

# CHÂTEAU FERRIERE

3<sup>rd</sup> Classified Growth in 1855 – Margaux

*Vintage 2012*

**Owner**

Claire VILLARS LURTON

**Winemaking consultant**

Eric BOISSENOT

**Surface of vineyard**

12 hectares

**Soil**

Deep gravels on limestone substrate

**Plantation**

65 % cabernet sauvignon,  
30 % merlot and 5% cabernet franc

**Average age of vineyard**

45 years old

**Density**

10 000 plants/ha

**Yield**

700 g/plant

**Vinification**

Traditional in concrete and wooden vats,  
whose volumes are proportional to the plot.  
Control of temperature.

**Fermentation on skins**

18 to 24 days

**Blending**

68 % cabernet sauvignon, 30 % merlot  
and 2 % cabernet franc

**Ageing**

40 % of new oak  
Ageing during 18 months

## CHARACTERISTICS OF THE VINTAGE

In 2012, after an especially difficult Spring and beginning of Summer, the weather conditions were very favorable for the plants from mid-July.

Indeed, the Winter was very cold and dry, with an important deficit of rainfall. When the temperatures became warmer at the end of Winter, the budburst began but was long, which resulted in a heterogeneity especially for the merlot. The phenological shift also delayed the flowering, which was very disrupted by rainfall. At the berry set, there was sagging of the merlot and the yields were rather low. Generally, Spring was very wet with a heavy pressure of mildew. Prophylaxis and the balance of the vines played an important role in the control of fungal diseases. The rains stopped in mid-July for more than 2 months, which is extremely rare.

From this date, more favorable temperatures allowed to catch up but the high temperatures of August and especially the lack of water locally slowed the ripening of the young vines that do not have a sufficiently developed root system. Finally, in late September rainfall led to the development of the skin and accelerated the maturation. We started the harvest on October 1<sup>st</sup> to end on October 10<sup>th</sup>, 2012. But we had to hurry to get healthy harvest because the rains came back on October 7<sup>th</sup>.

The distribution of the harvest on the foot (low yields) and the good condition of the vineyard, combining with a very precise work of sorting, were capital to optimize the quality of the vintage.

Quickly, the merlot showed a remarkable flesh that we haven't tasted for a long time. As the cabernet sauvignon, they did not disappoint us and were faithful to our land of Medoc. They are soft and rich of elegance. We will have powerful wines, tender and digestible. 2012 is a very good vintage and many successes are waiting for us ahead.