



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

the 2012 VINTAGE



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Climate conditions

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

The growing period

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, humid conditions increased the risk of mildew. The Ferrand team was on high alert, with protective measures such as an early leaf thinning (mid-June) and a selective bunch thinning. Together with the exceptional geographical position, it allowed for a much better aeration and helped reduce the disease pressure. 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 correctly.

The disparities between different plots 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 rain eventually arrived on the 17th. The grape selection process was very meticulous, including the use of an optical sorting.

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 deep colours. The extraction process was tailored to obtain smooth, elegant tannins that will ensure pleny of volume and roundness.

Tasting commentary

Château de Ferrand 2012 has a red-brick color, with light orange reflections. The nose is intense and spicy with notes of leather, truffle and tobacco leaves, signs of a lovely evolution. On the palate, the tannins are fine and velvety, with a round mid-palate. The finish is delicately woody. This beautiful vintage combines balance and freshness.

TASTING NOTES

ROBERT PARKER	90-92/100
WINE SPECTATOR	87-90/100
JAMES SUCKLING	90/100
DECANTER	15.75/20
BETTANE + DESSEAUME	14.5/20
RVF	14-15/20

Blend:

77 % Merlot
14 % Cabernet Franc
9 % Cabernet Sauvignon



November 2023