



CHÂTEAU
FERRAN
PESSAC-LÉOGNAN



2023 - Red wine

Location: Martillac

Certificate : HVE3 (high environmental value)

Farming : reasoned farming : no weed-killers, no insecticides, pheromone confusion techniques and products without CMR use (carcinogenic, mutagenic and reprotoxic)

Harvest:. Excellent grape's state of health during all harvest time.

Sorting at the vineyards and in the cellars

Merlot: from September the 18th to the 25th

Petit Verdot : from September the 19th to the 25th

Cabernet Sauvignon: from September the 26th to the 29th

Yield : 49 hl/ha

Surface Area : 17,25 ha

Blending: 69% Merlot, 20% Cabernet Sauvignon 11% Petit Verdot

Production: 7500 cases

Alcohol level : 13,5 % vol

PH : 3,5

Density: 7140 wine plants per hectares

Geology: limestone outcrop of Miocene , deep gravel and blue clay

Vinification : in thermoregulated stainless steel vats for 30 days, very gentle extractions, very few pumping over with oxygen to preserve the aromatics of the wines, special classification of press wine for better valorization.

Aging: in merrain oak barrels during 12 months – 1/3 new oak

Oenologist: Christophe Ollivier & Associés

Cellar master: Aimée Aburto Sanchez

Vineyard manager: Baptiste de Oliveira