



# CHATEAU FERRANDE

GRAVES



2024

## TERROIR

Graves Güntziennes

## SURFACE

97.5 ha (90 ha for reds and 7.5 ha for whites) including 17% agroecological areas (trees, hedges, park, etc.).

## DENSITY

9,600 vines / ha - Minimum 5,000 for the AOC

## AVERAGE AGE OF VINES

16 years old

## BLEND

**Sauvignon Gris 40%**

Harvested from September 6 to 17

**Semillon 36%**

Harvested from September 4 to 13

**Sauvignon Blanc 24%**

Harvested from September 9 to 11

## TECHNICAL TEAM

**Marc MAINTENAT:** Estate Manager

**Thomas FREUCHET :** Cellar Master

**Julien BELLE:** Winemaker Consistant

**Léa MAZUBERT:** Technical Director

**SERVICE** 8 to 13°C

**CELLARING** 2 to 7 years

**DEGREE** 12,5%

## CERTIFICATIONS



Located in Castres-sur-Gironde, Château Ferrande is surrounded by a majestic cedar-lined avenue and diverse gardens. Drawn by the exceptional quality of the terroir, the Castel family acquired the estate in 1992. The unique soil, made up of Günzian gravel from the Graves region, gives the wine its power and elegance, while modern investments in the winery help optimize production. A member of the Union des Grands Crus, its distinctive yellow label is a symbol of its prestige.

## CULTURAL ITINERARY

- Double Guyot pruning (3 buds per cane).
- Soil work throughout the vineyard: chemical weeding is banned in favor of mechanical weeding.
- Manual leaf stripping and green harvesting.
- Manual harvest with successive sorting.

## VINIFICATION & AGING

- Bio protection - harvest entry and vinification without SO2.
- 72-hour skin maceration for Sauvignon Gris.
- Pressing then cold clearing for 24 hours at around 6°.
- Cold stabilization around 6° for 10 days on fine lees.
- Classic alcoholic fermentations: 30% of the volume is vinified in barrels (50% new wood: Sauvignon blanc / 50% wood from one wine: Sauvignon gris), the balance vinified in stainless steel vats.
- Fairly short aging: 15% of the volume aged in new barrels for 8 months. The rest in stainless steel vats.
- Regular stirring and work on the lees.

## TASTING NOTES



It delights with its bright, pale yellow color with green highlights. The nose reveals a harmonious bouquet of white flowers, peach, green apple, lime, and



subtle exotic notes such as pineapple and mandarin zest. On the palate, the attack is lively and precise. The wine shows great freshness, supported



by well-balanced acidity. The long, saline finish reveals impressive purity, with citrus notes and a refreshing herbal touch.

## FOOD & WINE PAIRINGS

As an aperitif, with shellfish, crustaceans, langoustine tartare with coriander, noble fish, white meats or even with a delicious brie.

Château Ferrande - Graves – [www.chateau-ferrande.com/fr](http://www.chateau-ferrande.com/fr)

CASTEL Châteaux & Grands Crus – [www.chateaux-castel.com](http://www.chateaux-castel.com) @ChateauxCastel

21-24 rue Georges Guynemer 33 290 Blanquefort - France - Tél. : +33 (0)5 56 95 54 00

