

au Classé



CHATEAU
FERRIERE



GRAND CRU CLASSE

MARGAUX

CLAIRE VILLARS LURTON

CHATEAU FERRIERE VINTAGE 2023

Dear friends,

2023 is the vintage that marks the beginning of a new era for Château Ferrière.

Twenty years after starting the overhaul of our viticulture, we are celebrating this year our highest yield in 15 years: 40 hectoliters per hectare, while the Margaux appellation averages 37.

This figure is the result of our regenerative and biodynamic viticulture, which have revived our soils.

They are now decompacted, fertile, lively, and naturally resilient.



Added to this is the extraordinary massal heritage that Château Ferrière relies on.

We take great care of it by using cover crops, herbal teas and fermented extracts that soothe it. We also rely on this heritage for the future, as evidenced by all the massal replantings we have done over the years. Finally, the gentle pruning we perform on our vines allows us to better respect them while making them more resilient.

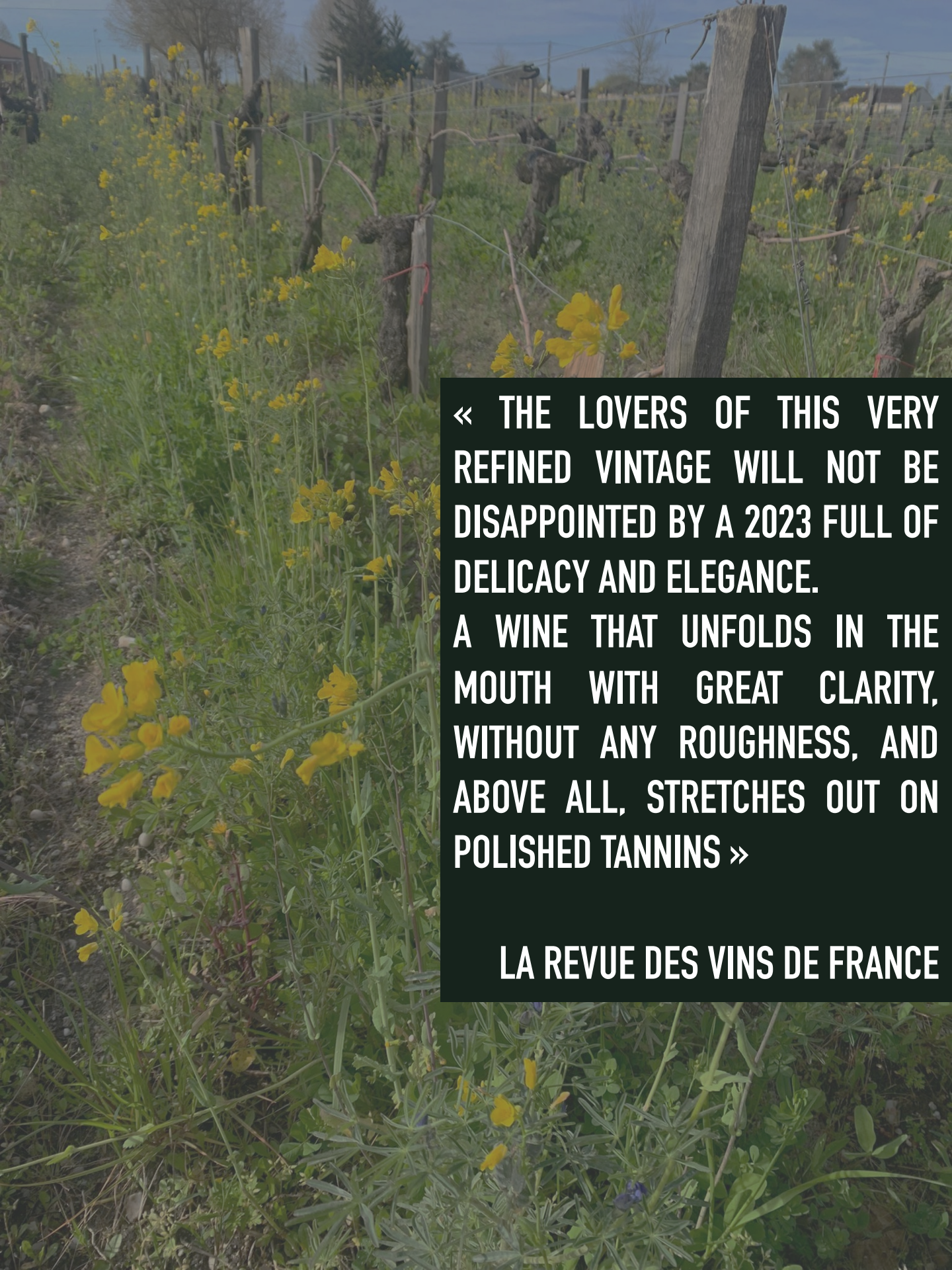
Among them, there are 10 hectares of vines that are over 70 years old. Despite an extremely hot and dry summer, they were able to produce without stress and offered us grapes with incredible concentration. The cooler nights of September ensured perfect tannin maturation. Our patience before harvesting was rewarded with velvety tannins. This vintage offers the harmonious and creamy character I have always sought, with a beautiful touch of acidity.

