



# CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

## THE 2004 VINTAGE



## POWERFULLY SAINT-EMILION

### Climate conditions

The relatively cold winter marked by a considerable shortage of water was followed by a succession of heat waves in June, July and August broken by sudden cool periods.

Temperatures returned to normal in September and October but with a persistent drought which boosted the concentration of the grapes.

### The vegetative cycle

The cold winter somewhat delayed the vegetative cycle but the vines regained their vigorous growth at the end of May. Mid-flowering took place around 10th June. The colour change started in early August with the Merlots but took longer for the Cabernets sauvignons. Whilst the wild swings in temperature in August resulted in slower ripening of the grapes, the remarkably fine autumn provided excellent conditions to start picking of the Merlots on 29th September. Harvesting was completed on 15th October with the Cabernets sauvignons. Each plot was thus picked at its optimal ripeness, giving rich tannins and high level of acidity.

The conditions of this vintage serve to make it a great classic example of the Saint-Emilion appellation.

This is a powerful wine, crafted for cellaring. The coolness of August helped to maintain its splendid aromatic potential.

### TASTING NOTES

GUIDE HACHETTE 1 STAR

### Tasting notes

The wine comes in a deep, lively colour. Its nose is spicy with hints of cocoa and coffee.

On the palate, it reveals fruity notes with a fine, elegant woodiness, leading to a crisp, fresh and lasting finish.

### Blend:

79% Merlot  
11% Cabernet franc  
10% Cabernet sauvignon

September 2013