



Château de Ferrand Grand Cru Classé, St-Emilion, Bordeaux, France, 2016

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 colour, 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

Expertise shines through in every silky-smooth glassful of this seductive red. Made from a blend rich in Merlot, this sumptuous red is beaming with ripe, red berry fruit. Packed with juicy dark-berried fruit it is smooth, soft and easy to drink. A wonderful window into the great wines of St-Emilion.

Food Matching

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



Product code: 3360

Technical Details

Varieties:

Merlot 82%

Cabernet Franc 13%

Cabernet Sauvignon 5%



ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 months

Type: French

% wine oaked: 100

% new oak: 50

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