



CHATEAU DE FERRAND
GRAND CRU CLASSÉ SAINT-EMILION

CHÂTEAU DE FERRAND 2023

This vintage, born of climate constraints, reflects modern-day Ferrand: a strong foundation and a reassuring heritage rooted in history in a world that shifts and fluctuates like an ocean – at times calm, at times turbulent.

In these turbulent waters, we need to keep a steady hand at the helm, standing shoulder to shoulder with our teams, partners and you, who are all experiencing the same issues. Discovering this artisan trade with its open approach to nature has shown me similarities, but never certainties. There is nothing simple about vines and there is nothing simple about the process of marketing grand cru wines across the globe that we must master. This paradox is what gives us our strength, that of a skilled, cohesive, driven and value-adding team.



We move forward with our feet firmly rooted in the clay of Ferrand's terroir, considering the questions raised by the times, the situation and the climate, and patiently adapting our methods to preserve and protect with exemplary expertise.

It is our desire to work with you, our partners, to showcase this estate's talent and the agility of its youth, and demonstrate that the wines gain greater personality, delicacy, precision and charm with each passing vintage as they offer renewed emotions.

Pauline Chandon-Moët



2023 VINTAGE



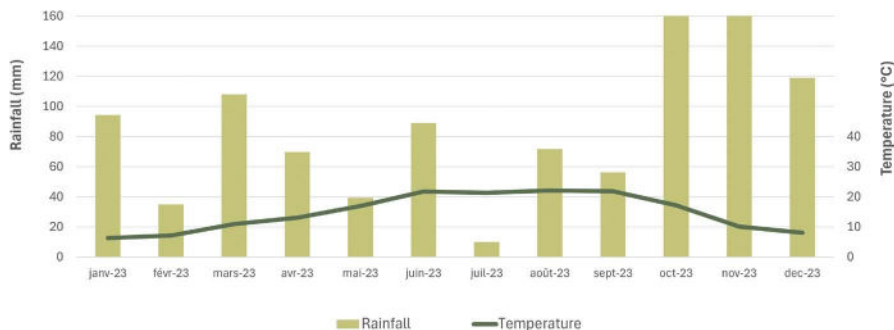
This vintage was astonishingly unusual: for the first time in more than five years, the weather station recorded annual rainfall of more than 1000 mm for 2023. However, this rain heralded a certain level of climatic irregularity. The vintage was marked by various episodes of drought, including a month between January and February and almost as much in September, setting records for Ferrand.



Then, various storms – in some cases with more than 20 mm in just a few hours – came to break up the dry weather. The average annual temperature of 14.7°C attests to a relatively mild vintage, once again with some unusual summer measurements reaching 40°C.

These new climatic conditions enabled early budding around 27 March and rapid flowering in late May for Merlot and early June for Cabernet. At the beginning of August, veraison gave way to a long period of ripening for the grapes, which built up their sugars throughout the summer.

2023 umbrothermal diagram at Château de Ferrand



2023 HARVESTS

Harvests took place early after a scorching end to the summer. The secateurs made their first cuts on the young Merlot vines on 11 September.

This continued at a steady, rhythmic pace, plot by plot. In the winery, the grapes were sorted by variety to ensure and preserve all of the fruit and the quality of the harvest. Harvests were completed on 3 October in the best possible conditions, with a total of 15 harvest days for this somewhat surprising 2023 vintage.

More than ever, we are driven by the need to tailor our production facilities to a changing environment. Connected sensors, new technologies and innovative solutions are incorporated into our traditional practices and help us better understand, interpret and harness how the vines behave. Experimentation and adaptation are our guiding principles in the vineyards and the winery. This vintage marks the final year of conversion to organic cultivation, and with it we are seeking the development of technical arrangements that ensure a better connection to the vineyards of the future.

Our ISO 14001, Terra Vitis and HVE 3 certifications are renewed each year thanks to the commitment and the deeply rooted social and environmental convictions of Château de Ferrand's teams.



2023

VINTAGE

HARVESTS

Merlot: 11 to 27
September

Cabernet: 20 September
to 3 October



BLEND

65 % Merlot

35 % Cabernet franc

Château de Ferrand 2023 is expressive and well balanced. This wine is a perfect reflection of its terroir.

It expresses the gourmet style of a fresh sun-ripened fruit, irrigated by its clay soils. The freshness and vibrancy of the Cabernet gained from the limestone fringes of the plateau give this wine liveliness, texture and a lingering finish on the palate. The delicacy and depth of the tannic structure elevates this harmonious wine.



Château de Ferrand
Allée de Saint-Poly,
Saint-Hippolyte
33330 Saint-Émilion - F
Tél 33 (0)5 57 74 47 11
info@chateauferrand.com
www.chateauferrand.com