

Château Ferrière 2016

CSPC# 870088

12x750ml

13.5% alc./vol.

Grape Variety

67% Cabernet Sauvignon, 30% Merlot, 3% Petit Verdot.

Appellation

Margaux

Classification

3rd Classified Growth in 1855

Website

<https://www.gc-lurton-estates.com/download/119290>

Sustainability

In 2015, Château Ferrière obtained Organic Agriculture certification.

In 2018, the property is certified biodynamic (Demeter and Biodyvin)

It took several years to implement this approach. We had to become familiar with it and integrate it into the daily life of the property. Today, it brings together the teams that are fully associated with it.

This orientation is the result of an awareness of the heritage of an exceptional terroir that must be preserved and made sustainable through ecological viticulture.

It is associated with the desire to go further in the balance between the vine and its natural environment and to give it the energy in order to be able to free itself from diseases.

The development of the terroir by these farming methods that are more respectful of the environment, tends our wines towards more finesse, depth and balance; thus revealing its minerality and vibrant freshness, the signature of great terroir wines.

General Info

In the middle of the XVIII century, the property belonged to Gabriel Ferrière, illustrious member of the court of Louis XV. It remained in the FERRIERE family until 1914, when it was sold to Armand Feuillerat, the owner of Chateau Marquis de Terme, another Grand Cru Classé of Margaux. From 1952, the property was rented, and the operations were directed by Alexis Lichine. The wine was vinified at Chateau Lascombes. In 1988, the Villars family bought the vineyards and the château, but the long term rent only ended in 1992. The family then took over the operations of the vineyard and winemaking. With its 10 hectares of vineyards, Chateau Ferriere has the smallest property of the Grands Crus Classés in 1855. Today, Claire Villars is the supervisor of this revival. She works with the greatest finesse and succeeded to reveal in her wine the exceptional terroir of Chateau Ferriere.

Winemaker

Eric Boissenot, Winemaking consultant

Vintage

The vintage is characterized by a wet and relatively cool beginning of the season, followed by a very dry summer, at a rarely reached level, and rather warm, with a dry and sunny autumn, with strong thermal amplitudes. As a result, the quality of the grape harvests was very dependent on the part of the work done on the vines in the spring, on the other hand the quality of rooting, which will have more or less responded to the water needs of the plant. The sunshine was generally faithful to the averages, but its particular distribution strongly contributed to the personality of the vintage. After a mild, dry autumn (November and December 2015 with above-average temperatures and 50% rainfall deficit compared to averages, with a constant south current), the months of January and February, until March 10, were mild and wet (1 ° C more than the average and three times the 30-year average over January, with 240 mm!). April was relatively dry, but overcast and with frequent rains, then May and June were rainy, with much lower sunshine than in 2015 and relatively cool (June 1 ° C below average, with only one hot episode at the end of month (33-35 ° C)). The flower, between the end of May and the middle of June, forecast harvest around September 26th. The temperatures of the summer months were close to the averages, August slightly warmer than July, with two peaks of heat, August 15 and 23 to 27, with a high of 36.7 ° C on the 23rd. From the 28th, the nights were cool, around 15 °C. September remained summer until the storm of 13/09. Overall, it was mild, with rare rainy episodes, and dry with great temperature differences between day and night. This favored a slow maturation of the grapes,

Vineyards

10 hectares. 65% cabernet sauvignon, 30% merlot, 5% cabernet franc. Soil is deep fine gravels and sand on clay. Average vine age is 45 years. 10 000 plants / ha. 800 gr / plant

Harvest

Hand picking.



Vinification/ Maturation	<p>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.</p> <p>Traditional, in concrete and wood vats, whose volumes are proportional to plot, temperature control.</p> <p>Fermentation on the skins 18 to 24 days. 18 months ageing: 40% in new oak, 60% in one-year old barrels.</p>
Tasting Notes	<p>The 2016 vintage of Château Ferrière is distinguished by its elegance and its bursting ripe and fresh fruit. It is characterized by its harmony and refined texture, offering remarkable power and elegance on the palate.</p> <p>Château Ferrière 2016 reveals notes of vanilla, licorice and spices on the nose that bring a real aromatic complexity. In the mouth, the wine is precise and the integrated freshness gives the wine its full dimension.</p>
Serve with	<p>Chateau Ferriere is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Ferriere is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.</p>
Production	5833 cases made
Cellaring	Drink now-2029
Scores/Awards	<p>89 points - James Molesworth, Wine Spectator - January 2019</p> <p>92-94 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>94 points - James Suckling, JamesSuckling.com - February 2017</p> <p>94 points - Roger Voss, Wine Enthusiast - May 2019</p> <p>91 points - Jane Anson Decanter.com - March 2019</p> <p>88 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>87 points - Tim Atkin, MW - timatkin.com (score only) - January 2016</p> <p>91 points - Neal Martin, Vinous - February 2019</p> <p>93+ points - Antonio Galloni, Vinous - February 2019</p> <p>89 points - Jean Marc Quarin (score only) - April 2021</p> <p>93 points - Peter Moser, Falstaff Magazine - June 2017</p> <p>17.5 points - La Revue du Vin France (score only) - January 2020</p> <p>94-95 points - Bettane & Desseauve (score only) - June 2019</p> <p>19 points - Vinum Wine Magazine (score only) - June 2019</p>
