

# CHÂTEAU FERRIÈRE

3<sup>rd</sup> GRAND CRU CLASSÉ IN 1855, MARGAUX



MAJOR ACTOR IN THE MARITIME BROKERAGE AT THE END OF THE 17TH CENTURY, THE FERRIERE FAMILY ACQUIRED THE WINE ESTATE IN THE HEART OF MARGAUX AND WOULD FOREVER MARK THE HISTORY BY ASSOCIATING ITS NAME TO THE GROWTH.

A CENTURY LATER, CHÂTEAU FERRIERE'S OWNER WAS PROUD TO SEE THE PROPERTY RANKED AS A THIRD GRAND CRU CLASSÉ.

AFTER MORE THAN 300 YEARS IN THE HANDS OF THE FERRIERE FAMILY, IT WAS NOT UNTIL THE END OF THE 1980S WITH THE ARRIVAL OF NEW OWNERS, THE MERLAUT FAMILY, THAT CHÂTEAU FERRIERE WAS RESTORED TO ITS FORMER SPLENDOR.



AT ONLY 27 YEARS OLD, CLAIRE, TAKES OVER THE UNFINISHED WORK OF HER MOTHER BERNADETTE MERLAUT AFTER HER ACCIDENTAL DECEASE.

AND ONE DAY, CLAIRE WILL PASS IT ON TO HER DAUGHTER JEANNE, THE THIRD GENERATION OF FEMALE OWNERS OF CHÂTEAU FERRIERE.

THIS OBJECTIVE OF TRANSMISSION GOES HAND IN HAND WITH THE PRESERVATION AND SUSTAINABILITY OF THE VINEYARD OF FERRIERE, USING BIODYNAMIC AND AGROECOLOGICAL METHODS.

“ WE CANNOT CONSTANTLY TALK ABOUT THE TERROIR WITHOUT DOING SOMETHING TO PROTECT IT ”- CLAIRE VILLARS-LURTON.

THE PROPERTY HAS BEEN CERTIFIED ORGANIC SINCE 2015 AND BIODYNAMIC SINCE 2018.

THUS IT IS THE ONLY CLASSIFIED GROWTH WITH A DOUBLE CERTIFICATION IN BIODYNAMICS BY DEMETER AND BIODYVIN.

# CHÂTEAU FERRIÈRE

*The First label , 3rd Grand Classé in 1855*

"IT'S FULL-BODIED, VERY  
LONG AND RACY."

JAMES SUCKLING

**95-96 Pts\***

"BIODYNAMIC FARMING  
HAS ADDED TO THE  
PURITY OF THE FRUIT. "

THE WINE ENTHUSIAST

**94-96 Pts\***



"FERRIERE STANDS OUT FOR  
ITS DISTINCTION AND PURITY,  
BUT ABOVE ALL FOR THE  
EXCEPTIONAL FINESSE OF ITS  
TANNINS."

LA REVUE DU VIN DE FRANCE

**94-96 Pts\***

*\* Vintage 2019*

## BLENDING

61% CABERNET-SAUVIGNON  
26% MERLOT  
11% PETIT-VERDOT  
2% CABERNET-FRANC

## APPELLATION

MARGAUX

## AGEING

18 MONTHS IN OAK BARRELS  
40% NEW OAK



# LES REMPARTS DE FERRIÈRE

*The Second label*

" LOVELY FRUIT, CHERRY, WITH A  
DELICATE, SUPPLE, AND SILKY  
PALATE. THE FINISH IS LIFTED,  
WELL-BALANCED, WITH FRESHNESS  
AND A HINT OF LIQUORICE."

LE POINT

**15.5/20 Pts\***



"THIS IS A LOVELY SECOND  
WINE, WITH CLEAR POLISH.  
PRETTY TIGHT AND  
CONCENTRATED WITH FIRM  
TANNINS."

DECANTER

**90 Pts\***

*\* Vintage 2018*

## BLENDING\*

57% CABERNET-SAUVIGNON  
35% MERLOT  
8% PETIT-VERDOT

## APPELLATION

MARGAUX

## AGEING

12 MONTHS IN OAK BARRELS  
20% NEW OAK



# INSPIRATION

*Natural Orange Wine, « Limitating inputs » Experiment*



\* Vintage 2024

## BLENDING

57% SOUVIGNIER GRIS  
41% CHENIN  
2% MUSCARIS

## APPELLATION

MARGAUX

## AGEING

8 MONTHS IN WINE GLOBE



BIO DY VIN





24 HECTARES OF VINEYARD IN THE HEART  
OF THE MARGAUX APPELLATION.

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DISTINGUISHED AS 3RD GRAND CRU CLASSÉ IN 1855  
DURING THE UNIVERSAL EXHIBITION IN PARIS.

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UNIQUE HERITAGE OF MASS DIVERSITY,  
RELATED TO OLD VINES.  
40% OF THE VINEYARD DATE FROM 1954.

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TWO GENERATIONS OF WOMAN OWNERS

HAVING TAKEN UP THE TORCH FROM HER MOTHER BERNADETTE,  
CLAIRE IS THE 2<sup>ND</sup> GENERATION OF WOMAN OWNERS OF THIS  
CLASSIFIED GROWTH IN 1855



THE UNIQUE GRAND CRU CLASSÉ TO BE DUALY CERTIFIED  
IN BIODYNAMICS BY DEMETER ET BIODYVIN.

THE CHÂTEAU WAS CERTIFIED ORGANIC (AB) IN 2015,  
BIODYNAMIC BY DEMETER IN 2018, AND BY BIODYVIN IN  
2019.

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SOIL BIODIVERSITY ENHANCEMENT THROUGH THE  
DEVELOPMENT OF AGROECOLOGICAL PRACTICES (COVER  
CROPS, PLANTING OF HEDGEROWS AND TREES WITHIN THE  
PLOTS, ETC.).

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A FAITHFUL AND LOYAL TEAM  
CONTRIBUTING TO A TRUE CORPORATE CULTURE.

CHARLES DE RANIVEL, THE TECHNICAL DIRECTOR, IS FULLY  
COMMITTED ALONGSIDE THE TEAMS TO ADVANCE THIS  
GRAND CRU CLASSÉ AND SUPPORT ITS EVOLUTION  
TOWARDS A FORM OF VITICULTURE THAT IS EVER MORE  
VIBRANT, SUSTAINABLE, AND TRUE TO ITS TERROIR.