

VINTAGE 2022

HARVEST

Merlots: From 5th to 23rd of September

Cabernets: 26th of September and 4th to 5th October

BLEND

Merlot 66 %

Cabernet Franc 34 %

Château de Ferrand 2022 is a deep, radiant garnet in color. The nose presents a fine aromatic profile with subtle, elegant notes of fresh fruit. On the palate, the attack is lively and the tannins fresh, fine and smooth. The Cabernet Franc provides lovely tension, with full-bodied, velvety texture.

Château de Ferrand 2022 is a dynamic, expressive, and well-balanced wine, showcasing the Ferrand limestone terroir.

OTHER FEATURES

Yield: 44hl/ha

pH: 3.65

Alcohol: 14,80%

Château de Ferrand

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CHÂTEAU DE FERRAND 2022

After years of research, studies and experiments, Ferrand now embodies our hopes, dreams, and convictions.

We know that we will always strive to produce high-quality, rigorous research and to respect this earth that inspires us and has produced wine for the past three hundred years.

The Ferrand team, or rather teams, participating in this new chapter under the responsibility of Gonzague de Lambert, create harmony between wine production and distribution, first-class hospitality and our latest addition, BIC Art, a work made using BIC ballpoint pens that is now part of our art collection.

This year, we have decided to support the creation of the new Académie de l'Opéra de Bordeaux, where young artists can study the various professions involved in the Opera. Transmission is part of our DNA, and we are delighted to share our ethos by encouraging emerging talent in the world of music.

This combination of different activities finds perfect harmony at Ferrand, outlining a new wine and cultural landscape that will bring joy to lovers of great wine and art, which often find common ground in the shared pleasure of exploration and discovery.



Pauline Bich Chandon-Moët

VINE CYCLE

Following a particularly mild, dry winter (only 175 mm during the first four months of the year), the first buds began to appear slightly early. 50% of bud burst had arrived by the 30th of March.

Numerous episodes of frost in early April, including two particularly intense cases on the 2nd and 3rd of April, threatened the region. The Ferrand vineyard was spared thanks to its elevated position.

Temperatures were high from April onwards (+2.5°C compared with the seasonal average), before cooling down again during May. Flowering took place early and at a rapid pace, under exceptional conditions (mid-flowering on the 23rd of May).

The summer of 2022 was very hot and dry, with just 28 mm of rainfall in the months of July and August and a few periods of scorching heat. Thanks to Ferrand's unique clay-limestone terroir, that absorbed the rain water in the winter, the plant was suitably supplied with water in the summer.

The Ferrand vineyards were not significantly affected by water stress, as confirmed by internal analyses. The vines demonstrated their resilience, the result of soil tilling and leaf canopy management work performed throughout the year.

Veraison was early. Mid-veraison was on the 29th of July for the Merlots and the 5th of August for the Cabernets Francs.



THE HARVEST

Harvesting for the 2022 vintage began on the 5th of September for the youngest vines including the complants. A first pass was performed to harvest the plants that ripened the most rapidly, in order to preserve the freshness and aromas of the grapes. Intra-parcel harvesting (including multiple passes) took place based on the ripeness and growth of the vines.

In the cellar, minimal pumping over and gentle extractions at low temperatures were performed to reveal the freshness of the vintage.

The 2022 harvest was completed on the 5th of October, making a total of 13 harvest days spread out over the course of a month. Extraordinary weather conditions, with warm days and cool nights, allowed us to take our time with the harvests in order to obtain optimum maturity.

2022 marks the second year of Château de Ferrand's organic conversion, and the earliest-ripening vintage in the estate's history.