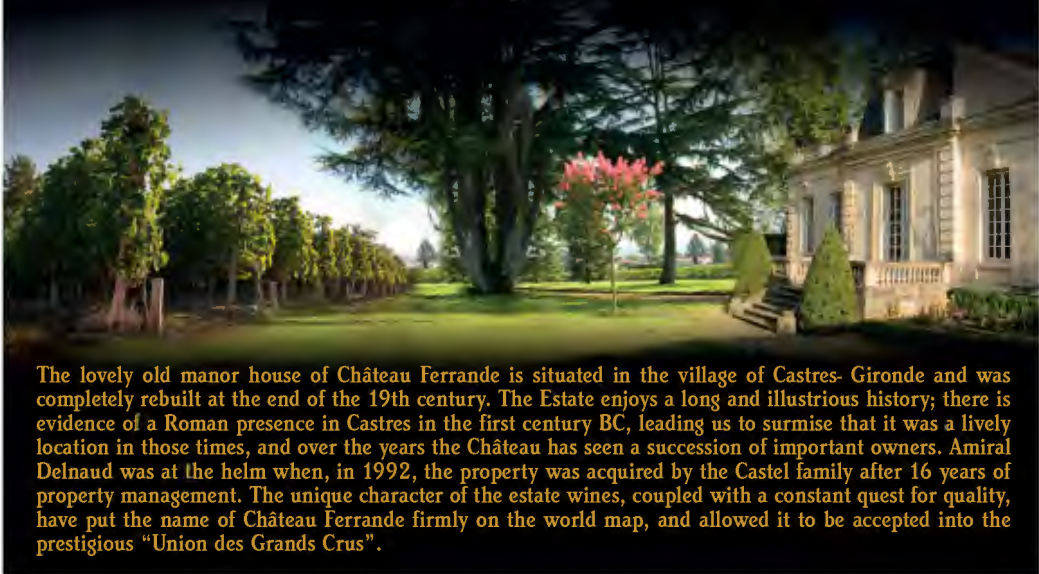


CHATEAU FERRANDE

GRAVES



The lovely old manor house of Château Ferrande is situated in the village of Castres- Gironde and was completely rebuilt at the end of the 19th century. The Estate enjoys a long and illustrious history; there is evidence of a Roman presence in Castres in the first century BC, leading us to surmise that it was a lively location in those times, and over the years the Château has seen a succession of important owners. Amiral Delnaud was at the helm when, in 1992, the property was acquired by the Castel family after 16 years of property management. The unique character of the estate wines, coupled with a constant quest for quality, have put the name of Château Ferrande firmly on the world map, and allowed it to be accepted into the prestigious “Union des Grands Crus”.

THE VINEYARD

The vineyards of Château Ferrande lie in the heart of the Graves Appellation, whose very specific terroir is of huge benefit to its 94 hectares of vines (89 hectares of red, 5 hectares of white). The soil is mainly sand and gravel with a surface of large pebbles which promote good drainage and help retain heat overnight. These conditions encourage rapid ripening and the production of elegant, stylish wines. High planting density (9,600 vines per hectare) ensures that the grapes are full of flavour and elegance while still remaining highly concentrated.



THE CELLAR

The wine-making facilities at Château Ferrande are innovation itself. From temperature controlled stainless steel vats through to specifically designed wine presses, every effort is made to preserve the perfect quality of the grapes grown with such care on the Graves terroir. After careful vinification, the reds are blended and prepared for 12 - 14 months maturing in oak barrels. To preserve their elegance, Château Ferrande wines are fined with egg white before being bottled.



PEOPLE

Château Ferrande is almost like a second nature to **Marc Maintenat**, director and helmsman at the estate. He has lost count of the number of years he has spent learning to “understand and control this most generous yet demanding of environments”. Year after year he has worked to produce wines which evoke their terroir - clean, fresh, elegant, and at ease with fine cuisine. As an experienced and exacting winemaker, Marc recognises better than most “the fragile nature of balanced wines”. Creating such wines, whose true strength lies in their richness and elegance, is akin to mastering the tightrope- and Marc Maintenat walks it with great aplomb.



CHATEAU FERRANDE

GRAVES



GUARD AND SERVICE


 Between 8° and 10 °C


 2 - 4 years

 12.5 % vol

TASTING NOTES

 The 2014 vintage shows an appealing pale gold colour. This is an outstanding Graves wine with an exceptionally fresh and fruity profile;

 Elegant citrus on the nose highlighting a vein of minerality - a feature of the Semillon and Sauvignon Gris grapes. The hint of ginger - one of the hallmarks of Chateau Ferrande - does not disappoint.

 The palate is notable for its crisp attack - a beautiful balance of softness and vibrancy. The fruity flavours develop enticing, subtle notes of kaffir lime and white pepper. The finish leaves a lingering sensation of smooth freshness.

FOOD & WINE PAIRINGS

As an aperitif, or with shellfish and seafood, tartare of langoustine with coriander, fish, white meat, noisette of veal with wild mushrooms, mature cheese.

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2015 VINTAGE FOCUS

Climate

- Winter was mild and wet, with few episodes of frost
- Low temperatures in April and May brought vine growth to a halt.
- The first flowers appeared at the end of May, but cold, wet conditions inhibited fertilisation.
- June was relatively dry, and warm enough for flowering and fruit set to progress rapidly.
- July and August brought back the damp weather, checking the natural slowdown in shoot growth
- The end of July saw some peaks in temperature, but August continued to be cold and damp; conditions were far more conducive to leaf growth than grape ripening.
- The second half of August was particularly cold and damp
- Finally, the season was saved by an Indian summer: September and October were spectacular, perfect for ripening the fruit.

Vineyard Management

- Flowering went well, and levels were within the 30-year average
- Relatively late, cold vintage
- Fruit was in perfect health at harvest
- 2014 yields were around average

Vinification and Blending

- Picking started in the first week of September.
- Sauvignons are highly aromatic with good acidity Semillons are nicely rounded and also have good levels of acidity.
- Semillons yielded less juice than usual on pressing
- Traditional pneumatic presses
- Partial fermentation in new barrels for Semillon and in barrels after one wine for Sauvignon.
- The balance is fermented in stainless steel tanks
- Fermentation temperature: around 12°C
- Relatively short aging period of 8 months
- Batonnage until November

Harvest Dates

Semillon: 5th, 8th, 9th and 15th September
Sauvignon Gris: 3rd - 5th September
Sauvignon Blanc: 2nd, 3rd and 9th September



BLEND

Semillon: 44%
Sauvignon Gris: 37%
Sauvignon Blanc: 19%

TERROIR

Guntzian gravel

OUR EXPERT SAYS:



Marc Maintenant
Director

We've seen both extremes in the vineyard this year, resulting in a product a little different from the Bordeaux norm, with lots of white fruit, a hint of oak which soon softens and an intense finish showing an unaccustomed level of acidity. This year's wine is a great success - a vintage made for aging.

ACCREDITATIONS



Imported in the USA
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ALCOHOL ABUSE CAN HARM YOUR HEALTH. PLEASE DRINK IN MODERATION.