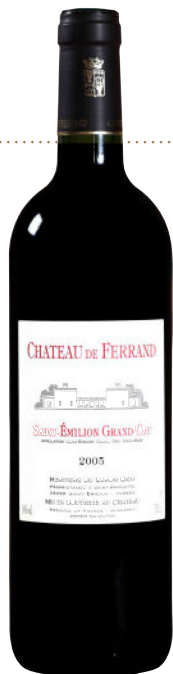




CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

t h e 2005 V I N T A G E



AN EXCEPTIONAL VINTAGE

Climate conditions

This was a great year which produced an exceptional wine, despite the fact that it was particularly dry throughout the vegetative cycle.

The other accompanying characteristic of this vintage was the shortage of water, already chronic in the winter but which persisted throughout the rest of the year with the exceptionally hot weather which lasted right up to harvesting. Night temperatures in August remained cool. The fine, dry weather continued up to September and October.

The vegetative cycle

Rapid growth was recorded as from April, making crown-suckering necessary. Flowering began in early May with mid-flowering around 4th June both for the Merlots and the Cabernets francs, closely followed by the Cabernets sauvignons. The vines adjusted to the high temperatures in June. The first berries were clearly visible on 20th July. The colour change was under way by 8th August for the Merlots. Leaf removal and crop thinning were necessary to keep only the finest bunches. The grapes were small, as a result of the water shortage, but nicely concentrated. Yields were low, at around 36 hectolitres per hectare. Harvesting was spread out from 20th September to 7th October with grapes picked at their optimal ripeness.

Quality of this vintage

The cool night temperatures helped to maintain a good level of acidity. The aromas were highlighted by the concentration of the grapes. All the right conditions were there for an ideal harvest in terms of ripeness, boosted by a magnificent autumn which enabled the perfectly healthy grapes to be picked and selected plot by plot. The quality of the Cabernets francs was truly remarkable. Gentle vatting kept all their tannin potential and acidity.

Tasting notes

The wine comes in a deep, purple colour. The nose is powerful with notes of black fruit and spices. The flavour blossoms on the palate with rich, beautifully mellow tannins, leading to a fresh, immensely long finish with all the aromatic freshness. The wine offers an outstanding cellaring potential.

Blend:
75% Merlot
14% Cabernet franc
11% Cabernet sauvignon

TASTING NOTES

WINE ENTHUSIAST 90
DECANTER WORLD WINE AWARDS 2009
GUIDE HACHETTE 1 STAR



November 2023