



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2005

In the middle of the XVIII century, the property belonged to Gabriel Ferrière, illustrious member of the court of Louis XV. It remained in the family until 1914, when it was sold to Armand Feuillerat, the owner of Chateau Marquis de Terme, another Grand Cru Classé of Margaux.

From 1952, the property was rented and the operations were directed by Alexis Lichine. The wine was vinified at Chateau Lascombes. In 1988, the Villars family bought the vineyards and the château, but the long term rent only ended in 1992. The family then took over the operations of the vineyard and winemaking.

With its 15 hectares of vineyards, Chateau Ferriere has one of the smallest property of the Grands Crus Classés in 1855. Today, Claire Villars-Lurton is at the origin of this revival. She works with the greatest fineness and succeeded to reveal in her wine the exceptional terroir of Chateau Ferriere.

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| Owner | Claire VILLARS LURTON |
| Production manager | Gérard FENOUILLET |
| Winemaking consultant | Jacques BOISSENOT |
| Surface of the vineyard | 15 hectares |
| Soil | Deep gravels on limestone substrate |
| Plantation | 70% cabernet sauvignon, 30% merlot |
| Average age of vineyard | 45 years |
| Density | 9 100 plants/ha |
| Yield | 800 g/plant |
| Growing | Traditional-Integrated wine growing management |
| Harvest | Hand picking |
| Vinification | Traditional in concrete and wooden vats, whose volumes are proportional to the plots |
| Fermentation on skins | 18 to 26 days |
| Blending | 73 % cabernet sauvignon, 27 % merlot |
| Aging | In oak barrels during 18 months. 40 % of new oak |
| Production | 50 000 bottles, including the second wine |
| Second wine | Les Remparts de Ferrière |
| Conservation | 5 to 40 years |



CHARACTERISTICS OF THE VINTAGE

The Winter was cold, very dry and unfavourable to the development of diseases. There was little rain. The budbursting and the flowering were quick and regular due to a hot and dry weather; especially during Summer when the recorded rains were less than normal.

The vegetal growth was steady and early. The vineyard was particularly healthy.

This excellent ripening favoured the concentration of sugar and of phenol compounds. In spite of an early deficit of water, the vine was able to extract from the deep gravels soil the necessary water for its harmonious development.

TASTING

The 2005 vintage has produced a wine with an outstanding balance. The beautiful color is purple, dark and shiny. The nose is still very reserved and elegant with notes of black fruits and blond tobacco. The palate is powerful and structured, giving the impression of a great freshness. The final is long and elegant.

SCORES

Wine Spectator - 91

Decanter - 5*

René Gabriel - 18

Jacques Dupont, Le Point - 17

Jancis Robinson - 16