



# Les Remparts de Ferrière

Second wine of Château Ferrière  
3rd Classified Growth in Margaux

Technical factsheet

Vintage 2014

In the 18th century, Chateau Ferriere was founded by Gabriel FERRIERE. The property remained in the family until 1914 when it was sold to Armand FEUILLERAT, then owner of Château Marquis de Terme. From 1952, the wine was vinified at Château Lascombes because the vineyard was rented to its owner. In 1988, the VILLARS-MERLAUT family bought the property and they winemaded 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.

Les Remparts de Ferrière is the second wine of Château Ferriere. Made with the grapes of the young vines which have generally less than 15 years. The wine is made in the winery of Château Ferrière and it benefits from the know-how and the facilities of the third Classified Growth. It remains a beautiful illustration of the property.

**Owner :** Claire VILARS LURTON

**Winemaking consultant :** Eric BOISSENOT

**Production :** 14 000 bottles

**Soil :** Gravels and sand

**Average age of the vineyard :** less than 15 years old

**Growing :** in the process of obtaining the certification

organic farming (Agriculture Biologique)

**Harvest :** hand picking

**Vinification :** in thermo-regulated stainless and concrete vats

**Blending :** 70% cabernet sauvignon, 30% de Merlot.

**Ageing :** in French oak barrels during 12 months



## CHARACTERISTICS OF THE VINTAGE

Spring was early and Summer was mild and humid until the end of August. The vines had a long vegetative cycle and a late maturity. These difficult weather conditions imposed the team to a hard work in order to protect the vineyard.

At the end of August, we had a long period of sunshine and heat of almost 60 days! Optimal conditions for an long and regular ripening were gathered : warm days and cool nights. We observed an exceptional maturity of the tannins, similar to the great vintage: the grapes were rich of polyphenols, they had good level of acidity and sugars and a beautiful freshness and fruitiness. The harvests took place from the 23rd of September to the 8th of October.

## TASTINGS

2014 is a great success and the year gave wines with a very beautiful balance.

The nose is a bouquet of red fresh fruits. On the palate, the attack is also fresh, fruity and clear, revealing a wine with relief and personality.

The tannins are ripe and round.

The vintage is fleshy and fruity in the purest style of Margaux.