



Château Ferrand

POMEROL

Château Ferrand represents 80% of the total annual output. With its origins in the first property acquired by the Gasparoux family, it is produced from vines on the southern Pomerol slopes. The soil of this area – 12 unbroken hectares that surround the production facilities – is rather sandy and clay-like.

The grape varieties used are 60% Merlot and 40% Cabernet Franc and are maintained by scheduled reseedling and regular replanting of new vines.

The high proportion of Cabernet Franc gives Château Ferrand a floral, fruity bouquet. With a supple attack, it is a structured wine with a pleasant and delicate finish and its attractive balance means you can enjoy it whether it is young or left to age.

We advise tasting it after at least two years in the bottle and we estimate that around 15 years is the potential ageing period with the wine at its peak after 8 to 10 years.

This wine pairs very well with white or red meat, barbecued dishes or hard cheese.



**ARTISANS
& VINES**