

In the 18th century, Chateau Ferriere was founded by Gabriel FERRIERE. The property remained in the family until 1914 when it was sold to Armand FEUILLERAT, then owner of Château Marquis de Terme. From 1952, the wine was vinified at Château Lascombes because the vineyard was rented to its owner. In 1988, the VILLARS-MERLAUT family bought the property and they winemaded their first vintage in 1993. Today, Claire Villars Lurton is the architect of this revival. Major renovations took place in 2013. But in addition to the technical improvements year after year to each of her properties, the major project of Claire is the optimization of the great terroirs that she is in charge. Biodynamics is for her the key to success.

Les Remparts de Ferrière is the second wine of Château Ferriere. Made with the grapes of the young vines which have generally less than 15 years. The wine is made in the winery of Château Ferrière and it benefits from the know-how and the facilities of the third Classified Growth. It remains a beautiful illustration of the property.

Owner : Claire VILARS LURTON

Winemaking consultant : Eric BOISSENOT

Production : 14 000 bottles

Soil : Gravels and sand

Average age of the vineyard : less than 15 years old

Growing : in the process of obtaining the certification
organic farming (Agriculture Biologique)

Harvest : hand picking

Vinification : in thermo-regulated stainless and concrete vats

Blending : 70% cabernet sauvignon, 30% de Merlot.

Ageing : in French oak barrels during 12 months



CHARACTERISTICS OF THE VINTAGE

The weather conditions of 2013 were difficult. We would remember the heavy rains. Even if we had beautiful and warm months of July and August. Those two months probably saved the vintage. The wine is full of tints, extracted from Mother Nature thanks to a precise and rigorous work. They are soft and elegant. The cabernet sauvignon grapes is the mainstay of the blending. They were harvested ripe, as for the merlots.

Unfortunately their yield was small because of an important berry sagging during Spring. The vintage reminds us to the year 1984.

TASTINGS

The nose is full of freshness, pleasant and clear.

On the palate the wine is rather fine and smooth.

The finesse of the tannins makes the wine already pleasant to drink.