

VINTAGE 2016

Cool temperatures and relatively dry weather in late summer produced a very smooth, well-balanced, and delicious vintage, reminiscent of 2010.



GROWING SEASON

Despite a very wet, mild winter and cool, gloomy spring, the size of the prospective crop looked very promising. Flowering took place during a small window of fine, sunny weather

between the 10th and 21st of June, marking the sudden arrival of summer.

The vines grew under ideal conditions: After a dry July with record-breaking sunshine, maximum August temperatures remained at around 30°C throughout the entire month. A heatwave at the end of August set the stage for early ripening. The dry month of September prevented botrytis from forming. Aside from the ill-fated 2012 vintage, for the first time in thirty years, Château de Fargues was unable to start picking in September.

THE HARVEST

A storm on the 30th of September finally triggered the spread of noble rot, signalling the beginning of the harvest on the 4th of October.

However, it was not until the 20th of October that the harvest was in full swing. Over two thirds of the crop were harvested in just five days with the last few grapes picked around All Saints' Day.

THE WINE

Area under vine: 20.25 hectares

Harvest: By hand, in 4 passes

Duration of fermentation: 3 to 5 weeks, in oak barrels with indigenous yeast

Production: 22,000 bottles

Fermentation: 40% new oak barrels and 60% 18-month-old barrels

Barrel ageing: 30 months



TASTING NOTES

"The 2016 vintage reflects the same floral aspects (lime blossom), juicy fruit (pomelo, orange, and lemons), and fresh verbena. 2016 has the same style as 2010 – perfectly balanced, with wonderfully refined aromas and flavours. This wine gradually reveals white fruit and citrus zest overtones accompanied by candied fruit, acacia honey, vanilla, and caramel flavours. This wine features a perfect balance between alcohol, sugar, acidity, and bitterness.

Château de Fargues tasting notes, 2018



« The **2016 de Fargues**, still in barrel, is showing much more definition now, with a racy green tea and ginger frame forming around the core of apricot, peach and quince compote flavors. The long, creamy and beguiling finish picks up toasted coconut and crème brûlée notes. »

James Molesworth , Posted: Apr 11, 2018

"The sheer power of this wine makes it stand out without compromising its intrinsic elegance. A classy, powerful wine that lasts a long time on the palate. Superb".

Roberto Petronio, Revue du vin de France, September 2018



NOTES

Wine Spectator : 94 - 97

Wine Advocate : 95 - 97

R.V.F : 19

Decanter : 96



THE PERFECT RECIPE

Sea bream carpaccio with provençal aromas.

Recipe available at www.chateaufargues.com/accords-mets-vins

CONTACT :

CHÂTEAU DE FARGUES

33 210 Fargues

+33.5.57.98.04.20

www.chateaufargues.com