



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

The 2010 VINTAGE



in a word : perfect

Climate conditions

The winter was harsh, one of the coldest in recent decades. The spring, by contrast, was in line with recent seasonal averages. July saw the start of a period of warm, dry weather which lasted until early October, although the nights were still relatively cool.

The vegetative cycle

Budbreak arrived in early April, with the first spells of warm weather allowing the vines to develop rapidly. Flowering reached its mid-point on 6th June. The substantial hydric stress which developed in July left us with small, well-formed grapes which augured well for the ultimate quality of this vintage. The harvest began on 6th October for the Merlots, stretching over several weeks with the Cabernet francs brought in from October 15th - 18th and the Cabernet sauvignons rounding off the process on the 19th.

Quality of this vintage

The highly favourable weather conditions - dry weather in July without excessive temperatures, good hydric stress, cool nights - left us with grapes which were in perfect condition, and with superb potential.

Tasting notes

Wonderfully deep colour. The nose is powerful and expressive, qualities supplemented on the palate by a lively mineral freshness. The tannins are well-rounded and silky-smooth in the mid-palate, while never losing that precious freshness. Great length of flavour and aromatic power, the hallmarks of a truly superior vintage.

Blend: 77% Merlot
10% Cabernet franc
13% Cabernet sauvignon

TASTING NOTES

ROBERT PARKER	90-92/100
WINE ENTHUSIAST	91/100
WINE SPECTATOR	89-92/100
JAMES SUCKLING	90/100
DECANTER	15.5/20
BETTANE + DESSEAUME	16/20
BERNARD BURTSCHY	91/100



November 2023