



# LES REMPARTS DE FERRIERE

# 2022

SECOND LABEL, MARGAUX APPELLATION

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.

## THE VINEYARD

12 hectares of deep gravels and coarse sand on limestone.  
In the heart of the 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

53 % Cabernet sauvignon	30 % Merlot	17 % Petit Verdot
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## THE CULTURAL PRACTICES



BIODYVIN

Agroecological practices.

## THE AGEING

12 months:

15% in new oak barrels,  
35% in barrels of one wine,  
35% in ovoid concrete tanks,  
15% in amphorae.

## THE TEAM

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

