

VINTAGE 2017

Spared by the frost, but not by the sour rot!



GROWING SEASON

After a chilly January, the winter proceeded smoothly with some welcome rainfall. The vines grew very quickly thanks to record-breaking sunshine in April, and flowers had started to develop by the end of the month. On the 20th, 27th and 28th of April, morning temperatures dropped sharply and the Fargues vineyard narrowly escaped the frost. A hot and sunny May encouraged rapid flowering. June kept up the momentum with one day in two recording maximum temperatures of over 30°C. The early-ripening conditions were close to those experienced in 2010, 2011 and even 2003. The hundred-or-so millimetres of rainfall at the end of the month were much-welcomed given the two-month dry spell which followed. The weather was most often overcast though very hot when the sun came out, and the first Sauvignon Blanc berries appeared with 9-10° potential alcohol at the end of July. Hot, dry conditions in August, with a short heatwave in the final ten days, led to hopes of a quick harvest in early September. Would we see a repeat of 2011 or 2003?

The harvest

Alas, September was cool and constantly wet due to a westerly weather system, which slowed down early-ripening. *Botrytis cinerea* developed little by little, but it was not possible to start picking until dry conditions properly set in. The heat returned at the end of the month, and then the fruit flies started attacking the grapes. Sour rot moved in and multiplied at lightning speed. On the 26th of September, picking got under way. The first noble rot berries had to be saved and the sour rot onslaught eliminated, which meant discarding more than 50% of the harvest.

The wine

Area under vine: 21.17 ha

The harvest: Hand-picking in 3 successive passes between 26/09 and 13/10

Duration of fermentation: 3 weeks

Production: 12,000 bottles

Fermentation: 45% in new barrels

Barrel ageing: 30 months

TASTING NOTES

Château de Fargues tasting notes

“A dense, powerful vintage bursting with energy.

The wine opens with bright notes of flowers, citrus, and yellow fruits, accompanied by hints of honey and Viennese pastries, and finally candied fruit, orange and mandarin zest. And mandarin is the hallmark of a great botrytis.”

2020 Château de Fargues

Vert de Vin

2017 Château de Fargues—Sauternes

“The nose is fresh, elegant, well-balanced and opulent, with a touch of succulence. Notes of fresh pear, crisp nectarine and more come to the fore, combined with subtle hints of white fruit in syrup”

Le Point

“What about 2017? At Fargues, the wines are magnificent”

APR 17 Pale golden.

Apricots, pineapples, peach, fruity, elegant and bright nose. Fresh acidity, fresh, fruity, detailed, beautiful, lively, nuanced and long. Superb purity.

Chryster Byklum

SCORE

Vert de Vin: **94-95**

APR 17 Pale golden: **94-96**

PERFECT PAIRINGS

In its youth it can be enjoyed as an aperitif or with dishes like oysters, white asparagus from the Domaine d’Uza or even a tangy tuna tartare.

CONTACT:

CHÂTEAU DE FARGUES

33210 Fargues

+33.5.57.98.04.20

www.chateaufargues.com

