



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

THE 2012 VINTAGE



AND TIME STOPPED...

Climate conditions

The winter was colder than usual, with low temperatures persisting into April. We then saw prolonged periods of rainfall which continued intermittently until mid-July. Temperatures nonetheless picked up in May and June. The summer was relatively warm, and conditions remained very dry right up until mid-October.

The vegetative cycle

This was a relatively late-blooming year. In late May and early June the flowering of the vines was somewhat disrupted by the rain.

In May and June the warm, damp conditions increased the risk of mildew. The Ferrand team was on high alert, with protective measures such as leaf thinning undertaken very early (mid-June), followed by selective bunch thinning and a second round of manual leaf thinning focusing on the eastern face of the vines (started 9th July). Aeration, in addition to the naturally favourable wind exposure of Ferrand's vines, helped reduce the risk of infection. The grapes ripened slowly and unevenly, with noticeable disparities between different plots of Cabernet franc and Cabernet sauvignon. However, the hydric stress caused by the summer heat wave ensured that the ripening process ended strongly.

The disparities between different plots of vines were overcome by a final round of bunch selection in September. The harvest began later than usual, kicking off with the Merlot on 9th October and continuing with the Cabernets from the 13th onwards. The Ferrand team worked very quickly to bring in the fruit before the rains eventually arrived on the 17th. The grape selection process was very rigorous, with meticulous optical sorting.

TASTING NOTES

ROBERT PARKER	90-92
WINE ENTHUSIAST	92
JAMES SUCKLING	90
BETTANE+DESSEAUVE	15.5/20
DECANTER	15.75/20

Quality of this vintage

While weather conditions were far from perfect during the first part of the season, the Ferrand team's constant vigilance and hard work in the vineyard and the winery allowed the estate to bring in healthy, perfectly ripe grapes.

Acidity and concentration levels were promising, with strong colours. The extraction process was tailored to obtain smooth, elegant tannins that will ensure plenty of volume and roundness.

Blend :

77 % Merlot
14 % Cabernet franc
9 % Cabernet sauvignon

Tasting notes

The chateau's first classified vintage! The 2012 has an intense, very deep crimson colour. The bouquet pairs toasty oak with fruit such as blackberry. On the palate it offers up the signature of a sunny vintage, very rounded in the attack and development with well-integrated tannins. However, it is prevented from tipping over into excessive jamminess by a freshness that supports the whole wine and brightens the finish. A wine that could be laid down but would be best enjoyed soon.

July 2018