CHÂTEAU FERRIÈRE In few words...

24 hectares of vineyard in the heart of the **Margaux appellation.**

Unique heritage of mass diversity.

A third of the vineyard dates of the 1950's! Multiplied on site, our ancient grape varieties, such as Petit-Verdot and Cabernet-Franc, help to maintain the biodiversity.

Distinguished as **3rd Grand Cru Classé in 1855** during the Universal Exhibition in Paris.

Two generations of women owners

Having taken up the torch from her mother Bernadette, Claire is the 2nd generation of woman owners of this classified growth in 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).

Bio-diversification of the soil, thanks to the implementation of the practices in **agroecology**.

A faithful and loyal team contributing to a true corporate culture.

Gérard Fenouillet, production manager, has been working for the Merlaut family for 38 years.



CHÂTEAU FERRIÈRE

3RD CLASSIFIED GROWTH IN1855, MARGAUX APPELLATION

2021

« Who would have thought that after such a complicated spring and summer, the 2021 vintage would be so attractive, long and elegant? At the end of a splendid month of september, the result is there: a very good vintage, with a lot of character. It is up to you to discover it... »

CLAIRE VILLARS-LURTON - THE OWNER

« A VINTAGE WE LIKE TO PRODUCE: WITH FRESHNESS, TENSION, A BEAUTIFUL QUALITY OF TANNINS AND A LOT OF FINESSE. IN 2021, WE WERE ABLE TO OFFER AN UNPRECEDENTED PERCENTAGE OF CABERNET SAUVIGNON THAT WILL ALLOW THE WINE TO DEFY TIME... TASTE, SAVOUR, AND ENJOY THIS 2021. IT HAS TAKEN A LOT OF OUR ENERGY BUT WE ARE SO PROUD OF THE RESULT! »

GÉRARD FENOUILLET – TECHNICAL DIRECTOR



Château Ferrière 2021

THE VINEYARD

24 hectares of deep gravels on limestone soils. In the heart of Margaux appellation.

THE VINIFICATION

Plot vinification.

Alcoholic fermentation with natural yeasts.

Pumping over of half a volume per day for gentle extraction.

3 weeks of maceration.

Vinification at temperature below 24 degrees.



THE CULTURAL PRACTICES





THE BLEND

81% 13% Cabernet Merlot sauvignon

5% 1%
Petit-verdot Cabernetfranc

THE AGEING

18 months of ageing:

40% in new oak barrels 40% in one year old barrel 20% in amphorae TAVA

THE TEAM

Owner : Claire VILLARS-LURTON Technical director: Gérard FENOUILLET Oenologist consultant: Éric BOISSENOT

Tasting comments

