CHÂTEAU FERRANDE

GRAVES

VINTAGE 2018



















TASTING NOTES

A pretty red with dark-berry and chocolate aromas. Medium to full body, round tannins and a juicy finish."

Château Ferrande 2018 shows a deep, beautifully intense colour – almost black

Red fruit on the nose with a smattering of warm, toasty notes and a hint of vanilla.

A smooth attack followed by a beautifully full body with powerful, elegant tannins. Very harmonious on the palate, leading to a good, long finish.

VARIETALS

55% Merlot 45% Cabernet Sauvignon

TO SERVE

17 °C

5 - 10 years

1 hour

FOOD/WINE PAIRINGS

Home made terrines, free-range chicken, beef bourguignonne, roast veal with wild mushrooms, good cuts of beef and mature cheeses.