



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

THE 2014 VINTAGE



TASTING NOTES

JAMES SUCKLING	92/100
MARKUS DEL MONEGO	92/100
DECANTER	16.25/20
BETTANE+DESSEAUVE	92-93/100
BERNARD BURTSCHY	16/20
LE POINT	16/20
RVF	14.5/20

Blend:

- 82% Merlot
- 13% Cabernet franc
- 5% Cabernet sauvignon



THE IRRESISTIBLE RISE

Climate conditions

Spring settled in with high daytime temperatures and cool nights. The vines made the most of the good conditions to develop without any excess. The foliage was healthy and the vegetation growth even. At the mid-point of flowering, the clusters were open and healthy. Conditions then took a turn for the worse with some rainy spells and powerful storms, followed by a period of poor weather with cold temperatures, little sunshine and lots of rainfall, although this was soon to be forgotten when clement weather conditions returned in the autumn.

The vegetative cycle

The team swung into action to carry out early leaf stripping on both sides of the rows, along with tying up and green harvesting, which are especially important as Ferrand has committed to a Terra Vitis approach prohibiting use of chemical weed-killers. The colour change process was drawn out and uneven. By the end of August, the grapes were reasonably ripe. In September, the weather conditions finally changed for the better with a northerly wind, dry sunny weather and moderate heat... The ripening process picked up speed and the vines made the most of the water reserves built up over the summer, while meticulous work was carried out to remove the grapes that were not ripening well enough.

Quality of this vintage

The final weeks of September were dry and sunny, continuing into October, allowing the grapes to ripen at their own pace. The vines' resistance to the poor weather conditions and good ripeness by the end of the season produced an unusual vintage. The harvests were late but the grapes were perfectly ripe. The Merlot grapes were harvested from 6 to 15 October. The Cabernets were picked on 20 October and were in perfectly healthy condition. The harvest was characterised by good ripeness, satisfactory phenolic concentration and good sanitary condition. Thanks to manual harvesting and optical sorting, the grapes were selected with great precision.

Tasting commentary

The colour is deep and intense. The bouquet is complex and ripe with roasted notes. The attack on the palate is fresh with good tannic power and not the slightest hint of aggressiveness. Fruit dominates in mid-palate, with a nice aromatic aftertaste and a charming, long-lasting finish.

November 2023