



# CHÂTEAU FERRIERE

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

FACTSHEET  
Vintage 2010

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                   | 700 g/plant   |
| Growing                 | Traditional-Integrated wine growing management  |
| Harvest                 | Hand picking  |
| Vinification            | Traditional in concrete and wooden vats,<br>whose volumes are proportional to the plots |
| Fermentation on skins   | 18 to 21 days   |
| Blending                | 60 % cabernet sauvignon, 38 % merlot, 2 % cabernet franc                                |
| Aging                   | In oak barrels during 18 months. 40 % of new oak  |
| Production              | 45 000 bottles, including the second wine   |
| Second wine             | Les Remparts de Ferrière  |
| Conservation            | 5 to 40 years   |



## CHARACTERISTICS OF THE VINTAGE

Overall, the winter of 2010 was cold and dry, thus causing a late start to the vegetation. A warm spring then led to a fast and uniform bud bursting. The flowering of cabernet sauvignon was also rapid thanks to a perfect weather (hot and dry). However, some rains would cause the sag of the merlot. The berries changed color rapidly but the maturation was slow and steady through the warm days and cool nights. Finally, the grapes were harvested in ideal weather conditions at their optimal maturity. At the approach of the harvest, the level of maturity of the compounds reflected the exceptional weather conditions of 2010. This vintage rises to the level of the great vintages of reference (2000, 2005 and 2009). The wines are very colorful, powerful, with an excellent balance of acid / alcohol / tannin. The maturity is exceptional, especially as regards the accumulation of tannins, sugars and aromatic freshness. It is a great year with an excellent aging potential.

## TASTING

A great vintage that will rub its big brother the 2009, without flinching. It differs by its very right style .  
The nose expresses notes of raspberry, cassis and spices.  
The tannins are still firm but ripe and tasty. The wine has precision and a good length.

## SCORES

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