



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

THE 2016 vintage



TASTING NOTES

JAMES SUCKLING	95/100
JANCIS ROBINSON	16.5+/20
BETTANE+DESSEAUME	15.5/20
MARKUS DEL MONEGO	93/100
VINOUS	93/100
DECANTER	91/100

Blend:

- 80 % Merlot
- 15 % Cabernet franc
- 5 % Cabernet sauvignon



A GREAT VINTAGE FOR LAYING DOWN

Climate conditions and the vine cycle

The winter was mild and wet. Despite heavy rain of more than 200 mm, temperatures remained above average for the most part. The budburst happened somewhat ahead of schedule, towards 23rd March for the Merlot, and around 28th March for the Cabernet franc and Cabernet sauvignon. Flowering took place in good conditions between 3rd and 13rd June for the Merlot, and until 16th June for the Cabernet franc and sauvignon. The fruit set was complete as the dry weather set in at the end of June. July was warm with low rainfall. Water stress set in, providing ideal conditions for the formation of smaller but ripe grapes. The vines were slowly entering their ripening period. The colour change came late, on 5th August for the Merlot and 10th August for the Cabernet. The colour change mid-point was on around 16th August, as the grapes ripened slowly and well. Château de Ferrand's clay-limestone soils allow good absorption as they have been worked down to a good depth, and the vines were seen to be healthy. At the end of August, some thinning was done on the younger, more fragile plots of Merlot to avoid water competition and slow development. The older plots and vines show no signs of hindered development. The dry, warm weather continued through until the harvest, with cool nights. September showed a temperature superior to the average. Two rainy spells brought extra freshness to the vines, accelerating the maturation process. The vineyard remained in good health.

Harvests

They were set to be rather late, suggesting that quality levels would be high. The Merlot grapes were harvested at optimum ripeness between 4th and 17th October, and the Cabernet between 17th and 19th October. The balance between sugar and acidity was ideal, just like the sanitary condition of the crop.

Tasting commentary

This top-flight vintage has an intense purple color, reflecting its youth. The first nose reveals aromas of blackcurrant, blackberry or small berries, typical of Saint-Émilion. Then, the fruit aromas become more complex with a fine and balanced woodiness. On the palate the attack is lively, with a pleasant tannic structure - the sign of a great vintage for laying down. The finish is sweet, marked by aromas of black fruits.

November 2023