



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

t h e 2013 VIN TAGE



A VIN TAGE FULL OF FINESSE...

Climate conditions

The winter temperatures were close to normal or slightly below.

Temperatures began to rise from mid-April through to May, when they fell again, accompanied by lots of rain. The weather was mild but very wet in June, cooling down again sharply in July.

August brought normal temperatures, but more heavy rain, plus a hail storm that struck the region on 2nd August. Part of the vineyard was hit and we lost close to 15% of the harvest. September and the first half of October saw a number of rainy spells, with temperatures remaining close to normal.

The vegetative cycle

In April, vegetation growth got off to a good start as temperatures rose in mid-April, but the sharp chill in May slowed development down again to some extent. Flowering began late, with the Merlot vines first on 7th June, reaching their flowering mid-point on 15th June, then the Cabernet franc and finally the Cabernet sauvignon on 19th June. This was the latest any vintage has been since 1997. As the rain caused flower abortion and berry shot, prevention measures were required, with bud removal, leaf stripping and thinning between the end of June and mid-July. Harvests were completed from 1st to 8th October for the Merlots and on 9th to 10th October for the Cabernets.

Quality of this vintage

We all know that the 2013 vintage in the Bordeaux region was one of the most difficult in recent years. Flower abortion, berry shot, downy mildew and then an onslaught of botrytis in September all had an impact on the harvest, requiring considerable work on the vines throughout the month of September, plus careful sorting in the vineyard and in the winery, by hand and by optical sorting, so uneven were the ripeness levels even within a single bunch.

The vintage is characterised by a medium tannic structure that keeps plenty of elegance. Thanks to the attentive, methodical efforts lavished on the estate, the winemaking and maturing processes progressed smoothly and maintained a good aromatic level.

Tasting commentary

The 2013 vintage welcomes us with a beautiful bright red appearance with hints of pink. Its nose opens up to lovely notes of oak and spices, such as cinnamon and pepper. The wonderful freshness first comes though on the palate, with a touch of extra red fruit in the finish. A wine that would be very enjoyable both now and in the years to come, pairing pleasure with simplicity.

TASTING NOTES

JAMES SUCKLING	89-90/100
WINE SPECTATOR	89/100
ANDREAS LARSSON /MARKUS	
DEL MONEGO	89/100
BETTANE+DESSEAUVE	15/20
DECANTER	14.5/20

Blend:

73% Merlot
14% Cabernet franc
13% Cabernet sauvignon



November 2023