



INSPIRATION ORANGE NATURE

2022

ORANGE NATURAL WINE, « LIMITATING INPUTS » EXPERIMENT

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

65 % Souvignier Gris 30 % Chenin 5 % Muscaris

THE CULTURAL PRACTICES



In conversion

THE AGEING

8 months in TAVA amphorae.
No added sulphur.

THE TEAM

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

