

Château de Fargues 2002

COUNTRY	REGION	GRAPE	VINTAGE
France	Sauternes, Bordeaux	Sauvignon Blanc, Sémillon	2002

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 harvest was conducted by hand in 4 passes. Fermentation took place between 3 to 5 weeks, in oak barrels with indigenous yeast. The barrels were 100% oak, previously used for one or two vintages. This wine was barrel aged for 30 months. The year was marked by both cool and drought-like conditions. Hot weather and storms in early September triggered the development of noble rot. Grapes picked in September were pure, elegant and very aromatic with astonishing freshness. Those harvested during the last ten days of October contributed richness and complexity.

TASTING NOTES

Château de Fargues is a fairly dark golden-yellow colour, showing surprising signs of age. It has a fabulous botrytised nose of crème brûlée, toast, orange, pineapple, and quince. The wine is rich, powerful, and full-bodied on the palate.



TECHNICAL NOTES

Alcohol by volume
13.5%