

VINTAGE 1996

All these factors contributed to the production of a great sweet wine that is both classical and elegant.



WEATHER DURING THE GROWING SEASON

Bud break was very early. The dry, cool spring led to flowering at the beginning of June. July was hot and sunny while August was hot and stormy and the grapes were fully ripe in the first ten days of September. A small crop was harvested to make "Guilhem de Fargues" dry white. Then two weeks of rainy weather helped the onset of botrytis.

HARVEST

The first wave of picking started on September 30th. There was beautiful weather in October with misty mornings and sunny afternoons. Picking continued until October 14th. A few light rain showers ensured further growth of noble rot.

The pickers went through the vineyards twice more before the harvest ended on October 24th. The favourable weather conditions encouraged regular development of botrytis and concentrated the grapes beautifully.

THE WINE

Fermented and aged in barrels for 3 years

Production: 20,000 bottles



TASTING NOTES AND COMMENTS

Commentaire de dégustation du Château de Fargues

A beautifully brilliant colour.

At first the bouquet is rather discreet - a sign of youth - but then the freshness and elegance of the vintage comes through. Acacia, broom and candied lemon aromas lead into a rich, botrytized bouquet with toasty overtones.

On the palate, this wine is round, full, and well-balanced. The richness comes to the fore and the sweetness enhances the impression of elegance.

The candied fruit (lemon) and quince jelly provide a refreshing prelude to the toasty, slightly spicy flavour.

A perfect balance between power and elegance. A lovely, aromatic after-taste.

A classic Sauternes with great ageing potential.

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