

Château de Fargues 2005

COUNTRY	REGION	GRAPE	VINTAGE
France	Sauternes, Bordeaux	Sauvignon Blanc, Sémillon	2005

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

Harvest by hand, pneumatic pressing, the fermentation will take place for 3 to 5 five weeks in oak, using indigenous yeasts. Matured 30 months in oak barrels. This vintage was a great success for all of Bordeaux and particularly outstanding for Sauternes. Despite the richness of this wine, nothing overflows, everything is in balance.

TASTING NOTES

This wine offers a diverse range of scents, including fresh flowers, linden, and resinous notes that give it a refreshing quality. The delightful mix of jammy fruits, such as apricot, honey, fresh prune, quince paste, and almond, contribute to superb botrytis, with a hint of orange zest to top it off. On the palate, the wine is full and rich, with perfect balance provided by the acidity and freshness.



TECHNICAL NOTES

Alcohol by volume
13.5%