



CHÂTEAU FERRIERE

2022

3rd Classified Growth in 1855, Margaux Appellation

IN THE MID-18TH CENTURY, THIS ESTATE BELONGED TO GABRIEL FERRIERE, A DISTINGUISHED MEMBER OF THE COURT OF LOUIS XV. THE PROPERTY REMAINED IN THE FERRIERE FAMILY UNTIL 1914, WHEN IT WAS SOLD TO ARMAND FEUILLERAT, THEN OWNER OF CHÂTEAU MARQUIS DE TERME, ANOTHER CLASSIFIED GROWTH IN MARGAUX. IN 1952, ALEXIS LICHINE TOOK OVER MANAGEMENT OF THE ESTATE AS A TENANT FARMER, AND ALL THE WINE WAS VINIFIED AT CHÂTEAU LASCOMBES. IN 1988, THE VILLARS FAMILY REPURCHASED THE VINES AND THE CHÂTEAU, BUT IT WASN'T UNTIL 1992 THAT THE LEASE ENDED. THE FAMILY THEN RESUMED FULL CONTROL OF THE VINEYARD AND THE WINEMAKING.

WITH ITS 24 HECTARES OF VINEYARDS, CHÂTEAU FERRIERE HAS ONE OF THE SMALLEST VINEYARDS AMONG THE CLASSIFIED GROWTHS OF 1855. TODAY, CLAIRE VILLARS LURTON IS THE DRIVING FORCE BEHIND THIS RENEWAL. SHE SKILLFULLY STRIVES TO REVEAL THE EXCEPTIONAL TERROIR OF CHÂTEAU FERRIERE IN THE WINE. THE WINE IS NOW CERTIFIED BIODYNAMIC.

A WINE THAT IS BOTH POWERFUL AND REFINED.

« UN VIN À LA FOIS PUISSANT
ET MAÎTRISÉ. »

LA REVUE DU VIN DE FRANCE

95-97 Pts

« VELVETY AND OPEN. »

JAMES SUCLING

95-96 Pts

« COMPLEXE, RICHE ET
PROFOND DÈS L'ATTAQUE. »

TERRE DE VINS

95-96 Pts

THE VINEYARD

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

THE YIELD

24 hecto / ha

THE VINIFICATION

Plot vinification.

Alcoholic fermentation with natural yeasts (from the vineyard).

Gentle extraction, at a temperature below 25°C.

3 weeks of maceration.

No input during all the vinification.

THE CULTURAL PRACTICES



Vineyard 100% managed according to agroecological practices

THE BLEND

67% Cabernet sauvignon
27% Merlot
5% Petit Verdot
1% Cabernet Franc

THE AGEING

18 months:
35% in new oak barrels,
35% in barrels of one wine,
20% in ovoid concrete tanks,
10% in amphorae

THE TEAM

Owner: Claire Villars-Lurton
Technical Director: Gérard Fenouillet
Oenologist consultant: Eric Boissenot