I sincerely believe that all this work carried out with my team, and especially the fruit of our learning over the years, led La Revue des Vins de France distinguish me as Winemaker of the Year.

I thank you today for all the work you have done in promoting Château Ferrière around the world, and for the work we will continue to do together in the coming years.

Sincerely yours, Claire-Villars Lurton





« THE LOVERS OF THIS VERY REFINED VINTAGE WILL NOT BE DISAPPOINTED BY A 2023 FULL OF DELICACY AND ELEGANCE.

A WINE THAT UNFOLDS IN THE MOUTH WITH GREAT CLARITY, WITHOUT ANY ROUGHNESS, AND ABOVE ALL, STRETCHES OUT ON POLISHED TANNINS »

LA REVUE DES VINS DE FRANCE

94-95 PTS

JAMES SUCKLING

«Very pure fruit here. (...)The tannins are fine-grained and well integrated. I like the concentration on the center-palate and the freshness on the finish. It's structured and long, with lively fruit and a hint of salt at the end. »

94-95 PTS

TERRE DE VINS

93-94 PTS

RVF

« The lovers of this very refined vintage will not be disappointed by a 2023 full of delicacy and elegance. A wine that unfolds in the mouth with great clarity, without roughness, and above all stretches out on polished tannins. »

93-94 PTS

ALEXANDRE MA

93-94 PTS

LIN LIU, MW, WINE MANIACS

93-94 PTS

BETTANE & DESSEAUVE

92-94 PTS

COLIN HAY, THE DRINKS BUSINESS

« Lovely. (...) Authentically Margaux (...)Very wild and pure (...) Elegant and with a lot of energy, dynamism and forward momentum over the palate »

93 PTS

FALSTAFF

CHÂTEAU FERRIERE 2023

THE VINEYARD

24 hectares of deep gravels on limestone substrate. In the heart of Margaux appellation. 10 hectares of vines aged more than 70 yo. 10 000 vines/ ha.

THE CULTURAL PRACTICES



BIODYVIN

Agroecology and agroforestry on 100% of the vineyard.

THE VINIFICATION

Plot vinification. Alcoholic fermentation with natural yeasts (from the vineyard).

Gentle extraction, at a temperature below 25°C. 3 weeks of maceration. No input during all the vinification

HARVEST DATES

Merlot: from September 13th to 18th
Cabernet-Sauvignon: from September 18th to October 2nd
Petit Verdot: the 20th of September



THE BLEND

68% Cabernet-Sauvignon
28% Merlot
3,5% Petit Verdot
0,5% Cabernet Franc

THE AGEING

18 months :
40% in new oak barrels
40% in barrels of one wine
20% in ovoid concrete and amphorae

THE TEAM

Owner :
Claire Villars-Lurton
Technical Director:
G rard Fenouillet
Oenologist Consultant:
 ric Boissenot

THE YIELD 40 hecto / ha

ALCOHOLIC 13,2 %

PH 3,7



CHATEAU FERRIERE
3RD CLASSIFIED GROWTH IN 1855 IN MARGAUX

VINTAGE 2023

TO DISCOVER IN VIDEO





Château Ferrière is a 24-hectare vineyard in the heart of the Margaux appellation, ranked as a 3rd Grand Cru Classé in 1855.

With a unique heritage of massal diversity, 10 hectares were planted in 1950, among our 4 grape varieties: Cabernet Sauvignon, Merlot, Petit Verdot, and Cabernet Franc.

The only Grand Cru Classé doubly certified in biodynamics by Demeter and Biodyvin.

The Château was certified in organic farming (AB) in 2015 and in biodynamics in 2018 (Demeter and Biodyvin).

The estate is completely self-sufficient in its biodynamic preparations. It is also the Médoc branch of the Aquitaine Biodynamic Movement (MABD).

Claire Villars-Lurton comes from the second generation of women owners of Cru Classé in 1855.

PACKAGING VINTAGE 2023



**THE TRADITIONNAL WOODEN BOX,
12 BOTTLES**
Sreen printed in green



A CARDBOARD BOX, 6 BOTTLES
Responding to our environmental
commitment



**OPTIONAL WOODEN BOX,
6 BOTTLES (2X3)**
No extra charge