

Château de Fargues 1996

COUNTRY	REGION	GRAPE	VINTAGE
France	Sauternes, Bordeaux	Sauvignon Blanc, Sémillon	1996

ABOUT THE DOMAINE

Built in 1306, Chateau de Fargues is located atop a gravelly hilltop overlooking the Garonne valley. The estate's fifteen-hectare vineyard has been gradually and patiently replanted since 1928 with the sole aim of making outstanding Sauternes. Benefiting from a unique microclimate, the vines are on average 35 years of age and consist of Semillon and Sauvignon Blanc. Since 1472, the estate has been managed by the Lur Saluces family, one of the oldest and most influential in the Bordeaux region. Today, Alexandre de Lur Saluces and his son Philippe perpetuate the family tradition of excellence.

WINEMAKING

The favourable weather conditions encouraged regular development of botrytis and concentrated the grapes beautifully. The wine was fermented and aged in barrels for three years.

TASTING NOTES

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.



TECHNICAL NOTES

Alcohol by volume
13.5%