



# CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

t h e 2015 VINTAGE



## AN EXCEPTIONAL VINTAGE

### Climate conditions and the vine cycle

Winter 2015 saw mainly mild, dry conditions.

The first flowers appeared on the Merlot vines on 26 May, then on 28 May for the Cabernets.

Mild temperatures at the end of May provided just the right conditions for optimal, high-quality flowering.

July was dry, with scorching hot temperatures. Thanks to the clay soils, Château de Ferrand did not suffer as the vines benefitted from the cool subsoil. The vine growth cycle slowed down. The grapes changed colour early. In August, temperatures were lower, with heavier rainy spells.

The vines used these new water reserves, making for a homogeneous colour change process.

The vines were perfectly healthy.

The grapes ripened well through September. Daytime temperatures were satisfactory and nights were cool. The ideal conditions for the grapes to ripen perfectly.

### Harvests

Weather conditions in October were mild. Picking began on 29 September for the Merlot and 8 October for the Cabernets.

Harvesting continued in dry conditions, the grapes retained great aromatic freshness.

The quality level was optimal, and the good volumes of grapes suggest an exceptional vintage.

### Tasting commentary

An intense, deep red colour.

The bouquet rolls out lovely ripe berry scents: blackcurrant, blueberry and cherry.

Aeration brings out floral notes.

The attack is ample and fleshy, with a nice, velvety balance in mid-palate.

A long finish, with silky, elegant tannins.

An outstanding vintage with great ageing potential.

### TASTING NOTES

JAMES SUCKLING	94/100
MARKUS DEL MONEGO	92/100
RVF	16,5/20
BETTANE+DESSAUVE	91-92/100

### Blend:

79 % Merlot  
11 % Cabernet franc  
10 % Cabernet sauvignon



November 2023