

# 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  
2012

## SPOTLIGHT ON THE VINTAGE

### Climate Issues

- The 2012 vintage rather late; cold, wintry spring weather served to delay vine growth.
- The entire Graves region suffered severe spring frosts on May 9th.
- Summer also arrived late but was exceptionally dry, giving the wines a good chance to reach optimum ripeness.
- The beginning of summer was rainy but despite a significant threat from fungal disease, the grapes developed and maintained good health.
- Variations between day and night temperatures towards the end of the season were instrumental in promoting good aromatic expression in the grapes.

### Vineyard Management

- Green harvests in July
- De-leafing on one side only for the Merlots
- A 2<sup>nd</sup> de-leafing in September on the sunset side helped the Cabernets reach optimum maturity.
- Merlots were highly satisfactory: fruity and dense, with good colour.

### Vinification and Blending

- Mechanical harvests with on-board sorting
- No maceration prior to fermenting
- Alcoholic fermentation for between 18 and 20 days at a temperature of between 26 and 28°C
- Delestage performed twice during fermentation to enhance extraction
- After pumping over and running off, bâtonnage in tanks on fine lies before malolactic fermentation
- Rapid (48 hrs) completion of malolactic fermentation in temperature controlled stainless steel tanks.
- Transfer to barrels while warm
- Ageing in French oak barrels for between 11 and 12 months.

### HARVEST DATES

**Merlot:** 4th – 11th October

**Cabernet Sauvignon:** 11th – 16th October

### BLEND

61% Merlot  
39 % Cabernet Sauvignon

### OUR EXPERTS SAY



*Marc Maintenat*  
Manager



*Patrick Bongard*  
Technical Director

"2012 was a year of cold-weather flavours. Our decision was to capitalise on its natural characteristics by fermenting at relatively low temperatures, early bâtonnage, and barrel ageing in cool conditions. The Merlots were particularly good; having ripened slowly and late in the season, they have the potential to express their aromatic power to the full. They were the key to the season's success. The Cabernets were more typical, and added natural structure."

### PROFESSIONAL MEMBERSHIP



### TASTING NOTES

A highly distinctive, harmonious cru whose tannins steadily broaden out with gentleness and elegance.  
A fresh, delicate wine.

Beautifully intense, almost black.

Signature notes of black fruit and fresh cocoa on the nose

Smooth on the attack, developing a full body with powerful tannins.  
Good length on the finish, making this an indulgent, moreish wine.

### FOOD/WINE PAIRINGS

Home-made terrines, poultry, beef bourgignon, roast veal with girolle mushrooms, good cuts of beef, mature cheeses.

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# CHATEAU FERRANDE



Source: 4-10-2013



*Graves, 2012 Vintage*

“Barrel sample. Very dense, with tannins that are solid and dry, this is an austere wine that has a firm, mineral side. The wine will need time although it’s likely to remain severe.” - Roger Voss

