



# CHÂTEAU FERRIERE

MARGAUX . 3<sup>E</sup> GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2009

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 16 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.

Owner	Claire VILLARS LURTON
Production manager	Gérard FENOUILLET
Winemaking consultant	Jacques BOISSENOT
Surface of the vineyard	16 hectares
Soil	Deep gravels on limestone substrate
Plantation	65 % cabernet sauvignon, 30% merlot, 5 % cabernet franc
Average age of vineyard	45 years
Density	10 000 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 24 days
Blending	58 % cabernet sauvignon, 38 % merlot, 4 % cabernet franc
Aging	In oak barrels during 18 months. 40 % of new oak
Production	55 000 bottles, including the second wine
Second wine	Les Remparts de Ferrière
Conservation	5 to 40 years



## CHARACTERISTICS OF THE VINTAGE

The weather conditions were particularly favorable to the growth of the vine and the good ripening of the grapes. The hail storm of May damaged 15% of the total area of the vineyards of Bordeaux. The plots were more or less damaged according to their location. The consequence was a decrease in the production. July and August had high temperatures and a lot of sunlight. This weather carried on in September with alternate cool nights and warm days. These conditions were ideal for the ripening of the grapes. The harvest of merlot began in mid-September. The berries were very aromatic and tasty with a high concentration of sugar and anthocyanins and low acidity. The harvest of the cabernet sauvignon began at the beginning of October.

They had a good acidity and the concentration of tannins was equal to the one of 2000 and 2005.

## TASTING

The color is dark purple. On the nose, there are notes of blackcurrant, plum, cherry and red berries but also floral. On the palate, it reveals some elegance with a nice balance and acidity.

Still young, he will prove in a few years.

## SCORES

Wine Spectator - 90 / 93

La Revue du Vin de France - 16,5 / 17,5

René Gabriel - 18

Jacques Dupont, Le Point—16,5 / 17