



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

t h e 2007 V I N T A G E



h u g e AROMATIC P O T E N T I A L

Climate conditions

The winter was dry and mild, with a lack of rainfall which persisted into the springtime. We saw warm temperatures in April, dropping off somewhat in May, with substantial rainfall between June and early August. A sustained period of sunny weather arrived in late August. September was mostly very dry, with a few scattered showers.

The vegetative cycle

The mixed weather conditions saw the vines flowering early, around 10th May, but then the cooler conditions slowed down the vines' development and growth. In July and August the mildew risk was substantial on account of the heavy rains. The Ferrand team conducted extensive leaf thinning and bunch selection in order to keep the best grapes well aerated. The vines required constant care and attention until August, reaching the warmer weather in perfect health. The harvest was relatively late, giving the grapes time to mature fully. It started with the Merlot plots on 29th September, rounding off with the final plots of Cabernet sauvignon on 16th October.

Quality of this vintage

In spite of the challenging conditions seen earlier in the year, the Ferrand team's hard work in the vineyard paid dividends in the abundant sunshine of September and October. A successful vintage.

Great balance, and the aromatic potential is perfectly intact. The Cabernets have given Ferrand tannins which are dense, yet still enjoyably supple. An elegant vintage which continues to reveal new depths.

Tasting notes

The colour is intense and enticing. The nose is subtle, with a broad array of red fruit aromas.

Fine-grained, silky tannins on the palate. Elegant, smooth and with a great length of flavour, culminating in a crisp, fresh finish. A wine best drunk now.

Blend:

76% Merlot
11% Cabernet franc
13% Cabernet sauvignon

TASTING NOTES

WINE ENTHUSIAST 87
DECANTER WORLD
WINE AWARDS 2011
GUIDE HACHETTE 1 STAR



November 2023