



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

the 2018 VINTAGE



TASTING NOTES

JAMES SUCKLING	95/100
WINE SPECTATOR	94/100
DECANTER	92/100
YVES BECK	94/100
BETTANE+DESSEAUVE	17/20
MARKUS DEL MONEGO	93/100
RVI	95/100
RVF	15,5-16/20

Blend:

73 % Merlot
27 % Cabernet Franc



THE FIRST OF A GREAT TRILOGY

Climate conditions and growing cycle

After a cold winter with a standard amount of rain, budding is even and within normal parameters. By the end of spring, mild or even high temperatures paired with an unusual period of rainfall (215mm were recorded over 19 days) lead to an acceleration of the vegetative development. Thanks to the teams' responsiveness and precision work, the vines are spared any disease and flowering takes place in good conditions. The dry and hot summer 2018 (only 10 days of rainfall recorded, making a total of 89mm) marks a decisive turning point in the quality and ripeness of the future grapes. Vine growth is first slowed but thanks to Ferrand's limestone-clay terroir (which slowly released the moisture stored in the limestone subsoil), the vines could slowly begin their ripening cycle.

Colour change took place with good conditions for both Merlot and Cabernet, during the dry and sometimes very hot month of August. September offers ideal conditions for preserving aromas, with cool nights and generously sunny days.

Harvests

Harvests by hand are performed at a particularly early stage for Château de Ferrand and starting with the Merlots from 24th September to 3rd October. The Cabernets francs are picked on 9th and 10th October. The vineyards are in perfect health, the yields are good with an exceptional quality.

Tasting commentary

Château de Ferrand 2018 has a deep garnet color.

The nose is expressive and flattering, with red fruits notes such as raspberry or wild strawberry. Then, hints of violets and toasted hazelnuts are revealed. On the palate, it is a voluptuous, gourmet and silky wine with a very airy finish, carried by the fruit. This 2018 is in line with the greatest vintages such as 2010 and 2016.

November 2023