



2018

Château Ferrière

Margaux - 3rd Classified Growth in 1855



Owner

Claire VILLARS LURTON

Oenologist

Eric BOISSENOT

Surface of the vineyard

24 hectares

Soil

Deep gravels on limestone substrate

Winemaking

Traditional, in concrete and wooden vats. Plots selection

**The wine is certified Organic since 2015
and Biodynamics in 2018 (Demeter)**

Blending

68 % cabernet sauvignon, 25 % merlot, 5 % petit verdot , 2 % cabernet franc

Ageing

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

CHARACTERISTICS OF THE VINTAGE 2018

2018 is a vintage that will certainly mark the spirits ... On the one hand because it was very difficult to born. A humid spring and an exceptional pressure of fungal diseases were followed by a summer with extreme sunshine conditions.

Certain areas of the Margaux appellation and more generally the South of the Médoc were favored by a few thunderstorms during the summer which allowed to reduce the impact of the water stress.

The musts with complicated fermentation potentials (high degrees, malic acid in low concentration) ended up keeping the technical teams under pressure until the end of the winemaking process. In addition, the quality of the wines produced has a character and a quite remarkable sweetness. From the first days of vinification, the vats perfumed the cellars with a generous and intense fragrance, letting the musts with a juicy and round characters. At the end of the maceration, our feelings were confirmed when the tastings revealed powerful and concentrated wines. The levels of acidity remained moderate despite their high levels. This acidity allowed the wines to keep a surprising freshness. On the aromatic level, the wines are expressive and precise, the palate is both powerful and silky.

The comparison between vintages brings us immediately to great references ... 2009 for the richness and roundness with its solar temperament ; 2016 for the power and smoothness of the tannic frame and the remarkable ageing potential. A vintage at the crossroads of the best of both worlds: a precise blend of classicism and generosity.

Eric Boissenot, Oenologist