



**CHATEAU  
FERRANDE**

**GRAVES**

**2023**



## TERROIR

Güntzian gravel and clay in the subsoil.

## SURFACE

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

## DENSITY

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

## AVERAGE VINE AGE

16 years old

## BLEND

**Merlot 67%**  
Harvested from September 14 to 24

**Cabernet-Sauvignon 33%**  
Harvested from September 25 to October 3

## TECHNICAL TEAM

**Marc MAINTENAT**: Estate Manager  
**Thomas FREUCHET**: Cellar Master  
**Julien BELLE**: Winemaker Consistant  
**Léa MAZUBERT**: Technical Director

**SERVICE** 14 to 17°C

**CELLARING** 3 to 10 years

**DEGREE** 13.5%

## ACCREDITATIONS



Located in Castres-sur-Gironde, Château Ferrande is surrounded by a majestic avenue of cedar trees and diverse gardens. Seduced by the exceptional quality of the terroir, the Castel family acquired the property in 1992. The unique soil, composed of Güntzian Gravel pebbles, gives the wine its power and elegance, while modern investments in the winery optimize production. In addition to its renowned reds, Château Ferrande is the only Bordeaux property owned by the Castel family to produce a white wine, using a traditional grape variety of the appellation. 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.
- Mechanical harvesting with on-board sorting

## VINIFICATION & AGING

- Bioprotection - harvest entry and vinification without SO<sub>2</sub>
- Cold pre-fermentation around 5°C for 15 days for Merlot
- Vinification by plot in temperature-controlled stainless steel vats
- Respect for the fruit through very controlled alcoholic fermentation temperatures (26-28°C)
- Control of oxygen supply with clicking and gentle extraction
- Maceration for 20-25 days to work the tannic structure and extract the aromas
- 50% of the volume is aged in French oak barrels: 40% in new barrels, 35% in single-wine barrels, 25% in double-wine barrels. The remainder is aged in stainless steel vats.

## TASTING NOTES



Deep garnet colour with violet highlights.



Expressive nose combining black fruits (blackcurrant, blackberry, cherry) and red fruits (raspberry, strawberry), with floral notes, gentle spices, and subtle oak.  
On the palate, the wine is balanced, fresh, and smooth, with ripe tannins and a fruity, elegant finish.



A harmonious Graves, enjoyable in its youth but with potential to age for a few years.

## FOOD & WINE PAIRINGS

Homemade terrines, stuffed tomatoes, roast veal with chanterelles, grilled or smoked meats or with cheeses (gouda, edamer, laguiole, etc.).

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