

FERRANDIERE

Languedoc

www.ferrandiere.com

France

Languedoc

Vin de pays D'Oc

OVERVIEW

Between Corbières and Minervois, 12 miles from Carcassonne and 25 from the Mediterranean, the Ferrandière Estate has a unique geographical situation. In the second half of the 19th C, the Gau family left the Pyrenees for the more hospitable land of Languedoc. Pierre was the first to settle on the land here, and planted the first vines. The estate sits on the site of former wetlands. In ancient times this area was a salt water lagoon and nothing could be grown in the soil. It was drained at the end of the 17th C, and has been farmed by the Gau family for the past 80 years. But even today, for a few weeks each year the vineyards are deliberately flooded to control the level of salt in the soil and they become home to frogs and sea birds. This has protected them from the vine plague of Phylloxera Today, Jacques is sole master of the Estate, with 150 acres of vineyard and 40 acres of apple orchards. He is ably assisted by a dynamic and efficient team of young staff-members who all help make top quality wines for our customers. Soil is clay and limestone.



Vineyards / Vinification

- All estate-owned vineyards on ungrafted rootstock.
- All unoaked

WINES—all 100% varietal

Domaine de la Ferrandiere Sauvignon Blanc

Mechanically night harvested. Some is pellicular maceration, rest is pneumatic pressing. Low temp fermentation. Three weeks in stainless tanks.

Domaine de la Ferrandiere Viognier

Mechanically night harvested. Some is pellicular maceration, rest is pneumatic pressing. Low temp fermentation, on fine lees with batonnage for two months.

Domaine de la Ferrandiere Chardonnay

Night harvested, cold fermentation. 3mths of batonnage and elevage on the fine lees

Domaine de la Ferrandiere Merlot

25 yr vines, low yielding. Grape harvest mechanical. Vinification traditional, strict, controlled-temperature vinification in tanks to retain the grape's natural aromas and typical flavours, and enhance the colour; 5-day refrigerated maceration, 10-day fermentation followed by a 10-day fermentation on the skins; matured in tanks.

Domaine de la Ferrandiere Malbec

First vinified in 2007. Green harvest in August reduces vigor and assures a quality harvest. Short day vinification to keep fruit fresh. Un-oaked

Domaine de la Ferrandiere Cabernet Sauvignon

Traditional vinification in concrete tanks with temp control. Cold soak for 12 days, no oak used.



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