

VINTAGE 1995



WEATHER DURING THE GROWING SEASON

Bud break occurred very early, just like the previous year. Spring was dry and mild, and the vines finished flowering in late May. Summer was quite hot, and there was a violent storm on August 10th with a downpour of 115 mm of rain in just a few hours. The grapes were ripe in early September, and the harvest looked marvelous.

HARVEST

It rained abundantly in September (a total of 145 mm). Conditions at the end of the month - when the rain stopped - were ideal for the spread of botrytis and concentration in the grapes.

Everything went quickly from this point. The first wave of picking started on September 27th. Sugar levels rose rapidly and the following two waves took place in the first two weeks of October. The harvest was over by October 11th. After a few scares in September, the vintage turned out to be very successful: 1995 is a very great vintage at Château de Fargues.

THE WINE

Fermented and aged in barrels for 3 years

TASTING NOTES AND COMMENTS

Commentaire de dégustation du Château de Fargues

Beautiful golden colour. Powerful bouquet of apricot and candied fruit. Well-balanced on the palate. Honey liqueur and candied fruit quality with spice on the aftertaste. Still too young to reveal its personality and complexity: can be truly appreciated as of 2004 - 2005.



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