

# CLAIRE VILLARS-LURTON INTRODUCES « INSPIRATION »

## A SELECTION OF WINES FROM TESTS ON PARCELS, A NATURAL APPROACH OF VITICULTURE

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Claire Villars-Lurton, owner of Château Ferriere, Classified Growth of 1855 in Margaux has been working for the past 20 years to reconnect with a virtuous viticulture in her vineyards. Château Ferriere is today the only estate among the Classified Growth of Margaux to be twice certified by Biodyvin and Demeter.



Claire and her teams explore beyond classics from the viticulture practices, always creating, innovating and reinventing from conventions and norms.

**Technical exercises are regularly tested both in the vineyard and the cellar.**

In Château Ferriere's vineyard, Claire is going way beyond certification process and engage all the team members in a regenerative viticulture : planting edges and cover crops in the heart of the vineyard, maintaining a airy, lively and fertile soil, encouraging biodiversity.

In the cellar, Claire works following the same philosophy, limiting intrants and with no added sulfites during the whole process of winemaking. For Biodynamic wines that express their own terroir with purity and without artifice.

**Our wines « INSPIRATION », following our tests and our innovations, show the engagement from Claire and her teams and the transparency of their work and techniques.**

« FOR THE LABEL, I'VE CHOSEN A WILD BEE, AS THE ESSENCE OF BIODIVERSITY IN OUR VINEYARDS, COMMITTED MYSELF TO PRESERVE TO TRANSMIT A HEALTHY VINEYARD TO THE NEXT GENERATIONS TO COME. »

**CLAIRE VILLARS-LURTON.**



# INSPIRATION

## AOC MARGAUX NATURE, VINTAGE 2021

### TEST : 0 CHEMICALS

« This INSPIRATION is the result of tests conducted on 2 blocks of the vineyard, where I have been working plot by plot, without any treatment and intrants. These vines have been managed without any copper, sulfites, but solely with micro-nutrients and plant infusions. »

Claire Villars-Lurton

#### VINEYARD

2 blocks for a total of 1,5 hectares.

Margaux Appellation.

#### VINEYARD PRACTICES

Organic and Biodynamic Viticulture.

Precision management with clover (cover crop of Trifolium Incarnatum)

#### CERTIFICATIONS



BIODYVIN

#### HARVEST DATES

Merlot on the 2<sup>nd</sup> of October 2021

Cabernet Sauvignon on the 12th of October 2021

**RECOMMENDED RETAIL SELLING PRICE : 35 euros**



#### BLENDING

65% Cabernet Sauvignon  
35% Merlot.

#### WINEMAKING

Indigenous yeasts.  
3 weeks maceration in TAVA earthenware jars.  
No sulfites added.

#### AGING

11 months in TAVA earthenware jars.  
No sulfites added

#### PRODUCTION

540 bottles

#### TASTING NOTES

A very juicy and bright fruit for a lively wine.

# INSPIRATION

## ORANGE WINE, VINTAGE 2022

### TEST : NO INTRANTS

« This INSPIRATION is the result of my test of no intrants on a selected block, with solely white grape varietals planted in 2019 : Chenin, Sauvignier Gris and Muscaris. Thanks to the resilience of some of those grape varietals, one or two organic tratments are needed every year on a third of the vineyard only. I wanted to go beyond the conventions with those grape varietals to proceed to a winemaking approach with their skins. The tannins extraction gives birth to an orange wine, resisting really well to oxydation, which allows us to age this wine in earthenware jars with no added sulfites. »

#### VINEYARD

1 block of 1 hectare located on Soussans Village.

#### VINEYARD PRACTICES

Organic and Biodynamic Viticulture.

Agro-ecology with cover crops (faba beans planted in October 2021 and restored to the ground in May 2022.)

#### CERTIFICATIONS



BIODYVIN

#### HARVEST DATES

Muscaris on 29 August 2022

Chenin on 16 September 2022

Sauvignier Gris on 30 September 2022

**RECOMMENDED RETAIL SELLING PRICE : 29 euros**

#### Claire Villars-Lurton



#### BLENDING

65% Sauvignier Gris  
30% Chenin  
5% Muscaris

#### WINEMAKING

Indigenous yeasts.  
3 weeks maceration in TAVA earthenware jars with grapes skins.  
No sulfites added.

#### AGING

8 months in TAVA earthenware jars.  
No sulfites added

#### PRODUCTION

730 bottles

#### TASTING NOTES

A wine that shows a beautiful freshness and a well balanced acidity. Notes of nutmeg and quince.



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