



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2001

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 12 hectares of vineyards, Chateau Ferriere has 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	12 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	700 to 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	70% cabernet sauvignon, 30% 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 35 years



CHARACTERISTICS OF THE VINTAGE

The winter was very rainy and the good climate conditions came back in May. This enabled a fast and uniform flowering in early June. There were plenty of bunches. The heat of August erased the heterogeneity recorded at the time when the color of the grapes changed.

The significant drop of the temperatures at the beginning of September facilitated the concentration of sugar and acidity. The merlots were quite pretty and the cabernets sauvignon were very concentrated in tannins but with a relatively low extractability. In spite of the good quality of the merlot, they remain under the quality of 2000.

The cabernet sauvignon reached a perfect phenolic ripeness despite the coolness of early September. At the end of the malolactic fermentation, the wine had a very good balance.

TASTING

The color is dark red. The nose has aromas of cherry, red fruits and tobacco. The attack is full, soft and fleshy. A lot of freshness with liquorices aromas and a long final.

SCORES

Wine Spectator - 91

Decanter - 3*

René Gabriel—17