

CHÂTEAU DE FERRAND

SAINT-ÉMILION GRAND CRU CLASSÉ

CHÂTEAU DE FERRAND

2025



FERRAND: A CONQUERING SPIRIT

After years of striving, of constant questioning, of fine-tuning and adapting to changing markets, all of our hard work has paid off: Ferrand now has a clear sense of personality, a fresh identity which has won plaudits from all quarters and ushered in a new era for an estate that has been making wine for more than four centuries. The fact that this remains a family-run estate only adds to the sense of renewal.

Our ambition, buoyed by the tireless support of our strengthened team, is to constantly pursue a bold, dynamic commercial strategy.

We stand side-by-side with you in the domestic and international markets, ready to support and accompany you whenever you need it.

Here at the estate, our painstaking renovation of the winemaking facilities is now complete. Laid out around a central courtyard, the new buildings have allowed us to further perfect our processes.

A considerable amount of progress has been made at Ferrand, honing a winemaking philosophy where every decision is studied and precisely measured. The great leap in quality of our wines is testament to that progress.

Our beloved Mother Nature does the essential work of regulating the climate and the environment. But we must not forget that we are also potentially vulnerable to extreme weather events. Hence the importance of protecting biodiversity and taking care of our meadows, our hedgerows and our forests. Some of the trees on the estate are more than three hundred years old.

Now more than ever, in our volatile and unstable world, savouring a fine wine is a moment of pleasure with incalculable benefits for our inner balance, our friendships and our social connections.

If we want to bring back some sunshine into this business, we need to be on the front foot. It's our job to be ambassadors for the wines we love!

PAULINE CHANDON-MOËT

2025

AT FERRAND

The 2025 vintage at Château de Ferrand was shaped by the earlier-than-average growing season, requiring a light touch in the vineyard. The weather conditions allowed the vines to grow steadily and evenly, maintaining their innate natural balance. Given the circumstances, we deliberately kept our involvement to a minimum, tailoring our targeted interventions to the precise needs of each plot.



After a relatively mild and dry winter, bud break arrived early, heralding the start of a growing season which would be as precocious as it was homogeneous (bud break reached its mid-point around 2nd of April).

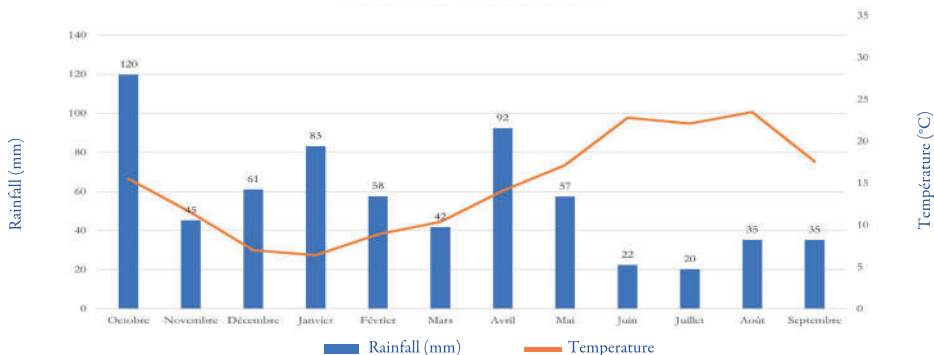
A series of spring storms - 92mm of rainfall in April - allowed the vines to grow healthily, while also stocking up the water reserves held in Ferrand's clay-limestone soils. Conditions were ideal for working in the vineyard, ensuring that everything went to plan.

Flowering also began a little earlier than usual, and went off without a hitch thanks to the pleasant weather (mid-point around 28th of May). Targeted leaf thinning was required in some of the more fast-growing plots.

The summer got off to a warm and dry start, and the first signs of colour change appeared in the week beginning 21st of July. Between 28th of July and 19th of August we had 23 consecutive days without rainfall, and temperatures soared as high as 38-40.5°C in mid-August. But the vines did not suffer, thanks to a steady supply of water from the fresh reserves in the clay-limestone terroir.

The rain finally returned at a decisive moment in late August, capping off a superb growing season. The grapes ripened earlier than usual, so the harvest was brought forward to ensure that the fruit retained its balance and aromatic freshness.

UMBROTHERMAL DIAGRAM
AT CHÂTEAU DE FERRAND
(OCTOBER 2024 - SEPTEMBER 2025)



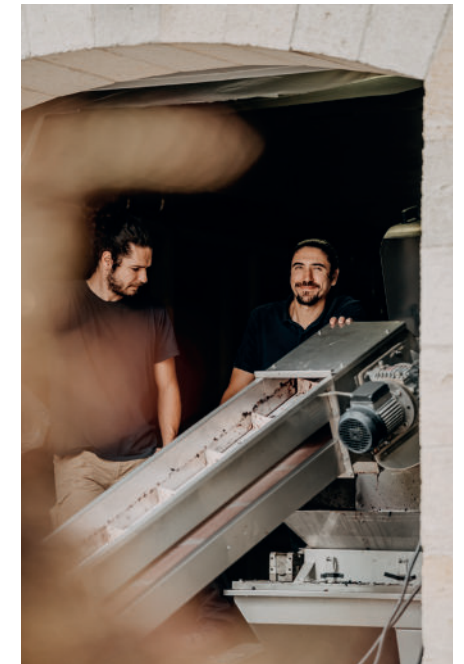
2025

THE HARVEST

The 2025 harvest took place in excellent conditions between 2nd and 19th of September, with eleven days of picking in all. The pickers took a strategic four-day break between finishing the Merlot and getting started on the Cabernets, allowing the latter to achieve peak ripeness. The harvest wrapped up with the legendary "Caillou" plot, planted in the 1970s and embodying the estate's rich history.

The teams worked flat out to get the last bunches in before the next rainy spell arrived. The harvest was of fantastic quality, with barely any sorting required.

In the winery, fermentation was kept under close control with gentle extraction in order to protect the texture and naturally prominent fruit flavours. The first juices were magnificent, encapsulating the magic of the Ferrand terroir.



2025

VINTAGE

Harvests

Merlots: 2nd and 3rd of September, then 8th-13th of September

Cabernets: 17th to 19th of September

Blend

71 % Merlot

29 % Cabernet franc

The 2025 vintage is an unbridled expression of Château de Ferrand and its unique terroir.

Perhaps most remarkable is the aromatic purity it displays, dominated by fresh fruit aromas and a dash of spice. The tannins provide a precise, elegant framework for a wine which is defined by its subtle sense of balance. The Cabernets are particularly successful this year, bringing structure, depth and freshness to the blend.

The overall impression is one of great harmony and finesse, driven by a lively tension and dazzlingly expressive aromatics.

Yields: 32 hl/ha

pH: 3.4

Alcool: 14,5%



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