



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2004

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 Ferrière 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 Ferrière.

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	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	45 000 bottles, including the second wine
Second wine	Les Remparts de Ferrière
Conservation	5 to 30 years



CHARACTERISTICS OF THE VINTAGE

Winter and Spring were pretty dry and that favoured the deep rooting of the vine. Recorded rainfall of Winter was below the average of the last 30 years and the low level of groundwater caused drought but without water stress.

The ideal weather conditions in June encouraged the flowering and it resulted in a generous harvest. The ripening was homogeneous. From late August to September, the alternation of cool nights and sunny days allowed a slow and steady maturation, which is the characteristic of a classic vintage.

The grapes were harvested at a perfect maturity. The result is a rich, elegant and balanced vintage.

TASTING

The vintage gave a very interesting balance with a lot of fruit and freshness. The wine is complex, dense and very refined. This vintage mixes the generosity of 2000 and the tannic and aromatic complexity of 1996 and 2002. 2004 will definitely be a reference vintage.

SCORES

René Gabriel - 18

Wine Spectator - 89/91

Vinum - 17

Jacques Dupont - 16,5

Bettane & Desseuve - 16