



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2007

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	55 % cabernet sauvignon, 40% merlot, 5 % cabernet franc
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	55 % cabernet sauvignon, 40 % merlot, 5 % cabernet franc
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 Winter was mild and dry, which forecast an early year. The month of April was particularly hot, with high and unequalled temperatures in 60 years.

The weather conditions of July and August were bad. On the other hand, September was unusually hot and dry. It was difficult to obtain a perfect ripening of the tannins for the merlot. However, their excellent sanitary state allowed them to reach the maturity expected. The cabernet sauvignon took full advantage of this beautiful late Autumn and the grapes were very ripe with fine tannins and concentrated in sugar, which was often superior to the merlots.

TASTING

The vintage has a shining and clear color. The nose has notes of coffee beans and liquorice. In the mouth, a nice acidity brings a freshness and the tannins starts getting supple. Nice structure. They have the character of pleasant wines in their young period but with a capacity to age properly thanks to the tasty tannins, the sign of a positive evolution.

SCORES

Decanter - 16

Jacques Dupont, Le Point - 16

Revue du Vin de France - 15/16