



CHÂTEAU FERRIERE  
VINTAGE 2020



Margaux, 2<sup>nd</sup> of June 2021,

Ladies and Gentlemen,

Today, I am sharing with you this document in order to help you to prepare our En primeurs release.

The following information contains a summary of our estate and of our vintage 2020 at Château Ferrière.

Beyond some technical information and a summary of our estate here are some key points that I wanted to declare to you about Château Ferrière dynamism :

- The secondary market continue to value Château Ferrière wines.
- Few stocks on Place. Numerous transactions have occurred.
- Because of our old vines and due to organic and biodynamics practices, our yields are quite low at Château Ferrière, we will be able to offer only 80% of volume versus last year. Château Ferrière is generally from 5 to 7,000 cases per year.



From a market perspective, I want you to be aware of some points :

- The organic wine world consumption had an annual growth rate of 14,1% on 2012-2017.\*
- In France, organic wine consumption should double in 2022. In the meantime, France should be ahead of Germany for this consumption\*.
- Europe dominates organic wines market with  $\frac{3}{4}$  of global consumption\*.

European market is key for Château Ferrière distribution, and therefore we have a lot of opportunities to continue to grow on this market, being triple certified (AB, Demeter et Biodyvin).

Moreover, I want to inform that you have all our support. You have recently been informed of our new toolkit to help our distribution, and all our new projects for the coming months of 2021-2022.

We stay alongside you to ensure the development and the markets expansion of our estates.

We will revert to you along the year to continue supplying you with diverse contents to further support you.

Warm regards,  
Claire Villars-Lurton



## THE VINEYARD

24 hectares of deep gravels on limestone soils.

In the heart of Margaux appellation.

## THE VINIFICATION

Plot vinification.

Alcoholic fermentation with natural yeasts.

Pumping over of half a volume per day for gentle extraction.

3 weeks of maceration.

Vinification at temperature below 24 degrees.



## THE CULTURAL PRACTICES



BIODYVIN

## THE BLEND

68%  
Cabernet  
sauvignon

27 %  
Merlot

3 %  
Petit-verdot

2 %  
Cabernet-  
franc

## THE AGEING

18 months of ageing:

40% in new oak barrels  
40% in one year old barrel  
20% in amphorae TAVA

## THE TEAM

Owner : Claire VILLARS-LURTON  
Technical director: Gérard FENOUILLET  
Oenologist consultant: Éric BOISSENOT



24 hectares of vineyard in the heart  
of the Margaux appellation.

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Unique heritage of mass diversity.

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A third of the vineyard dates from the 1950 years !  
Multiplied on site, they help to conserve the biodiversity of our ancient grape  
varieties such as Petit-Verdot and Cabernet-Franc.

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Distinguished as 3rd Grand Cru Classé in 1855  
during the Universal Exhibition in Paris.

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Two generations of woman owners

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Having taken up the torch from her mother Bernadette, Claire is the 2nd  
generation of woman owners of this classified growth in 1855.

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The unique Grand Cru Classé to be dually certified in biodynamics by  
Demeter et Biodyvin.

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The property was certified Organic (AB) in 2015 and biodynamics in 2018  
(Demeter & Biodyvin).

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Bio-diversification of the soil, thanks to the implementation of the practices  
in agroecology.

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A faithful and loyal team contributing to a true corporate culture.

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Gérard Fenouillet, production manager, has worked  
for the Merlaut family for 36 years.



**« FERRIERE 2020 IS A WINE WITH A  
GREAT CONCENTRATION DESPITE VERY  
LOW YIELD. A VINTAGE REMARKABLE BY  
ITS TANNIC STRUCTURE AND ITS CLASSIC  
STYLE. »**

**CLAIRE VILLARS-LURTON**



# CHÂTEAU FERRIERE VINTAGE 2020

**96 – 97**

**LA REVUE DU VIN DE FRANCE**

« Transparence du fruit, éclat de la bouche... c'est un régal. »

**95 – 96**

**JAMES SUCKLING**

« It's powerful, chewy and focused. »

**95 – 96**

**TERRE DE VINS**

« C'est le pari réussi de la matière et de la finesse. »

**94 – 96**

**FALSTAFF**

« Texture juteuse, fine et douce, cerises mûres, texture élégante, tanins intégrés, très bonne longueur, promesse pour l'avenir. »