

CHÂTEAU FERRANDE

GRAVES

VINTAGE 2015




TO SERVE


t° 8-10 °C


T 2 - 4 years

% 13 % vol

TASTING NOTES

 This is an outstanding Graves wine with an exceptionally fresh and fruity profile.

 Elegant citrus on the nose highlighting a vein of minerality - a feature of the Semillon and Sauvignon Gris grapes. The hint of ginger – one of the hallmarks of Château Ferrande – does not disappoint.

 The palate is notable for its crisp attack – a beautiful balance of softness and vibrancy. The fruity flavours develop enticing, subtle notes of kaffir lime and white pepper.

FOOD/WINE PAIRINGS

As an aperitif, or with shellfish and seafood, tartare of langoustine wit coriander, fish, white meat, noisette of veal with wild mushrooms, mature cheese.

CLIMATE

2015 was an outstanding year, both for quality and quantity.

- Winter was very much as expected - rainy for the first two months, then cold from mid-January to mid-February. A warm, dry spring followed, bringing near-perfect flowering.
- June was like high summer: the hottest in the Aquitaine region for over a century. All in all, perfect for encouraging the first two features of any good vintage: early, rapid and uniform flowering and fruit set.
- Drought conditions and high temperatures at the end of June and in July slowed vine growth.
- The third requirement for a good red wine vintage is a halt in vine growth; this was noted at the start of veraison.
- September and October were cool, sunny and dry, leading to a calm, relaxed harvest - the final two requirements for a successful vintage

VINEYARD MANAGEMENT

- Early, rapid flowering and fruit set
- A cool, rather late vintage.
- Little pressure from fungal disease.
- Grapes were in perfect health at harvest time.

HARVEST DATES

Semillon: 5th – 11th September
Sauvignon Gris: 28th August – 6th September
Sauvignon Blanc: 28th August – 6th September

VINIFICATION

- Harvesting started in the first week of September.
- Sauvignons: fruity with sufficient acidity
- Semillons: quite full, also with high levels of acidity
- Fermented partially in new barrels (Semillon) or barrels after one wine (Sauvignon).
- The remainder fermented in stainless steel tanks.
- Fermentation temperatures around 12°C
- Fairly short ageing period of 8 months.
- Batonnage until November.

BLEND

Sémillon: 40%
Sauvignon gris: 30%
Sauvignon blanc: 30%