



# CHÂTEAU FERRIERE

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

FACTSHEET  
Vintage 2008

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	55 000 bottles, including the second wine
Second wine	Les Remparts de Ferrière
Conservation	5 to 35 years



## CHARACTERISTICS OF THE VINTAGE

2008 is the seventh consecutive year when the winter was dry. It led to an early stop of the growth and the lengthening of the ripening stage. At the beginning of April, the temperatures were negative, which resulted in frost-bitten plants and a late budburst.

On May 28th, a violent hail storm affected southern Margaux and it caused serious crop losses. The rains of early June thwarted the flowering and those of mid-August made the winemakers feel blue. All these climatic events foreshadowed a poor harvest. But fortunately, the late season was dry with alternate hot days and very cool nights. These conditions were to save this vintage thanks to a slow and steady ripening of the grapes. They could then be harvested at an optimal maturity with an excellent concentration of tannins.

## TASTING

The nose has nice aromas of red and black fruits (cherry). The nose is pretty elegant. In mouth, the tannins already start getting supple with roundness and freshness. A fruity, precise and balanced wine was produced and without austerity. Nature has given this vintage more power and elegance.

## SCORES

Decanter - 16

Jacques Dupont, Le Point - 16

Revue du Vin de France - 15/16