



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

the 2017 VINTAGE



TASTING NOTES

WINE ENTHUSIAST	93/100
VINOUS	92/100
WINE SPECTATOR	92/100
ANDREAS LARSSON	94/100
DECANTER	91/100
LE FIGARO	17.5/20
MARKUS DEL MONEGO	92/100

A GREAT CHALLENGE

Climate conditions and growing cycle

The 2017 vintage at Château de Ferrand heralds a wine which fortunately escaped the irreversible vagaries of the weather and benefited from a high-quality harvest. Its terroir and its particular geographic location on the Saint-Hippolyte clay-limestone plateau helped to boost Château de Ferrand's growth cycle. Apart from the impact of April's low temperatures (which slowed vine growth), the mild spring and quite dry summer were beneficial to the vine's development.

Harvest time came early thanks to high summer temperatures and low levels of rainfall. The grapes were small in size and very concentrated. Harvests were satisfactory in volume, with excellent quality potential.

Harvests

The cool and mild end to the season allowed harvesting to be completed between 25th September and 3rd October for the Merlot and on 4th and 5th October for the Cabernet franc, all with very healthy grapes.

Tasting commentary

The appearance of this wine reveals its youth, with its deep red colour and hints of garnet and purple. The bouquet is that of a finely aged wine with floral, fruity and spiced aromas. A bold attack is followed by an explosion of very ripe fruit on the palate.

The palate is strong and complex, balanced out by fresh Cabernet franc and a smooth, voluptuous finish. A great wine that combines density, roundness and elegance.

Blend:

- 86 % Merlot
- 7 % Cabernet Franc
- 7 % Cabernet Sauvignon



November 2023