

97-98 : Michel Bettane / Thierry Desseauve – The World of Fine Wine – 2016

19,5 : Revue du Vin de France - Roberto Petronio – Septembre 2018

16,5 – 17 Coup de Cœur : Le Point - Jacques Dupont – 19 mai 2016



CONTACT :

CHÂTEAU DE FARGUES

33 210 Fargues

+33.5.57.98.04.20

www.chateaudefargues.com