



CHÂTEAU FERRIERE
VINTAGE 2022

Dear friends,

Château Ferrière 2022 is a vintage of character and surprising contrasts.

Despite the extreme weather conditions, the wine has a magnificent freshness.

Our biodynamic and regenerative viticulture practices have once again paid off. Throughout the vineyard, the cover crops retain water and coolness. The trees in the hedgerows have been encouraging the development of mycorrhizal networks for several years, which are exploring a large underground area. These networks have thus been able to find and efficiently redistribute water to our vines.

Finally, thanks to our expertise in biodynamics, the use of soothing herbal teas and fermented extracts has made it possible to limit the use of copper.

Although the concentration of the berries is exceptional, the climatic conditions have had an impact on the yield. This impact remains slight since our yields are limited by the production of our old vines (one third of the vineyard was planted in the 1950s), a unique heritage of massal diversity.

In the cellar, low extraction and little manipulation of the grapes (vinification at 25°C, very light pumping over), all vats had an incredible quality.

The complementarity of our ageing containers - barrels, ovoid concrete vats, amphorae - gave birth to a wine of great depth, with an enveloping and captivating texture. A powerful and fruity vintage that retains a certain tension and freshness.

Finally, I would like to thank you because the wines of Château Ferrière show an excellent "state of place", a good distribution dynamic, with a beautiful capillarity.

We remain at your side to increase the visibility and notoriety of Château Ferrière in all territories.

We wish you all the best,
Claire Villars-Lurton.



XL VINS, XAVIER LACOMBE, 98-99 PTS

WEINWISSER, TJARK WITZGALL, 18,5/20 PTS

« One of the best Ferriere I have ever tasted primeur – bravo Claire Villars-Lurton. »

JAMES SUCKLING, 95-96 PTS

« Velvety and open. Lovely fruit. Energy. »

TERRE DE VINS, 95-96 PTS

« Les vieilles vignes s'expriment dans la fraîcheur. Équilibré, délicat, soyeux, précis. Ferriere, avec ce 2022 est dans la Place. »

FALSTAFF, PETER MOSER, 95 PTS

« Bouquet invitant. Douceur subtile. »

JEAN-MARC QUARIN, 95 PTS

« Velouté et savoureux. C'est très bon. »

ALEXANDRE MA, 93-95 PTS

« I've always admired Château Ferriere's approach to refining tannins in recent years. An outstanding Margaux wine. »

PACKAGING, VINTAGE 2022



**THE TRADITIONNAL WOODEN BOX,
12 BOTTLES**
(SCREEN-PRINTED IN GREEN)



A CARDBOARD BOX, 6 BOTTLES
responding to our environmental
commitment
*(AT A SIMILAR PRICE/BOTTLE TO THAT OF THE
WOODEN CASE 12 BTLs)*



**OPTIONAL WOODEN BOX, 6 BOTTLES
(2X3)**
(EXTRA CHARGE: 30 cts / bottle)

CHÂTEAU FERRIERE 2022

THE VINEYARD

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

THE CULTURAL PRACTICES



BIODYVIN

THE VINIFICATION

Plot vinification. Alcoholic fermentation with natural yeasts (from the vineyard).

Gentle extraction, at a temperature below 25°C. 3 weeks of maceration. No input during all the vinification.



THE BLEND

67% Cabernet-Sauvignon
27% Merlot
5% Petit Verdot
1% Cabernet Franc

THE AGEING

18 months:
35% in new oak barrels,
35% in barrels of one wine,
20% in ovoid concrete tanks,
10% in amphorae

THE TEAM

Owner:
Claire Villars-Lurton
Technical Director:
Gérard Fenouillet
Œnologist Consultant:
Éric Boissenot

HARVEST DATES

Merlot from September 12th to the 15th
Cabernet-Sauvignon from September 16th to 30th
Petit Verdot around the 23rd of September

THE YIELD 24 hecto / ha

ALCOHOLIC DEGREE 13,7 % (v/v)

PH 3,64

COVER CROPS, EXAMPLE OF THE BLUE LUPIN



COVER CROPS, EXAMPLE OF THE CRIMSON CLOVER

