

# CHÂTEAU DE FERRAND

SAINT-ÉMILION GRAND CRU CLASSÉ

CHÂTEAU DE FERRAND

2024



Because it is governed by nature, viticulture never fails to surprise. It is a practice influenced by economic upheavals, societal changes, and increasingly unpredictable weather patterns.

At Ferrand, 2024 was a year of renewal, a combination of very positive factors that allowed us to keep the passion alive, analyse areas of tension, confront risks head-on, and embark on promising new paths.

With more expertise and confidence than ever, our growing team is driving us forward, strengthening our position in the market.

The vineyard is now certified organic, a mark of quality and food safety.

We continue to renovate our offices and annexes, refining our practices and upgrading our equipment.

The estate has repositioned itself as a forward-looking business and is now based on three pillars: our ever-improving wine, high-end wine tourism, and a distinctive cultural and artistic offering, showcased through the family's remarkable collection of BIC pen artworks.

Together, they form a solid foundation for the future, and, armed with these strengths, Ferrand is poised to become a benchmark brand to be reckoned with.

The Ferrand story is reflected in the new label, created with a BIC pen. Lively and poetic, it strikes a balance between modernity and tradition, embodying the conquering spirit that drives us to support you in every market.

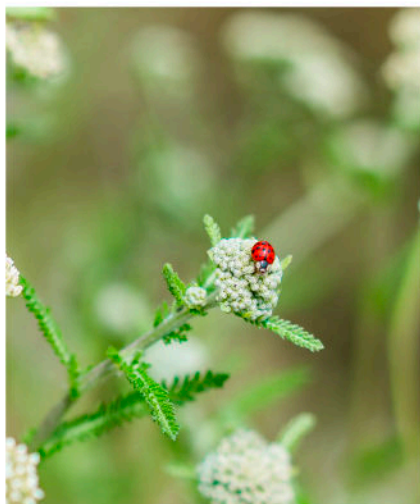
May our thirst for action, together with the Ferrand passion that we share with you, lead us together on the journey to a bright and promising future.

PAULINE CHANDON-MOËT

# 2024

## A DEMANDING VINTAGE

The estate's first certified-organic vintage, 2024 was shaped by contrasting weather conditions that put the vineyard and our teams to the test. This was a demanding vintage, where precision, rigour, and responsiveness were instrumental in revealing the qualities of Château de Ferrand.



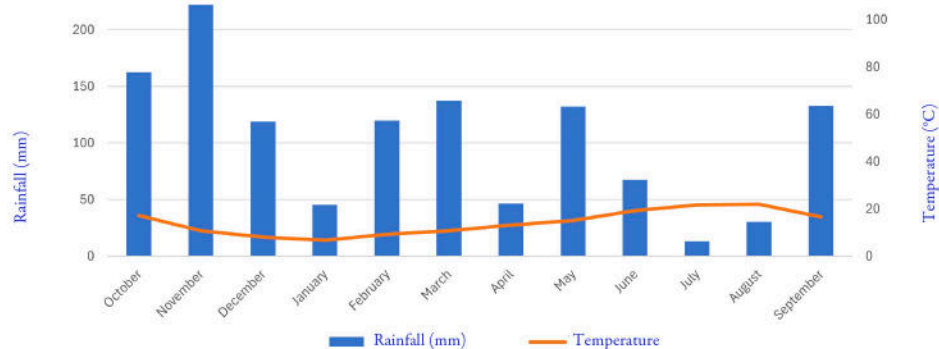
The winter was unseasonably warm and damp, with 800mm of rain over this period alone, compared to 1200mm for the entire vintage. This high rainfall led to an early bud break around 23<sup>rd</sup> March, accompanied by unusually high fungal pressure, requiring increased monitoring and several targeted interventions.

Cool spring temperatures slowed down flowering, which occurred gradually until 29<sup>th</sup> May under clear skies.

June was particularly challenging: the erratic weather and vigorous growth required constant vigilance and meticulous work to control mildew and optimise leaf balance. The cover crops played a key role in increasing drainage.

Véraison (observed between 10<sup>th</sup> and 12<sup>th</sup> August) took place under good conditions, supported by precise, regular trimming and leaf removal to promote the bunches' exposure to sunlight and optimal aeration.

2024 UMBROTHERMAL DIAGRAM  
AT CHÂTEAU DE FERRAND  
(OCTOBER 2023-SEPTEMBER 2024)



# 2024

## HARVESTS

Harvest began on 23<sup>rd</sup> September, amid autumnal weather. A team of forty pickers was set up to pick this new vintage efficiently. The pace was steady and the atmosphere cheerful.

In the cellar, the grapes were carefully sorted across three sorting tables, followed by an optical sorting table. Alcoholic fermentation was a gentle process, with considered pump-overs leading to a delicate extraction that brought out the best in the fruit while preserving the aromatic purity of the vintage.





# 2024

VINTAGE

## Harvests

Merlot: 23<sup>rd</sup> September to 4<sup>th</sup> October

Cabernets: 4<sup>th</sup> to 8<sup>th</sup> October

## Blend

75 % Merlot

25 % Cabernet franc

This difficult vintage ended in a pleasant surprise. Château de Ferrand 2024 displays aromatic freshness, with notes of fresh fruit and black and red berries. On the palate, the attack is crisp and lively, with a round mid-palate and a spicy character on the finish.

It is already delightfully approachable in its youth.

CHÂTEAU DE FERRAND

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