



## CHÂTEAU DE FERRAND 2018 VINTAGE

2018 was a sparkling year for Château de Ferrand and its team. After two and half years of work, preceded by as many years of studies, the estate began a new challenge: the renovated chateau, expanded with beautiful reception areas to better host wine professionals and foreign visitors, indicates its shareholders' desire for renewed momentum alongside more precise, deeper and even more elegant wines.

The skies played their part in ensuring what was ultimately an exceptional quality harvest. This homogenous harvest, spared from any trace of disease in the spring, will all go towards our top wine.

This 2018 vintage will therefore be exclusively Ferrand, with no Différent, its second wine.

*Gonzague de Lambert*



## WEATHER CONDITIONS

After a cold winter with a standard amount of rain, pruning ended in early March with the young vines. Budding was even and within normal parameters. The spring conditions were particularly difficult for soil tilling. No less than 215mm of rain was recorded over 19 days in the May-June period, paired with mild or even high temperatures. Vine growth increased exponentially, and our teams worked hard to keep pace with the vines (debudding, lifting and thinning). Precision work and quickly executed green pruning enabled the team to keep the threat of fungal disease to a minimum. Flowering went well, heralding good yields.

The summer marked a decisive turning point in the quality and ripeness of the future grapes. Only ten days of rainfall were recorded, making a total of 89mm. Vine growth slowed and grass cover was reduced to limit competition. Ferrand's limestone-clay terroir was finally able to express itself to the full. It slowly released the moisture stored in the limestone subsoil, and the vines benefited from this water stress, slowly beginning their ripening cycle. Colour change began in early August, with good conditions for both Merlot and Cabernet. The dry and sometimes very hot month of August offered a glimpse of a very high-quality vintage – realising the harvest's potential. In mid-August, some careful 'pink' pruning work removed grapes that were lagging behind in terms of ripeness.

September offered ideal conditions for preserving aromas, with cool nights and generously sunny days. Ripeness checks provided a remarkable overview of the balance between sweetness and acidity, buffered by moisture in the depths.

Harvests by hand were performed at a particularly early stage for Château de Ferrand. The vineyards were in perfect health and the yields were good.

## QUALITY OF THE 2018 VINTAGE



2018 remains a year of great contrasts. It was very demanding at the beginning and more flexible towards the second half of the cycle. Château de Ferrand's singular limestone-clay terroir ensured unique ripeness, giving the wines a rarely achieved balance between pH, alcohol and anthocyanin levels.

2018's style marks it out as one of the great vintages, like 2010 or 2016.

Harvests:

Merlot: 24<sup>th</sup> September to 3<sup>rd</sup> October  
Cabernet franc: 9<sup>th</sup> and 10<sup>th</sup> October

Blend:

Merlot: 73 %  
Cabernet franc: 27 %