



# CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-EMILION

## THE 2011 VINTAGE



### a great classic

#### Climate conditions

The year was marked by exceptional high temperatures as from April, at the start of the growth cycle, with peaks at 30°C and which continued into May and June with record temperatures of 38°C on 26th and 27th June. July was cooler with some rainfall. Whilst August was hot and humid, the warm dry weather in September enabled the harvest to be completed in good conditions.

#### The vegetative cycle

Bud burst occurred early at the end of March. The following warm weather led to early mid-flowering around 13th May. Flowering was very homogeneous with the Cabernets closely following the Merlots. The hot, humid summer kept the team of Ferrand busy supervising the vines to ensure the healthy condition of the harvest. The grapes were picked between 21st and 29th September with optical sorting to complement the initial selection in the vines.

#### Quality of this vintage

The extensive work performed out in the vines and the successive sorting operations led to remarkably homogeneous grapes, with a high phenolic potential, essentially due to the high quantity of anthocyanins. Gentle extraction was performed as part of the precise and carefully controlled vinification.

#### TASTING NOTES

BETTANE+DESSEAUVE 15-16/20  
WINE SPECTATOR 90/100

#### Tasting notes

The 2011 vintage has a lovely garnet-red colour with hints of pink. The bouquet is revealed with swirling, offering dark berry notes of blackberry and cherry, with a slight development towards truffle, and a refreshing touch of spice. The palate features a fresh, welcoming attack which develops into supple, but ever-present tannins. This wine is very well-balanced, and promises to age well. It has a long, soft, and slightly spiced finish. This vintage is a good example of the Ferrand terroir and of great things to come.

#### Blend:

79 % Merlot  
11 % Cabernet franc  
10 % Cabernet sauvignon



November 2023