



CHÂTEAU FERRIERE

MARGAUX . 3^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2013

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	57 % cabernet sauvignon, 34 % merlot, 3 % cabernet franc et 6% petit verdot
Average age of vineyard	45 years
Density	10 000 plants/ha
Yield	700 g/plant
Growing	Traditional - Organic farming
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	65 % cabernet sauvignon, 24 % merlot, 1 % cabernet franc and 10 % petit verdot
Aging	In oak barrels during 18 months. 40 % of new oak
Second wine	Les Remparts de Ferrière
Conservation	5 to 20 years



CHARACTERISTICS OF THE VINTAGE

The climatic conditions of 2013 were difficult. Heavy rainfall will remain anchored in our memories.

However, the months of July and August were particularly beautiful and hot. What saved the vintage.

This vintage is full of subtleties, wrested from nature by precision and rigor in the work. They are moderately strong but soft and elegant.

The cabernet sauvignon are the backbone of the blend. They were harvested ripe without any vegetal notes.

As for the merlot, they are unfortunately not present after a heavy sagging comparable to the vintage 1984.

TASTING

The nose enhances aromas of plum, tobacco and red fruits. It is elegant. On the palate the fruit persists with a complement of black fruits. The tannins are ripe and the finish is long. This is a wine that can be enjoyed in its youth.

SCORES

Vinum – 16,5

René Gabriel – 16

Wine Spectator – 85/88

Neil Martin - 87/89