

# CHÂTEAU FERRIÈRE

3<sup>rd</sup> GRAND CRU CLASSÉ IN 1855, MARGAUX



MAJOR ACTOR IN THE MARITIME BROKERAGE AT THE END OF THE 17TH CENTURY, THE FERRIÈRE FAMILY ACQUIRED THE WINE ESTATE IN THE HEART OF MARGAUX AND WOULD FOREVER MARK THE HISTORY BY ASSOCIATING ITS NAME TO THE GROWTH.

A CENTURY LATER, CHÂTEAU FERRIÈRE'S OWNER WAS PROUD TO SEE THE PROPERTY RANKED AS A THIRD GRAND CRU CLASSÉ.

AFTER MORE THAN 300 YEARS IN THE HANDS OF THE FERRIÈRE FAMILY, IT WAS NOT UNTIL THE END OF THE 1980S WITH THE ARRIVAL OF NEW OWNERS, THE MERLAUT FAMILY, THAT CHÂTEAU FERRIÈRE WAS RESTORED TO ITS FORMER SPLENDOR.



AT ONLY 27 YEARS OLD, CLAIRE, TAKES OVER THE UNFINISHED WORK OF HER MOTHER BERNADETTE MERLAUT AFTER HER ACCIDENTAL DECEASE.

AND ONE DAY, CLAIRE WILL PASS IT ON TO HER DAUGHTER JEANNE, THE THIRD GENERATION OF FEMALE OWNERS OF CHÂTEAU FERRIÈRE.

THIS OBJECTIVE OF TRANSMISSION GOES HAND IN HAND WITH THE PRESERVATION AND SUSTAINABILITY OF THE VINEYARD OF FERRIÈRE, USING BIODYNAMIC AND AGROECOLOGICAL METHODS.

“ WE CANNOT CONSTANTLY TALK ABOUT THE TERROIR WITHOUT DOING SOMETHING TO PROTECT IT ”- CLAIRE VILLARS-LURTON.

THE PROPERTY HAS BEEN CERTIFIED ORGANIC SINCE 2015 AND BIODYNAMIC SINCE 2018.

THUS IT IS THE ONLY GRAND CRU CLASSÉ WITH A DOUBLE CERTIFICATION IN BIODYNAMICS BY DEMETER AND BODYVIN.

# CHÂTEAU FERRIÈRE

*The First label, 3rd Grand Classé in 1855*

“IT’S FULL-BODIED,  
VERY LONG AND RACY.”

JAMES SUCKLING  
95-96 PTS\*

“BIODYNAMIC FARMING  
HAS ADDED TO THE PURITY  
OF THE FRUIT.”  
THE WINE ENTHUSIAST  
94-96 PTS\*



“FERRIÈRE BRILLE PAR SA  
DISTINCTION ET SA PURETÉ,  
MAIS SURTOUT PAR LA FINESSE  
EXTRÊME DE SES TANINS.”  
LA REVUE DU VIN DE FRANCE  
94-96 PTS\*

*\* Vintage 2019*

## BLENDING

61% CABERNET-SAUVIGNON  
26% MERLOT  
11% PETIT-VERDOT  
2% CABERNET-FRANC

## APPELLATION

MARGAUX

## AGEING

18 MONTHS IN OAK BARRELS  
40% NEW OAK



# LES REMPARTS DE FERRIÈRE

*The Second label*

“JOLI FRUITS, CERISE,  
BOUCHE DÉLICATE,  
SOUPLE, SOYEUSE, FINALE  
RELEVÉE, BIEN ÉQUILBRÉE,  
DE LA FRAÎCHEUR NOTE DE  
RÉGLISSE.”  
LE POINT  
15,5/20 PTS



“THIS IS A LOVELY SECOND  
WINE, WITH CLEAR POLISH.  
PRETTY TIGHT AND  
CONCENTRATED WITH FIRM  
TANNINS.”  
DECANTER  
90 PTS

*\* Vintage 2018*

## BLENDING

61% CABERNET-SAUVIGNON  
26% MERLOT  
11% PETIT-VERDOT  
2% CABERNET-FRANC

## APPELLATION

MARGAUX

## AGEING

12 MONTHS IN OAK BARRELS  
20% NEW OAK



24 HECTARES OF VINEYARD IN THE HEART  
OF THE MARGAUX APPELLATION.

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DISTINGUISHED AS 3RD GRAND CRU CLASSÉ IN 1855  
DURING THE UNIVERSAL EXHIBITION IN PARIS.

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UNIQUE HERITAGE OF MASS DIVERSITY,  
RELATED TO OLD VINES.  
A THIRD OF THE VINEYARD DATE FROM 1954 !

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TWO GENERATIONS OF WOMAN OWNERS

HAVING TAKEN UP THE TORCH FROM HER MOTHER BERNADETTE, CLAIRE IS  
THE RESULT OF THE 2<sup>ND</sup> GENERATION OF WOMAN OWNERS OF CLASSIFIED  
GROWTH OF 1855



THE UNIQUE GRAND CRU CLASSÉ TO BE DUALY CERTIFIED IN  
BIODYNAMICS BY DEMETER ET BIODYVIN.

THE PROPERTY WAS CERTIFIED ORGANIC (AB) IN 2015 AND  
BIODYNAMICS IN 2018 (DEMETER & BIODYVIN).

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BIO-DIVERSIFICATION OF THE SOIL, THANKS TO THE IMPLEMENTATION  
OF THEIR PRACTICES IN AGROECOLOGY.

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A FAITHFUL AND LOYAL TEAM  
CONTRIBUTING TO A TRUE CORPORATE CULTURE.

GÉRARD FENOUILLET, PRODUCTION MANAGER,  
HAS WORKED FOR THE MERLAUT FAMILY FOR 36 YEARS.