

Château Ferran Blanc 2016

CSPC# 813902

750mlx12

12.5% alc./vol.

Grape Variety

60% Sauvignon Blanc, 40% Semillon

Appellation

Pessac-Léognan

Classification

Grand Vin De Graves

Website

www.chateauferran.com

General Info

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, Denis Dubourdieu, works as their consulting oenologist.

Winemaker

Denis Dubourdieu is the consultant winemaker

Vintage

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

A rainy period lasting from the 1st of January to the 20th of June replenished water reserves and paved the way for a large potential crop. The significant precipitation between January and late June enhanced vine growth in spring and built up essential water reserves in our gravelly well-drained soil. Quasi-miraculous flowering guaranteed a large crop.

A window of opportunity – a spell of splendid weather from the 4th to the 11th of June – miraculously opened in the context of a "spring monsoon". This led to perfectly-fertilised flowers producing well-formed, sizeable bunches.

An exceptionally dry period from the 1st of July to the 13th of September was conducive to richness and power.

Summer was warm, but not excessively so, and also extremely dry. In fact, this was one of the driest summers in a hundred years... In early summer, our deeply rooted old vines were fortunately able to draw on water reserves accumulated in spring. The month of August was ideal for developing tannic structure in our red wine varieties and sugar levels in the white wine ones. However, these drought conditions were very trying for our young vines with relatively shallow roots. This necessitated the highly unusual step of watering them.

We were really in need of rain by early September! This finally arrived, on the 13th of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines. An Indian summer from the 15th of September to the end of October provided finesse and elegance. The Indian summer, combined with diurnal temperature differences due to cool night-time temperatures, ensured a good end to ripening of the various grape varieties, as well as refined red wine tannins, while maintaining fresh fruitiness.

Vineyards

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.

Harvest

Manual harvest. Sorting in the vineyard and winery

Vinification/

Winemaking: in stainless steel tanks

Maturation

Ageing: Stirring of the lees in oak barrels.

Tasting Notes

Aromas of pineapple and nectar followed by intense taste of lemon rind peach and melon. A super-fresh wine.



Serve with Pork, Vegetarian, Poultry, Appetizers and snacks, Lean fish
Cellaring Drink 2018-2024
Production 68 000 bottles
Scores/Awards **88-90 points** - Neal Martin, Wine Advocate #230 - April 2017
92 points - James Suckling, JamesSuckling.com - February 2019
92-93 points - James Suckling, JamesSuckling.com - March 2017
Reviews *"The Ferran 2016 Blanc had a rather austere bouquet with pink grapefruit and citrus peel aromas that show a little more delineation than its peers. The palate is fresh on the entry with crisp acidity, fine tension with a pleasant salinity towards the finish. Whilst not a bumper year for dry white Bordeaux, this is a very commendable effort and is worth checking out."*
- NM, Wine Advocate

"The super fresh, citrus fruit-salad character makes this medium-bodied white very attractive with a very clean, long finish that has plenty of energy. A blend of sauvignon blanc and Semillon. Drink now."
- JS, JamesSuckling.com

"Tight and dense with sliced-lemon and apple character. Medium to full body, a creamy texture and a flavorful finish. Bright acidity."
- JS, JamesSuckling.com
