



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

t h e 2008 V I N T A G E



an expression of ferrand's charm

Climate conditions

The winter was mild, and fairly dry. The spring was cool and rainy, particularly at the start of the vegetative cycle. After some periods of abundant rain in May and June, late June and July saw an extended dry period with temperatures which were milder than the seasonal average.

These conditions persisted through September and into October, with great temperature variations between the days and the nights. We also saw significant hydric stress in the last two months of the season.

The vegetative cycle

Flowering reached its mid-point a little later than usual (10th June), slightly disturbed by the rain. The onset of ripening began with the Merlots in early August, while the Cabernets kept Ferrand waiting.

In September and October, the dry days and cool nights helped the grapes reach a decent level of maturity, although the disparity between the different varieties persisted right up until harvest time.

The harvest started on 10th October, and were staggered to take account of the varied states of maturity of different plots. The last grapes were bought in on 24th October.

Quality of this vintage

The favourable weather conditions towards the end of the season, coupled with the rigorous work of the Ferrand team in the vineyard, allowed the estate to bring in fruit which was healthy and perfectly ripe. Ferrand uses optical sorting techniques, with rigorous selection to ensure the grapes are of consistently excellent quality.

2008 is a very classic vintage, with superb ageing potential.

Tasting notes

Intense, deep, berry-coloured robe, and a nose packed with toasted aromas and rich dark fruit.

Dense, powerful opening, revealing supple tannins and a beautifully refined finish.

Blend:

78% Merlot
11% Cabernet franc
11% Cabernet sauvignon

TASTING NOTES

WINE SPECTATOR 91
BETTANE+DESSEAUVE 15.4/20
GUIDE HACHETTE
COUP DE COEUR



November 2023