



CHÂTEAU FERRIÈRE

2023

Third Growth in the 1855 Classification, Margaux Appellation

In 2023, the weather in the Médoc was favorable, promoting regular and uninterrupted vegetative growth. Spring weather conditions and moderate rainfall were beneficial, ensuring good production potential until harvest. Despite a hot and dry summer, ripeness levels reached interesting levels thanks to a particularly warm end of August. September rains provided relief to the Cabernet Sauvignon towards the end of the harvest, giving them freshness again.

THE VINEYARD

24 hectares of deep gravels on limestone marls. Located in the heart of the Margaux appellation. 10 hectares of vines over 70 years old 10,000 vines per hectare

YIELD

35 hecto / ha

THE VINIFICATION

Parcel-based vinification. Alcoholic fermentation with indigenous yeast from the vineyard. Gentle and low extraction, at a temperature below 25°C. 3 weeks of maceration. No additives used throughout the vinification process.

THE CULTURAL PRACTICES



Agroecology applied to 100% of the vineyard.



THE BLEND

68 % Cabernet sauvignon
28 % Merlot
3,5 % Petit Verdot
0,5 % Cabernet Franc

AGEING

18 months aging, including:

40% in new barrels
40% in barrels previously used for one wine
20% in egg-shaped concrete tanks and amphorae

THE TEAM

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

Harvests dates

Merlot: from September 13th to September 18th
Cabernet Sauvignon: from September 18th to October 2nd
Petit Verdot: September 20th

pH : 3,70

Alcohol : 13,20 %

SO2t : 30 mg/l