

## Château de Fargues 2008

### COUNTRY

France

### REGION

Sauternes, Bordeaux

### GRAPE

Sauvignon Blanc, Sémillon

### VINTAGE

2008

### 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 extremely challenging due to frost episode in April. Despite this weather, the team has managed to produce exceptional wine with great balance.

### TASTING NOTES

A very classy wine, with spice, honey and lemon peel character. Dense and powerful, with honey, white pepper and citrus fruit.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%