

COMMERCIAL & TECHNICAL ARGUMENT

CHÂTEAU FERRIERE VINTAGE 2024

PRESENTATION OF THE 2024 VINTAGE

THE WORD OF THE VINTAGE

The balance of fruit.

A WORD FROM CLAIRE VILLARS-LURTON

Despite limited yields and climatic challenges, Château Ferriere 2024 offers us remarkable balance. The 18% Petit Verdot in the blend adds spicy notes that enhance the savory and fruity character of the wine. It is a rare vintage not to be missed.

KEY FIGURES OF CHÂTEAU FERRIERE 2024

- 18% Petit Verdot in the blend, bringing a spicy touch to the balance of this refined wine.
- 100% of our yeasts are indigenous, developed at Château Ferriere. Their use is part of our organic and biodynamic certification, both in the vineyard and in the cellar.
- 70 years: the age of over 50% of our vines, ensuring a heritage of genetic diversity with unique typicity.

SELLING POINTS OF THE 2024 VINTAGE

A RARE VINTAGE

With historically low yields and a strong commitment to biodynamics, Ferriere 2024 stands out as a rarity in this en primeur campaign. A 3rd Grand Cru Classé of Margaux, it is offered at a fair and accessible price, appealing to both new wine lovers and seasoned collectors.

FRUIT BALANCE ACCESSIBLE FROM NOW

- **A unique aromatic signature**

The Petit Verdot (18%), perfectly mastered, brings an original spicy touch that elevates notes of blackcurrant, flowers, and blackberry. A vibrant, refined wine full of character.

- **Fine tannins to enjoy from 2027**

Thanks to its fine tannins and lovely tension, Ferriere 2024 will be enjoyable in its youth while aging gracefully over time. Aged in barrels, amphorae, and ovoid tanks, the fruit balance is thus elevated.

A COMMITTED GRAND CRU CLASSÉ

Vinified with its own indigenous yeasts, certified organic and biodynamic since 2015 and 2018, Château Ferriere embodies a sustainable expression of its





exceptional terroir. Strengthened by the quality of its vines—half of which are 70 years old—the sustainability of Château Ferrière's vineyard is ensured.

TECHNICAL INFORMATION OF VINTAGE 2024

THE VINEYARD OF CHÂTEAU FERRIERE

24 hectares of deep gravel on limestone marl. Located in the heart of the Margaux appellation.

HARVEST DATES FOR CHÂTEAU FERRIERE 2024

From September 17 to October 8, 2024.

BLEND OF CHÂTEAU FERRIERE 2024

- 70% Cabernet Sauvignon
- 18% Petit Verdot
- 10% Merlot
- 2% Cabernet Franc

VINIFICATION OF CHÂTEAU FERRIERE 2024

Parcel-by-parcel vinification. Alcoholic fermentation with indigenous vineyard yeasts. Maceration at temperatures between 22°C and 24°C. Low and gentle extraction. 3 weeks of vatting. No additives during the entire vinification process.

AGING OF CHÂTEAU FERRIERE 2024

Aged 16–18 months: 40% in new barrels, 40% in one-wine barrels, and 20% in ovoid tanks and amphorae.

YIELD FOR CHÂTEAU FERRIERE 2024

16 hl/ha.

TASTING NOTES OF VINTAGE 2024

TASTING NOTES FOR CHÂTEAU FERRIERE 2024

Comment (50 words):

The 2024 vintage seduces with its deep color, juicy fruit aromas of blackcurrant and blackberry, and refined floral notes. On the palate, freshness combines with fine tannins and elegant minerality. Petit Verdot adds a distinctive spicy touch to this vibrant and harmonious wine.

Appearance: deep, intense ruby

Nose: blackcurrant, spices, flowers

Palate: precise attack, velvety texture, lovely tension, long and fresh finish.