



Product code: 3360

CHÂTEAU DE FERRAND GRAND CRU CLASSÉ, ST-EMILION, BORDEAUX, FRANCE, 2014



Producer Profile

Viticulture

This picturesque vineyard, owned by Baron Bich, covers 32 hectares. The average age of the vines is 30-years-old vines and they are planted to a density of 7,000 vines per hectare on a limestone undersoil on a bed of clay. Composed of 75% Merlot, for fullness, roundness and persistence with 15% to Cabernet Franc and 10% Cabernet Sauvignon for fruitiness, structure and complexity.

Winemaking

Vinification is traditional with a long maceration in temperature-regulated cement vats, a process that is essential for extracting the substances that give color, fruitiness, complexity and structure. After a year in French oak barrels the magical interaction of grape and wood produces complex, full bodied wine.

Tasting Note

The 2014 vintage is the epitome of Ferrand's power. Its appearance heralds its very deep, dense character. It is powerful on the nose, boasting controlled ageing aromas and intense black fruit. On the palate it is utterly powerful right from the attack, and develops in very straight-lined, even explosive fashion! The tannins keep it in balance and suggest great ageing potential.

Food Matching

An equal match for strong flavours such as a rack of lamb with Provence herbs or a filet of wood-pigeon.

Technical Details

Varieties:

Merlot 82%

Cabernet Franc 13%

Cabernet Sauvignon 5%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 12 months

Type: French

% wine oaked: 100

% new oak: 50