



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2014

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	51 % cabernet sauvignon, 41 % merlot, 2 % cabernet franc et 6% petit verdot
Average age of vineyard	45 years
Density	10 000 plants/ha
Yield	700 g/plant
Growing	Traditional - Organic farming
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	61 % cabernet sauvignon, 31 % merlot, 2 % cabernet franc and 6 % petit verdot
Aging	In oak barrels during 18 months. 40 % of new oak
Second wine	Les Remparts de Ferrière
Conservation	7 to 25 years



CHARACTERISTICS OF THE VINTAGE

2014 is a surprise vintage and a great success! Spring was early and Summer was temperate and humid until late August. The vine had a long growing season and late maturity. These conditions mobilized teams and imposed a hard work in the vineyards for its protection. At the end of August, the heat and sunshine came back permanently in our area for almost 60 days! Optimal conditions for an ideal and steady ripening with warm days and cool nights. We observed an outstanding maturity of the tannins and all indicators showed a great vintage with a concentration of polyphenols, a good level of acidity and sugars and a beautiful freshness of the fruit. The harvest took place from September 23rd to October 8th. The resulting wine has a nose combining minerality, fruit and complexity. On the palate the Margaux style is present with its balance, great elegance, freshness and fine tannins.

TASTING

The nose expresses aromas of black and ripe berries (blackcurrant and blackberries) and floral notes. A beautiful freshness, neatness and aromatic precision. On the palate, the texture is harmonious, with wrapped and fine tannins. The fruit give a very pleasant style and accompanies the wine in its length. A beautiful classic vintage.

SCORES

Bettane & Desseave - 17,5 René Gabriel - 17
James Suckling - 92/93 Decanter - 17
Neal Martin - 90/92