

VINTAGE 2019

GROWING SEASON

As is often the case with harvesting grapes affected by noble rot, we were divided in sentiment throughout the growing season as to whether the glass was half-empty or half-full.

On the whole, we had another hot year with brief but intense rainfall from May to August. After last year's hail, estimated yields were most welcome.

With the heat and a particularly generous amount of sunshine during summer, all the grapes were ripe by the end of August. In these conditions, it was not unrealistic to expect to make between 120 and 150 barrels.

Once again, the summer was prolonged into September. During the second ten days of the month, the average maximum temperature was 29°C. This very hot, dry weather failed to trigger the onset of noble rot. After some heavy showers on the 22nd, *Botrytis cinerea* finally set to work. Unfortunately these conditions were also highly favourable to the development of sour rot.

In the end, over 60% of the bunches were thrown away.

Here ended the story of the glass half empty... now is the time to fill up that glass!

The harvest

Strong southerly winds which arrived on the 10th of October triggered the explosive development of noble rot and the rapid dessication of the grapes. After two days, of picking in passes it became crucial to fully harvest in certain very ripe plots. Summer conditions returned once again: no dew in the morning and even 31°C on Sunday the 13th, and cold drinks were needed to sustain our valiant harvesters. Sour rot, too, was rampant and the race against the clock had begun. On Friday the 18th, all the grapes affected by noble rot were in the cellar.

What a relief after so many challenges and twists of fate! The quality is well and truly excellent. Even though the harvest was lacking quantity overall, it was still expected to produce 10,000 to 12,000 bottles of Château de Fargues.

The wine

Production: 18,000 bottles

Alcohol: 13.5°

Sugar: 100 g/L

T.A.: 4.2 g/L

Average age of the vines: 35 years

Pruning: Spur-pruned according to the traditional Sauternes method

Vine density: 6,600 to 6,700 vines/ha



CHÂTEAU DE FARGUES

Château de Fargues tasting notes

Initial tastings delivered highly aromatic, very pure, and perfectly balanced wines with subdued richness and beautiful precision with understated vivacity and a bittersweet finish. This 2019 vintage is absolutely worthy of bearing the Lur Saluces signature, which is only found on the greatest Fargues vintages. The latest harvest of the 20th Century.

96/100

What refinement on the nose; floral with citrus and orange zest! There's tension on the attack, with beautiful tangy citrus fruit, becoming rich and enticing mid-palate with aromas of pineapple and caramelised butter. Power balanced out by refined substance.

Le Point

93-95/100

The 2019 Château de Fargues has a very sensual bouquet with wild honey, quince and Clementine scents, clearly not short in the botrytis department. The palate is very harmonious with layers of viscous honeyed fruit, allied with great tension. A touch of orange rind and marmalade towards its composed finish. Superb.

-- **Neal Martin**

94-96/100

Pale lemon-gold in color, the 2019 de Fargues slowly grows on the nose from delicate citrus and stone fruit notes of white peaches, grapefruit and lime blossom to a crescendo of fresh pineapple, green mango, lemon curd and honeysuckle with a touch of paraffin wax. The palate has achingly gorgeous restraint, whispering intensely of zesty citrus peel, chalk dust and almonds with a racy backbone carrying the harmonious mélange to a long finish. This is a refreshing understated style I could drink again and again.

Wine Advocate

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