

# VINTAGE 2020

## A hot and rain-soaked year

### *GROWING SEASON*

2020 was a hot year: above-average temperatures were recorded every month (+1.2°C over the year) except, unfortunately, in June during flowering and fruit set, and October, when the harvest is generally in full swing.

It was also a very wet year with record total rainfall of 1,257 mm, more than 50% above the usual amount (826 mm).

The warm spring resulted in quick bud break. Then hot, humid weather made us fear the worst due to mildew. Fortunately a glorious summer turned the situation round and the grapes reached perfect ripeness during the last ten days of August. Would we see another quick, hurried harvest like in 2003 or the exceptionally early pickings of 2006 and 2011?

However, the drought and heat were interminable in September and noble rot failed to develop at all. Then, cool weather and rain set in from the 18<sup>th</sup> with more than 100 mm in 10 days. October followed the same pattern: another 200 mm fell. A repeat of the disaster of 2000 was not far away, when more than 90% of the rain-soaked, rotten harvest was thrown away.

### *The harvest*

Then, Storm Barbara arrived, bringing strong Autan winds during the night of the 20<sup>th</sup>, saving the harvest from complete disaster. The grapes dried out immediately. The window of opportunity was short: the rain returned on the 24<sup>th</sup> and then it was all over.

After two or three trial runs on the 17<sup>th</sup>, 23<sup>rd</sup> and 29<sup>th</sup> of September, the Fargues 2020 harvest played out on the 19<sup>th</sup>, 21<sup>st</sup> and 22<sup>nd</sup> of October. The result was hardly a surprise: a very small crop of around 6hl/ha with less than half being worthy of the Château de Fargues/Lur Saluces signature. The first tastings revealed a very well-balanced wine. The silky, creamy nature of the wine makes it rich yet refreshing at the same time with flavours and aromas of rhubarb, citrus, lemon, mandarin, candied pineapple, and late spring honey.



## ***TASTING NOTES***

18/20 - 96/100

Yellow colour with green highlights. Intense, elegant, fruity, pure and spicy nose. Starts out smooth with a melt-in-the-mouth texture mid-palate. A delicate and aromatic wine with an elegant mouthfeel, culminating in a long and deep finish, the epitome of purity and finesse. A pure delight. Blending: 80% Sémillon, 20% Sauvignon Blanc Yield: 3 hectolitres per hectare Alcohol by volume: 13°5 – pH: 3.75. Residual sugar: 130 g/l.

**- Quarin**

97/100

Aniseed, liquorice, focus, flesh and precision and once again this is hard to fault. It has a silky, seductive, fleshy texture that widens out at first, then the whole thing abruptly pulls together into a tight bundle of steel and spiced lime juice. Incredible that they can achieve this with a tiny 3hl/ha yield (chosen for Fargues, from 6hl/ha overall) from a harvest that took place on October 19, 21 and 22. This will now undergo a 30 months barrel ageing. If all Sauternes was this good, there would not be an issue with convincing wine drinkers to open bottles.

**- Decanter**

95-97/100

The 2020 Château de Fargues was picked at 6hl/ha and despite that measly figure, only half is destined for the Grand Vin. Maturing in 40% new oak for an intended 30 months, it has a gorgeous, extremely pure bouquet of wild honey, apricot blossom, quince and tangerine scents that burst from the glass. The viscous palate is beautifully balanced and very refined, featuring lemongrass-tinged, honeyed fruit. The finish is endowed with a sense of weightlessness thanks to a killer line of acidity. This is an outstanding Sauternes in the making, and knowing its propensity to age, you should have a cool cellar handy.

**- Neal Martin, Vinous**

16.5++/20

Pure, deep golden colour. Very much work in progress. The most embryonic of these 2020 sweet white Bordeaux samples. For the moment it speaks more of buttery-sweet oak than of fruit. Lots of alcohol! This may well develop into something extremely serious but it's difficult to judge at the moment. There's a little heat on the end. It's almost more like a liqueur than a wine. Not the most refreshing 2020, but certainly extremely distinctive!

**- Robinson**

CONTACT:

CHÂTEAU DE FARGUES

33210 Fargues

+33.5.57.98.04.20

