



LES REMPARTS DE FERRIERE

2014

SECOND LABEL, MARGAUX APPELLATION

MAJOR ACTOR IN THE MARITIME BROKERAGE AT THE END OF THE 17TH CENTURY, THE FERRIERE 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 FERRIERE'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 FERRIERE FAMILY, IT WAS NOT UNTIL THE END OF THE 1980S WITH THE ARRIVAL OF NEW OWNERS, THE MERLAUT FAMILY, THAT CHÂTEAU FERRIERE 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 FERRIERE.

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

« REMPARTS DE FERRIERE 2014 IS A FLESHY AND FRUITY VINTAGE IN THE PUREST MARGAUX STYLE. IT HAS AROMAS OF RED AND BLACK FRUITS AND FRESHNESS. THE TANNINS ARE RIPE AND WRAPPED. »

CLAIRE VILLARS-LURTON

THE VINEYARD

Deep gravel on limestone marl.
In the heart of the Margaux appellation

THE VINIFICATION

Alcoholic fermentation with natural yeasts.
Pumping over of half a volume per day for a soft extraction.
3 weeks of maceration.
Vinification at a temperature below 25 degrees.

THE BLEND

44 %	48 %	8 %
Cabernet sauvignon	Merlot	Petit verdot

THE CULTURAL PRATICES



In the process of certification

THE AGEING

12 months of ageing including:
20 %
Of new oak barrels

THE TEAM

Owner : Claire VILLARS-LURTON
Production director : Gérard FENOUILLET
Consulting œnologist : Éric BOISSENOT

