



LA DAME DE FERRIERE

MARGAUX

Vintage 2014

In the 18th century, Chateau Ferriere was founded by Gabriel FERRIERE. The property remained in the family until 1914 FERRIERE, when it was sold to Armand FEUILLERAT, then owner of Château Marquis de Terme. From 1952, the wine was vinified at Château Lascombes. In 1988, the VILLARS-MERLAUT family bought the property and wine-made their first vintage in 1993. Today, Claire Villars Lurton is the architect of this revival. Major renovations took place in 2013. But in addition to the technical improvements year after year to each of her properties, the major project of Claire is the optimization of the great terroirs that she is in charge. Biodynamics is for her the key to success.

La Dame de Ferriere is the second wine of Château Ferriere. From young vines having generally less than 15 years, it has all the tools and know-how of a third Classified Growth. It remains a beautiful illustration of the property.

Name : La Dame de Ferrière

A.O.C : Margaux

Owner : Claire VILLARS LURTON

Wine consultant : Eric BOISSENOT

Production : 10 000 bottles

Soil : Gravely and sandy

Average age of the vines : 25 years

Farming : under organic certification (obtained in 2015)

Harvest : hand picking

Winemaking : in stainless steel and concrete thermo-regulated vats

Blending : 44 % cabernet sauvignon, 48 % merlot and 8 % petit verdot

Ageing : 12 months in French oak barrels, 25% of new barrels

Name of the first wine : Château FERRIERE



CARACTERISTIQUES DU MILLESIME

Spring was early and Summer very temperate and humid until late August. The grapevine had a long growing season and a late maturity. These conditions have mobilized teams and imposed a hard work in the vineyard to protect it.

At the end of August, the heat and sunshine returned permanently in our area for almost 60 days! Optimal conditions for an ideal and steady maturation were gathered with warm days and cool nights. An outstanding maturity of the tannins was observed with all indicators for a great vintage: grapes rich in polyphenols, a good level of acidity and sugars and a beautiful freshness of the fruit.

The harvest took place from September 23rd to October 8th.

DEGUSTATION

2014 is a great success and the vintage gave a wine with a nice balance.

It reveals aromas of red and black fruits (cherry, plum, blueberry, blackberry) and freshness.

The tannins are ripe and wrapped. It is a fleshy and fruity vintage in the pure style of Margaux