



INSPIRATION

ORANGE NATURE

2024

ORANGE NATURAL WINE, « LIMITATING INPUTS » EXPERIMENT, VIN DE FRANCE

Claire Villars-Lurton, owner of Château Ferrière, Classified Growth in 1855 in Margaux, reconnected with sustainable viticulture in the early 2000s. Château Ferrière is now a Médoc reference of biodynamics.

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.

This Inspiration comes from my experiments on two identified plots where I work vine by vine, without treatments or inputs. They are managed without copper or sulfur, but with additions of trace elements, infusions, and decoctions.

Naturally, I chose to vinify and age this organic and biodynamic wine without added sulfites. »

Claire Villars-Lurton - Owner

THE VINEYARD

Plot located in the Cabaleyre area.
Vine pruning in double Guyot.

THE VINIFICATION

Native yeasts.
15 days of maceration in amphorae, with the grape skin.
No added sulphur.

THE BLEND

57 % Chenin Blanc
41 % Souvignier Gris
2 % Muscaris

THE CULTURAL PRACTICES



THE AGEING

7 months in Wine Globe.
No added sulphur.

THE TEAM

Owner: Claire VILLARS-LURTON
Technical director: Gérard FENOUILLET
Oenologist consultant: Éric BOISSENOT

