



CHATEAU FERRIERE

2025

3rd Classified Growth in 1855, Margaux Appellation

The 2025 vintage laid the foundations for a steady vegetative cycle, thanks to an early and uniform budburst of the Merlots. Although flowering yielded very few clusters, the particularly hot and dry summer intensified berry concentration and polyphenol synthesis, resulting in small grapes of great richness.

Timely rainfall in late August rebalanced the ripening process, ensuring a perfect harmony between maturity and freshness during the very early harvests, which began on September 4th for the Merlots and September 8th for the Cabernet Sauvignons. Despite low yields, the quality is remarkable: the phenolic homogeneity, tannin ripeness, and aromatic complexity certainly place this vintage among the greats, alongside 2005, 2016, and 2022.

THE VINEYARD

24 hectares of deep gravels on limestone substrate. In the heart of Margaux appellation.

THE YIELD

25 hl / ha

THE VINIFICATION

Plot vinification.

Moderate extraction during the active phase, followed by gentle extraction at the end of fermentation. Maceration at a temperature between 24 and 26°C, with 22 days of skin contact. No input during all the vinification.

THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

66 % Cabernet Sauvignon
24 % Merlot
6 % Petit Verdot
4 % Cabernet Franc

THE AGEING

14 months:
35% in new barrels,
35% in one-wine and two-wine barrels,
30% in ovoid concrete vats and amphorae.

THE TEAM

Owner: Claire VILLARS-LURTON
Technical Director: Charles DE RAVINEL
Oenologist Consultant: Eric BOISSENOT



Harvest Dates

From September 5 to September 19, 2025.

pH : 3,80

Alcohol : 12,70 %