



# CHÂTEAU FERRIERE

# 2023

3rd Classified Growth in 1855, Margaux Appellation

IN 2023, THE WEATHER IN THE MÉDOC WAS FAVORABLE, PROMOTING REGULAR AND UNINTERRUPTED VEGETATIVE GROWTH. SPRING WEATHER CONDITIONS AND MODERATE RAINFALL WERE BENEFICIAL, ENSURING GOOD PRODUCTION POTENTIAL UNTIL HARVEST. DESPITE A HOT AND DRY SUMMER, RIPENESS LEVELS REACHED INTERESTING LEVELS THANKS TO A PARTICULARLY WARM END OF AUGUST.

SEPTEMBER RAINS PROVIDED RELIEF TO THE CABERNET SAUVIGNON TOWARDS THE END OF THE HARVEST, GIVING THEM FRESHNESS AGAIN.

« THIS IS MY FAVOURITE  
FERRIERE OF ALL TIME. »

**MATTHEW JUKES**  
18+ Pts

« VERY PURE FRUIT  
HERE. »

**JAMES SUCKLING**  
94-95 Pts

**TERRE DE VINS**  
94-95 Pts

« UN VIN TRÈS ÉLÉGANT. »  
**JAMES SUCLING**  
94-95 Pts

## THE VINEYARD

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

## 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 CULTURAL PRACTICES



Vineyard 100% managed according  
to agroecological practices

## THE AGEING

18 months:  
40% in new oak barrels,  
40% in barrels of one wine,  
20% in ovoid concrete tanks  
and amphorae

## THE TEAM

Owner: Claire Villars-Lurton  
Technical Director: Gérard Fenouillet  
Oenologist consultant: Eric Boissenot