



CHÂTEAU FERRIERE

2024

3rd Classified Growth in 1855, Margaux Appellation

THIS VINTAGE WAS MARKED BY CONTRASTING WEATHER CONDITIONS, OFFERING BOTH CHALLENGES AND OPPORTUNITIES FOR THE VINES. A MILD AND EXCEPTIONALLY RAINY WINTER HELPED RESTORE GROUNDWATER RESERVES, PROMOTING EARLY BUDBURST WITHOUT FROST. SPRING, WHICH WAS EXTREMELY WET, KEPT BOTH OUR VINES AND WINEMAKERS UNDER CONSTANT PRESSURE, AS THE MILDEW THREAT ONLY EASED AT VERAISON, EXPLAINING OUR LOW YIELDS, PARTICULARLY IN MARGAUX. THE EXCESS WATER WAS EFFECTIVELY ABSORBED THANKS TO THE PLANT COVER PRESENT IN OUR PLOTS. SUMMER, WITHOUT EXCESSIVE HEAT, FAVORED A BEAUTIFUL SYNTHESIS OF POLYPHENOLS, ALLOWING FOR AROMATIC CONCENTRATION. MEANWHILE, COOL NIGHTS REINFORCED THE BALANCE OF THE WINES. FINALLY, THE HARVEST, PUNCTUATED BY ALTERNATING STORMS AND SUNNY DAYS, ALLOWED US TO PICK EACH PLOT AT OPTIMAL RIPENESS. THE 2024 VINTAGE THUS EXPRESSES A RADIANT FRUITINESS THAT STANDS OUT WITH FINESSE AND REMARKABLE FRESHNESS.

THE VINEYARD

24 hectares of deep gravels on limestone substrate.
In the heart of Margaux appellation.

THE YIELD

16 hl / ha

THE VINIFICATION

Plot vinification.
Alcoholic fermentation with natural yeasts (from the vineyard).
Gentle extraction. Maceration at a temperature between 22°C and 24°C.
3 weeks of maceration.
No input during all the vinification.

THE CULTURAL PRACTICES



Vineyard 100% managed according to agroecological practices.

THE BLEND

70 % Cabernet Sauvignon
18 % Petit Verdot
10% Merlot
2 % Cabernet Franc

THE AGEING

16-18 months:
40% in new barrels,
40% in one-wine barrels,
20% in ovoid vats and amphorae.

THE TEAM

Owner: Claire VILLARS-LURTON
Technical Director: Gérard FENOUILLET
Oenologist Consultant: Eric BOISSENOT



Harvest Dates

Cabernet Franc : September 17, 2024
Merlot: From September 25 to September 28, 2024
Cabernet Sauvignon: From September 30 to October 8, 2024
Petit Verdot: From October 2 to October 7, 2024

pH : 3,80

Alcohol : 12,2 %