CLAIRE VILLARS-LURTON INTRODUCES "INSPIRATION"

CUVÉES COMING FROM TECHNICAL EXPERIMENTS, FOR A VIRTUOUS VITICULTURE

Claire Villars-Lurton, owner of Château Ferriere, Classified Growth in 1855 in Margaux, reconnected with sustainable viticulture in the early 2000s.
Château Ferrière is now the only double-certified biodynamic Grand Cru in Margaux, certified by both Demeter and Biodyvin.



Claire and her teams explore beyond the established framework, compelling them to create, innovate, and reinvent themselves.
Continuous experimentation occurs from the vineyards to the aging cellars.

In the vineyard, Claire goes well beyond certifications and embraces regenerative viticulture: the implementation of hedges and vegetative covers in the heart of her vineyard nurtures a living, airy, fertile soil and favors biodiversity.

In the cellar, she works in line with this philosophy by minimizing inputs, vinifying, and aging without added sulfur. The result is biodynamic wines that express their terroir with purity and without artifice.

The INSPIRATION range, nurtured through trials and technical innovations, illustrates the work and commitment of Claire and her teams, with complete transparency.

"FOR THE LABEL, I CHOSE A WILD BEE, A REFLECTION OF THE BIODIVERSITY OF OUR VINEYARDS, WHICH I AM COMMITTED TO PRESERVING TO PASS ON A HEALTHY VINEYARD TO FUTURE GENERATIONS."

CLAIRE VILLARS-LURTON



INSPIRATION

AOC MARGAUX NATURE, VINTAGE 2021 "ZERO CHEMISTRY" TRIAL

"This INSPIRATION stems from my experiments on two identified parcels where I work vine by vine, without treatment or inputs. They are managed without copper or sulfur, but with supplements of trace elements, herbal teas, and decoctions. Naturally, I have chosen to vinify and age this wine organically and biodynamically without added sulfur."
Claire Villars-Lurton.

VINEYARD

2 parcels representing a total of 1.5 hectares. Margaux appellation.

BLEND

65% Cabernet-Sauvignon
35% Merlot



CULTURALES PRACTICES

Organic and biodynamic agriculture Precision viticulture & agroecology (crimson clover cover crop)

VINIFICATION

Indigenous yeast. 3 weeks of maceration in TAVA amphorae. No added sulfites.

CERTIFICATIONS

demeter

BIODYVIN

AGING

11 months in TAVA amphorae. No added sulfites.

HARVEST DATES

Merlot on October 2, 2021 Cabernet Sauvignon on October 12, 2021

PRODUCTION

540 Bottles

CONSUMER PRICE

35€ TTC

TASTING

A wine that is indulgent, with the crispness and brightness of fruit.

INSPIRATION

NATURE ORANGE CUVÉE, VINTAGE 2022 "INPUT LIMITATION" TRIAL

"This INSPIRATION comes from my experiments in limiting inputs on a specific plot, consisting of white varieties planted in 2019: Chenin, Souvignier Gris, and Muscaris. Thanks to the resistance of some of these grape varieties, only one or two organic treatments are carried out each year, and only on one-third of the vineyard. I wanted to think outside the box by vinifying these white grapes with their skins. The extraction of their tannins gives rise to an orange wine, relatively resistant to oxidation, which allows us to vinify and age this wine in amphorae, without any addition of sulfites."
Claire Villars-Lurton.

VINEYARD

1-hectare plot located in the municipality of Soussans

CULTURAL PRACTICES

Organic and biodynamic agriculture. Agroecology (fava bean cover crops sown in October 2021 and returned to the soil in May 2022).

CERTIFICATIONS

demeter

BIODYVIN

HARVEST DATES

Muscaris on August 29, 2022 Chenin on September 16, 2022 Souvignier Gris on September 30, 2022



BLEND

65% Souvignier Gris
30% Chenin
5% Muscaris

VINIFICATION

Indigenous yeast. 3 weeks of maceration in amphorae with the skins. No added sulfites.

AGING

8 months in TAVA amphorae. No added sulfites.

TASTING

A wine that displays beautiful freshness and well-balanced acidity. Notes of quince and nutmeg.





CONTACTS

aurelie.bergez@gc-lurton.com
PR Manager & Social Media Manager