



CHATEAU DE FERRAND

GRAND CRU CLASSÉ SAINT-ÉMILION

t h e 2006 VINTAGE



TASTING NOTES
WINE ENTHUSIAST
DECANTER WORLD
WINE AWARDS 2010

88

A f a n t a s t i c Q U A L I T Y W I N E

Climate conditions

The cold, dry winter was followed by a spring with temperatures within the norm and slightly higher in June. July enjoyed a heat wave with temperatures above 20°C over 20 days. The weather turned cooler in August with the welcome appearance of rain. September was hot and dry with rainy spells in the middle of the month.

The vegetative cycle

Bud burst took place in mid April. The vegetation grew slowly up to 20th May and then accelerated considerably with the appearance of the hot weather leading to mid-flowering on 8th June. The colour change was early for the Merlots at the end of July and half completed by 10th August. The difference in temperature and the rain in August threatened the ripening of the grapes, requiring continuous, painstaking work in the vines. Picking of the Merlots started on 20th September. The subsequent hot, dry period made it possible to spread out the harvest that was completed with the Cabernets on 4th October.

Quality of this vintage

The 2006 vintage required constant attention in the vines due to the constantly changing weather, with heat waves and rainfall. At the end of the day, the harvest was relatively small but of flawless quality.

Tasting notes

Ferrand 2006 boasts a hue with hints of orange. Its nose, which improves by being left to gently open up, tends towards soft spice and jammy fruit aromas such as quince. It is soft in the attack and develops in a very nicely-balanced style. The finish surprises with a level of freshness and powerful tannic structure that is unusual in a 17-year-old wine.

Blend:

83 % Merlot
10 % Cabernet Franc
7 % Cabernet Sauvignon



November 2023