



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

THE 2019 VINTAGE



THE ELEGANT

Climate conditions and growing cycle

The winter of 2019 was astonishingly mild and dry. The mild temperatures in February resulted in early but even budding. Spring began with two episodes of frost that hit the Saint-Émilion vineyards on 13th April, 5th and 6th May. Fortunately, Ferrand was spared due to its elevated geographic location. In May, the weather was mixed and heavy rainfall posed a risk to flowers. The vine's growth cycle was slightly delayed.

The summer of 2019 was marked by two heatwaves, from late June through into July. Temperatures on some days exceeded 38°C, but the vines were not adversely affected thanks to Ferrand's limestone-clay terroir. Veraison began in late July, triggered by storms on 16th and 17th July with 50 mm of rain.

In August, veraison was quick and even, water reserves were good, and the grapes ripened satisfactorily. We performed a small green harvest to provide a finishing touch in late August.

September was conducive to good ripening of the grapes thanks to sunny days followed by cool nights.

Harvests

The harvests for the 2019 vintage began on 19th September to retain the wine's freshness. The Merlot was brought in first from 19th to 27th September, followed by the Cabernet Franc, harvested on 3rd and 4th October. The harvests were healthy and of exceptional quality.

Tasting commentary

Château de Ferrand 2019 offers beautifully radiant fresh fruit on the nose. The Merlot provides smooth, velvety notes, balanced out by the Cabernet Franc which adds tannic structure and freshness, with a wonderfully refined finish. A well-balanced wine marked by freshness, elegance and beautiful aromatic intensity.

TASTING NOTES

ANTONIO GALLONI	92+/100
JAMES SUCKLING	95/100
ANDREAS LARSSON	94/100
YVES BECK	94/100
JANE ANSON	93/100
JAMES MOLESWORTH	92/100
MARKUS DEL MONEGO	94/100

Blend:

73 % Merlot
27 % Cabernet franc



November 2023