



LES REMPARTS DE FERRIÈRE

2016

SECOND LABEL, MARGAUX APPELLATION

MAJOR ACTOR IN THE MARITIME BROKERAGE AT THE END OF THE 17TH CENTURY, THE FERRIÈRE 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 FERRIÈRE'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 FERRIÈRE FAMILY, IT WAS NOT UNTIL THE END OF THE 1980S WITH THE ARRIVAL OF NEW OWNERS, THE MERLAUT FAMILY, THAT CHÂTEAU FERRIÈRE 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 FERRIÈRE.

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

« REMPARTS DE FERRIÈRE 2016 EXPRESSES THE CHARACTERISTICS OF THE MARGAUX APPELLATION: FINE, ELEGANT AND POWERFUL. ON THE PALATE, THE WINE IS AT THE SAME TIME RICH, ROUND AND SUPPLE AND PRESENTS PRETTY NOTES OF BLACK FRUITS.»

CLAIRE VILLARS-LURTON

THE VINEYARD

Deep gravels on limestone soils.
In the heart of the Margaux Appellation.

THE VINIFICATION

Plot vinification.
Alcoholic fermentation with natural yeasts.
Pumping over of half a volume per day for gentle extraction. 3 weeks of maceration.
Vinification at temperature below 24 degrees.

THE BLEND

52%	45%	3%
Cabernet sauvignon	Merlot	Petit verdot



THE CULTURAL PRACTICES



In conversion

THE AGEING

12 months ageing:

60%	40%
in new oak barrels and barrels of 1 and 2 wines	In ovoid vats

THE TEAM

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