

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.



CHÂTEAU FERRANDE GRAVES

MEMBER OF UNION DES GRANDS CRUS

2011

One of the most appealing aspects of vineyard work is tuning in to the vagaries of nature; and nature was turned on its head this year when summer came in spring, and spring waited until summertime! Once again, the great terroirs will shine through, while elsewhere the winemakers' skill will come to the fore.

Good weather at the end of the season paid dividends for those with the courage to wait, giving them time for some final tweaking to make a rather successful vintage.

Those who put their trust in nature and their vineyards will have produced appealing wines: attractive colours, fruity flavours, fine tannins and a smooth character. All in all, nature has come up trumps again: 2011 wines make a delicious glassful for the here and now, so we can leave the legendary 2009s and 2010s in our cellars for a little longer to reach their full potential.

THE TASTING NOTES

The 2011 vintage is showing a beautifully rich crimson colour, alongside its classic signature nose of black fruits and fresh cocoa mingling with a hint of cassis. The attack is smooth, the body full and rounded, silky tannins underpin an elegant

structure rippled with minerality. A stylishly sophisticated wine, developing delicious flavours of ripe fruit, cocoa and spice. Beautifully fresh and pleasingly long on the finish.

WINE/FOOD PAIRING : Home-style terrines, poultry, roast veal with wild mushrooms, good cuts of beef and mature cheeses

AGING POTENTIAL : Ready to drink straight away, or could be laid down in a cool place away from direct light for between 5 and 12 years, according to your own preference.

SERVE : At 17°C.

TECHNICAL DETAILS

Vineyard area : 74 hectares

Soil : gūnzien gravel

Yield : 50 hectolitres per hectare

AWARDS :

Gault & Millau : 16,5/20

Jancis Robinson : 16/20

Planting density : 9 600 vines/hectare

Assemblage : 60 % Cabernet Sauvignon,
40 % Merlot



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