



# CHÂTEAU FERRIERE

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

FACTSHEET  
Vintage 2012

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, whose volumes are proportional to the plots
Fermentation on skins	19 to 24 days
Blending	68 % cabernet sauvignon, 30 % merlot, 2 % cabernet franc
Aging	In oak barrels during 18 months. 40 % of new oak
Second wine	Les Remparts de Ferrière
Conservation	10 to 30 years



## CHARACTERISTICS OF THE VINTAGE

In 2012, Spring was particularly difficult and the weather became favorable from mid-July. Indeed, the winter was very cold and dry, with a significant rainfall deficit. The Merlots sagged and their yields were low. The control of fungal diseases were possible thanks to the phylaxis and healthy vines. Finally, the favorable temperatures in July helped to recover the delays. And the rains of September drove to the evolution of the skin and accelerated the ripening.

The distribution of the bunches on the plant ( low yields ) and the sane status of the vineyard, added to a rigorous sorting of the berries were capital to optimize the quality of this difficult vintage. The Merlots had a remarkable flesh and the Cabernets Sauvignon were both sweet and rich of elegance.

## TASTING

The nose shows some blackcurrant, vanilla and hint of wood. On the palate, the typical nice freshness of Château Ferrière and some power. The wine has great potential and will need time to reveal itself.

## SCORES

Vinum – 18

René Gabriel – 17

James Suckling – 90/91

Decanter – 16,75

Wine spectator – 88/91