



CHÂTEAU FERRIÈRE

3RD CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

2015

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.

« UN VIN GRACIEUX AVEC UNE BELLE ÉNERGIE. »

VINBLADET
95-96 Pts

« PUISSANT EN BOUCHE, MAIS AUSSI FINESSE, LES TANINS SONT MÛRS, LA FINALE AROMATIQUE. »

MOVENPICK
18/20 Pts

« AN ARRAY OF VERY ASSERTIVE DARK BERRIES AND PLUMS. »

JAMES SUCKLING
94 Pts

« THIS WINE IS BOTH RICH AND JUICY »

THE WINE ENTHUSIAST
94 Pts

THE VINEYARD

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

63 % Cabernet sauvignon	33 % Merlot	4 % Petit verdot
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THE CULTURAL PRACTICES



In conversion

THE AGEING

18 months ageing:

40 % in new oak barrels	60 % in one-year old barrel
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THE TEAM

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