



# CHÂTEAU FERRIERE

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

FACTSHEET

Vintage 2003

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	40 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	77% cabernet sauvignon, 23% 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 30 years



## CHARACTERISTICS OF THE VINTAGE

2003 will be remembered as the year of a Summer heatwave. It was a very early vintage but with a low harvest.

The long and consistent flowering took place in late May and was one to two weeks early. June was marked by scorching temperatures and violent storms with occasional hail. July and August were hot and the grapes changed color heterogeneously.

The harvest began on September 11th and the choice of the date was a compromise between the high sugar content, the low acidity and the ripeness of the tannins and aromas. The heat wave continued in September with some rain at the beginning of the month, which weakened the merlot.

However, the wines were relatively colorful and powerful.

This vintage is surprisingly well balanced and apt to age long.

## TASTING

The color is dark. The nose is open, it contains notes of caramel. The attack is full. The palate is balanced with toasted, liquorices notes and an amazing freshness.

To drink in 10-30 years.

## SCORES

Wine Spectator - 89/91

Decanter - 4\*

Jacques Dupont, Le Point - 16,5

Jancis Robinson - 16,5