



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2006

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	70% cabernet sauvignon, 30% merlot
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	72 % cabernet sauvignon, 28 % merlot
Aging	In oak barrels during 18 months. 40 % of new oak
Production	50 000 bottles, including the second wine
Second wine	Les Remparts de Ferrière
Conservation	5 to 25 years



CHARACTERISTICS OF THE VINTAGE

The temperatures recorded in 2006 were above average. The winter was cold and the deficit of water limited the development of fungal diseases. A warm and dry Spring allowed to catch up the slight delay of the budburst. Indeed the flowering was quick and uniform at the end of May. The color change was due to early Summer temperatures which were above the seasonal averages.

Cooler temperatures in mid-August were made up for by good weather in September. This provided a nice end of maturation.

2006 is a classic vintage. The color is very clear and shining. Today, it has aromas of blackcurrant leaf, cherry and liquorice. The palate is dense with volume and fine tannins which need time to get supple. A long and flavoured finish.

TASTING

The wine has a complex bouquet of ripe black fruits (blackcurrant and elderberry), leather, minerality, blond tobacco and slightly truffled. The attack is silky like the structure. The tannins are present, ripe and wrapped. The wine is tasty and generous. On the palate, the aromas of spices complete those of the black fruits. The whole is balanced and powerful.

SCORES

Decanter - 4*

René Gabriel - 17

Jancis Robinson - 16,5

Jacques Dupont, Le Point - 16