



# CHÂTEAU FERRIERE

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

FACTSHEET  
Vintage 2016

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. The vintage is certified organic and is in the process of certification in biodynamics.

|                         |   |
|-------------------------|---|
| Owner                   | Claire VILLARS LURTON   |
| Production manager      | Gérard FENOUILLET   |
| Winemaking consultant   | Jacques BOISSENOT   |
| Surface of the vineyard | 20 hectares   |
| Soil                    | Deep gravels on limestone substrate   |
| Plantation              | 51 % cabernet sauvignon, 41 % merlot, 2 % cabernet franc and 6% petit verdot            |
| Average age of vineyard | 45 years  |
| Density                 | 10 000 plants/ha  |
| Yield                   | 1,5 kg/plant  |
| Growing                 | Certified organic - in process of certification in biodynamics                          |
| Harvest                 | Hand picking  |
| Vinification            | Traditional in concrete and wooden vats,<br>whose volumes are proportional to the plots |
| Fermentation on skins   | 19 to 24 days   |
| Blending                | 67 % cabernet sauvignon, 30 % merlot, 3 % petit verdot                                  |
| Aging                   | In oak barrels during 18 months. 40 % of new oak  |
| Second wine             | Les Remparts de Ferrière, la Dame de Ferrière   |
| Conservation            | 7 to 35 years   |



Converting to



## CHARACTERISTICS OF THE VINTAGE

The vintage had many climatic incidents that made the start of the season complex : winter experienced rainfall records, some very mild temperatures, the frost and a constant pressure of fungal diseases until the end of June. This pressure was complicated to manage biodynamically but a great vigilance made it possible to limit the attacks on the bunches. In summer, the trend reversed with the driest month of July since the last 10 years. August and September experienced temperatures above seasonal averages. The water deficit reinforced the accumulation of anthocyanins in berries and the high temperatures lead to the production of sugar. The drop in temperatures in mid-September helped preserving the aromatic quality of the berries and encouraged the maturation of the tannins and their extraction. The wines produced are very balanced, rich in color and tannins.

## TASTING

Beautiful intense ruby red color. The nose reveals red and black fruits (raspberry, cherry, blackberry, blackcurrant) and is very expressive. Hints of vanilla, licorice and spices (pepper, cardamom) bring an aromatic complexity. On the palate, there is an aromatic precision and structure is fully expressed. The wine is juicy with silky and wrapped tannins. The well-integrated freshness gives the wine its full dimension. The finish is very long and velvety.

It's a pure pleasure.

## SCORES

James Suckling - 93/94

Jancis Robinson - 17

Wine Enthusiast 93 / 95

Decanter - 92

Bettane& Desseauve - 17 / 17,5

Neal Martin - 92 / 94,5