



Margaux - 3rd Classified Growth in 1855

**Owner**

Claire VILLARS LURTON

**Winemaking consultant**

Eric BOISSENOT

**Surface of the vineyard**

20 hectares

**Soil**

Deep gravels on limestone subsoil

**Average age of the vineyard**

45 years old

**Winemaking**

Traditional in concrete and wooden vats. Plot selection

**Certified organic since 2015**

and converting to biodynamics



**Blending**

79 % cabernet sauvignon, 19 % merlot and  
2 % petit verdot

**Ageing**

40 % of new French oak barrels. 18 months of ageing

## CHARACTERISTICS OF THE VINTAGE 2017

The winter knew a deficit of rainfalls among the most important since 2000. This deficit did not allow to reload in water the soil further to the drought of the summer 2016.

As for the temperatures, there is a contrast between the first part of the winter which was cold and the second part with mild temperatures. It allowed to moderate the bud burst which was relatively early.

The end of April was marked by an episode of frost of a rare intensity. The temperatures reached negative values, causing important damages in the vineyard. The plots located on hills, plateau and close to the Gironde river were protected. The yield of the first wine of Château Ferrière was only little affected (-15 %).

After this episode, the precocity of the vegetative growth became more obvious because of the mild temperatures. The blooming was fast and the berry set was excellent. Our plots in biodynamics farming were particularly sane with a healthy foliage especially after the rains of summer and September when the pressure was strong.

At the time of the harvests, we noticed that the skins were thick, the pips were ripe, the pulps were aromatic and the tannins were little astringent.

2017 is characterized by ripe tannins. The wines are well-balanced, aromatic and dense. They could be compared with the vintage 2001 for their charm and relief. The vintage secures and encourages us in the use of biodynamics practices.