

CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2011

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 106hectares 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	65 % cabernet sauvignon, 30 % 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	19 to 24 days
Blending	60 % cabernet sauvignon, 36 % merlot, 4 % cabernet franc
Aging	In oak barrels during 18 months. 40 % of new oak
Second wine	Les Remparts de Ferrière
Conservation	5 to 30 years



CHARACTERISTICS OF THE VINTAGE

Winter and Spring were dry. Since the beginning, climatic conditions predicted an early vintage. The water deficit worsened a little more up to July and the high temperatures in June made the vine suffered. The Merlot sagged after flowering because of these unusual dryness and heat.

2011 experienced unusual weather conditions that ultimately benefited many Cabernet Sauvignons. The grapes had a very good concentration of phenol compounds and very elegant tannins. The challenge of this vintage was a very strict sorting of the grapes. However, there is a lower yield (- 10%) due to the weather, and the berries were rather small with a thick skin.

TASTING

The resulting wine has both the power and the elegance. Nice freshness on the nose and palate. The tannins are firms but silky.

SCORES

Vinum—18
René Gabriel - 17
Jancis Robinson - 16,5
Neal Martin - 90 / 92