CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

THE 2009 VINTAGE

THE BEGINNING OF A BEAUTIFUL LINEAGE

Climate conditions

The cold winter was followed by a warm, dry spring and a sunny summer with great temperature variations. August was thus marked by warm days and cool nights. There was substantial hydric stress throughout the season, with the fine weather continuing into October.

The vegetative cycle

A hailstorm on 12th May severely reduced the yield from certain plots of vines, affecting about 1/3 of the estate's total surface area. Flowering reached its mid-point on around 5th June. The vines developed very evenly, enjoying the warm, dry conditions. Leaf and bunch thinning were kept to a minimum, as it was expected a limited yield. Ripening was quick and homogeneous, thanks to the superb weather of August. One remarkable result was the very limited disparity in the maturity of the Merlot, Cabernet sauvignon and Cabernet franc grapes. These fantastic weather conditions allowed Ferrand to bring in grapes in perfect health. The harvest started with the Merlots on 1st October, wrapping up with the last plots of Cabernet sauvignon on the 10th.

Quality of this vintage

Perfect poise and balance and a great maturity, reflecting the quality of the fruit. With an incredible freshness and aromatic power, this is a truly great vintage.

Tasting notes

A deep purple colour with touches of salmon pink shows a certain amount of maturity. Huge delicacy on the nose with intense fruit aromas, some ageing, and a touch of undergrowth. On the palate is where this sunny vintage comes into its own. Huge generosity and a wealth of aromas fill the palate, supported by well-integrated tannins and consistent freshness. The 2009 is still delighting with its youthful spirit, but offering a glimpse of its aromatic future.

Blend: 83 % Merlot
14 % Cabernet franc
 3 % Cabernet sauvignon

July 2019

TASTING NOTES

WINE ENTHUSIAST	91
JAMES SUCKLING	90
BETTANE + DESSEAUVE	15.3/20