

Chateau de Fargues 1997

COUNTRY	REGION	GRAPE	VINTAGE
France	Sauternes	Sauvignon Blanc, Sémillon	1997

ABOUT THE DOMAINE

Château de Fargues is a unique wine estate located in the prestigious Sauternes appellation which is known for its sweet white wine. This estate has belonged to the Lur Saluces family since 1472, a unique example of continuity and longevity of heritage. The history of this family is intimately linked to that of the region and its wine.

WINEMAKING

Located near the Landes forest, on top of a hill overlooking the Garonne valley, the vineyard benefits from a unique microclimate in autumn. The vineyard is planted with two grape varieties: Sémillon (80%, which adds richness, roundness, and ample structure to the wine, and Sauvignon Blanc, grown for its aromatic qualities and great freshness. The vines are on average 35 years old. 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. The quality was slightly higher in Sauternes than in Barsac, but excellent throughout the region. Probably the best vintage since 1990.

TASTING NOTES

The wine has got a beautiful golden-yellow color. The nose shows a great complexity of aromas with candied fruits and sweet spices. The mouthfeel is very round and supple at first, becoming creamy with a great concentration. The long and savory finish confirms the complexity of the vintage.



TECHNICAL NOTES

Alcohol by volume
13.5%