



Château Ferran 2014

Pessac-Léognan



This estate has belonged to a Bordeaux family since 1880: the heirs of Joseph BERAUD-SUDREAU. It is Philippe and Ghislaine LACOSTE who are now managing the estate since 1999. Many renovations were led in the vineyard and in the cellars ever since. These ones paid off because ever since the wine has won many medals and good ranking of journalists from all over the world mostly during the primeurs period. The work led in the vineyard, the thinning out of the leaves, the manual harvest, the shortage of the grapes in the vineyard and in the cellar, allows the selection of the best plots during the ageing for château Ferran.

The red wine of château Ferran is fermented in stainless steel thermo regulated vats. The fermentations are followed by a barrel ageing within 35% of new oak.

Bordeaux Tradition

The 2007 vintage has a bright and deep red color. The nose offers a nice minerality, the mouth is supple, fleshy with firm tannins. This is a character wine.

Why buy this wine?

- Robert PARKER 87/90 - Neal MARTIN 90/92
Wine Spectator 87/89 – James SUCKLING 91/92

Technical Sheet

Owner: H. BERAUD-SUDREAU

Oenologist advisor: Denis DUBOURDIEU et
Christophe OLLIVIER

Surface: 18 ha

Average age of the vineyard: 20 years

Soils: clay-limestone with some gravel

Color: red

Quality criteria's: The recent restructuration of the vineyard and cellars paid off with an increase of the wine's quality

Grape varieties: 60% Merlot, 40% Cabernet Sauvignon

Quality criteria's: Collage with egg whites

Food match: veal shank, quail, rib steak pepper sauce, duck breast, beef back steak etc.