



INSPIRATION MARGAUX NATURE 2021

« NO CHEMICAL INPUTS » EXPERIMENT - AOC MARGAUX

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 the only double-certified biodynamic Grand Cru in Margaux, certified by both Demeter and Biodyvin.

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 – The owner

THE VINEYARD

2 plots, representing 1,5 hectares.
Margaux appellation.

THE VINIFICATION

Native yeast.
3 weeks of maceration in TAVA amphorae.
No added sulphur.

THE BLEND

65 % Cabernet-Sauvignon
35 % Merlot

THE CULTURAL PRACTICES



THE AGEING

11 months in TAVA amphorae.
No added sulphur.

THE TEAM

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

