

INSPIRATION  
CLAIRE VILLARS-LURTON



VIN DE FRANCE

VIN ORANGE  
SANS SULFURE AJOUTÉ  
EN BIODYNAMIE

Chenin  
Muscaris  
Souvignier Gris

ROUTE 1000 1000 2023 750 ml 13% vol.

Vin issu des vignes de Ferrière et élaboré dans ses chais.  
Vignoble conduit et certifié en Agriculture Biologique et en Biodynamie.

# INSPIRATION ORANGE NATURE 2023

ORANGE NATURAL WINE, «LIMITATING INPUTS» EXPERIMENT, VIN DE FRANCE

Claire Villars-Lurton, owner of Château Ferrière, Classified Growth in 1855 in Margaux, reconnected with sustainable viticulture in the early 2000s. Château Ferrière is now a Médoc reference of biodynamics. The INSPIRATION range, nurtured through trials and technical innovations, illustrates the work and commitment of Claire and her teams, with complete transparency.

« For the label, I chose a wild bee, a reflection of the biodiversity of our vineyards, which I am committed to preserving to pass on a healthy vineyard to future generations.

This Inspiration comes from my experiments on two identified plots where I work vine by vine, without treatments or inputs. They are managed without copper or sulfur, but with additions of trace elements, infusions, and decoctions.

Naturally, I chose to vinify and age this organic and biodynamic wine without added sulfites. »

Claire Villars-Lurton - Owner

## THE VINEYARD

1 hectare plot location in the village of Soussans.

## THE VINIFICATION

Native yeasts.  
3 weeks of maceration in amphorae, with the grape skin.  
No added sulphur.

## THE BLEND

50 % Chenin Blanc  
40 % Souvignier Gris  
10 % Muscaris



## THE CULTURAL PRACTICES



## THE AGEING

8 months in Wine Globe.  
No added sulphur.

## THE TEAM

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