



CHÂTEAU FERRIÈRE

2022

3rd Classified Growth in 1855, Margaux Appellation

THE VINEYARD

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

THE YIELD

24 hecto / ha

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 CULTURAL PRACTICES



Vineyard 100% managed according to agroecological practices

THE BLEND

67% Cabernet sauvignon
27% Merlot
5% Petit Verdot
1% Cabernet Franc

THE AGEING

18 months:
35% in new oak barrels,
35% in barrels of one wine,
20% in ovoid concrete tanks,
10% in amphorae

THE TEAM

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

Harvest Dates:

Merlot : From September 12th to 15th of 2022
Cabernet-Sauvignon : From September 16th to 30th of 2022
Petit Verdot : Around the 23rd of September of 2022

pH : 3,64

Alcool : 13,7%