Château Ferran Blanc 2012

CSPC# 771702	750mlx12 13.5% alc./vol.
Grape Variety Appellation Classification Website General Info	50% Semillon 50% Sauvignon Pessac-Léognan Grand Vin De Graves www.chateauferran.com This noble château was originally owned by Montesquieu, the famous philosopher (who was remarkably a viticulturalist as well) in the 18th century. The château, however, was given its name by Robert de Ferran, a later owner who was a parliamentary lawyer in Bordeaux. In 1999, it was purchased by the Lacoste family who invested heavily in the vineyard and chai. The King of Bordeaux Blanc, Dénis Dubordieu, works as their consulting oenologist.
Vintage	After a chaotic beginning of the vine cycle: early bud break and blockage in April (cold and wet); the vine found back a proper growing path with the beautiful weather conditions from May to September. However, the delay and heterogeneity undergone because of this difficult start of the vine cycle was to be felt all year long. Once more, the reality of great terroirs, the efforts made in the quest for the balance between the plant and the soil, the vitality of the soils and the low yield reduced greatly theses gaps and induced a slow yet complete maturity of the grapes.
Vineyards Harvest	Planted on the Martillac plateau in the 18th century by the philosopher Montesquieu, the Ferran vineyard belongs to the same family since 1880, today represented by Ghislaine and Philippe Lacoste. Hand picking, strict sorting of the crop, classic vinification with moderate use of new oak everything is done to maintain the wines at their optimum, both for the reds (18 hectares) as for the whites (4 hectares). Dominated by the Merlot (60% of the vines), the red wines of Ferran are softer and smoother than the other growths of Pessac-Léognan, with a lovely discreet woodiness. Made from 55% Semillon and 45% Sauvignon, the whites are very elegant, with fresh notes of lemon, grapefruit and white fruit. Manual harvest. Sorting in the vineyard and winery Sauvignon beginning September 6, 2012
	Semillon beginning September 17 201
Vinification/	Winemaking in stainless steel tanks
Maturation	Ageing: Stirring of the lees in oak barrels
Tasting Notes	The white has a powerful nose, frank and mature. The attack is round and fleshy
Production	mouth, evolves on a great vivacity. It is a light and elegant wine. 1250 cases made
Cellaring	
Scores/Awards	 87-89 points - Robert Parker, Wine Advocate #206 - April 2013 87-89 points - Neal Martin, Wine Journal - May 2013 88 points - Roger Voss, Wine Enthusiast - October 1, 2014 15 points - Jancis Robinson, JancisRobinson.com - April 2013 (score only) 16.75 points - Stephen Spurrier, Decanter.com - April 2013 85-86 points - Jeremy Williams, winewordsandvideotape.com - April 2013 15 points - Vinum Wine Magazine (score only) 15 points - La Revue du Vin France (score only)
Reviews	"This straw-colored 2012 exhibits notes of figs, citrus oil, grapefruit and wet grass. Drink this intriguing, Sauvignon-dominated, dry white over the next 7-10 years." - RP, Wine Advocate



Reviews *"Tasted from a barrel sample at en primeur. The white Ferran is a blend of 50% Semillon and 50% Sauvignon Blanc. The nose offers attractive scents of freshly sliced grapefruit and limes that opens nicely with aeration. The palate is nicely balanced with dried apricot and a touch of vanilla pod on the entry. It is not as complex as other Pessac-Leognan white, but it is fresh and crisp and will be thoroughly enjoyable once in bottle. Tasted April 2013."*

- NM, Wine Journal

"A tight and herbaceous wine that is crisp, mineral and fresh. It shows a great potential for fruitiness, with natural juicy acidity as well as a bright, aromatic aftertaste. Drink from 2016." - RV, Wine Enthusiast

"Fine lemon-yellow, Semillon-dominated depth of fruit with Sauvignon to lift it, a classic Pessac-Leognan." - SS, Decanter.com

"Palest green/gold; some apple fruit; pretty neutral; quite simple. Lacks depth and interest. 85-86 Monday April 8, 2013 at Chateau Olivier's Pessac-Léognan tasting"

- JW, winewordsandvideotape.com