

Château Ferrière 1998

CSPC# 742341

750mlx12

13.0% alc./vol.

Grape Variety

70% Cabernet Sauvignon, 30% Merlot

Appellation

Margaux

Classification

Third Growth. Troisième Grand Cru Classé in 1855.

Website

<http://www.ferriere.com/en.html>

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 Ferrière 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 fineness and succeeded to reveal in her wine the exceptional terroir of Chateau Ferrière.

Vineyards

8 hectares on deep gravel with 80% Cabernet Sauvignon and 15% Merlot and 5% Petit Verdot on average 35 years old. Harvested by hand.

Harvest

By hand with main sorting on site and additional sorting on sorting table.

Vinification/

Vinification in stainless steel with temperature control and 20-day maceration.

Maturation

Malolactic fermentation in barrel and aged for 16 to 20 months in oak, in 60% new oak. Egg white fining.

Tasting Notes

Fragrant, floral nose: fresh raspberry, then sweet peas and violets, finally some herbs. In the mouth, it starts off quite lightly, with a first wave of muted raspberry, but the second wave of blackcurrant and herbs, followed by cream at the top of the palate, is much more persistent, before the return of the raspberry for a good finish.

The quintessentially elegant Margaux, absolutely splendid.

Serve with

Chateau Ferrière is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted braised and grilled dishes. Chateau Ferrière is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.

Production

4,100 cases made

Cellaring

Drink after 2005

Scores/Awards

89 points - James Suckling, Wine Spectator - January 31, 2001

85-89 points - James Suckling, Wine Spectator - Web Only 1999

85-87 points - Robert Parker, Wine Advocate #128 - April 20, 2000

74-76 points - Robert Parker, Wine Advocate #122 - April 22, 1999 (score only)

16.5 points - Chris Kissack, The Wine Doctor - January 2005

15.5 points - Vinum Wine Magazine (score only)

16 points - La Revue du Vin France (score only)

2 stars - Le Guide Hachette des Vins - 2002

88 points - Jean Marc Quarin (score only)

Reviews

"Extremely well made, with violet, berry, currant and vanilla aromas. Medium- to full-bodied, with a solid core of ripe fruit and ultrafine tannins. Best after 2005."

- JS, Wine Spectator

"Lots of tannin in this wine, but it's a bit austere. Medium-bodied. Berry, mineral character come through in the end, but a bit more fruit in the center palate would make it more impressive. Score range: 85-89"

- JS, Wine Spectator



Reviews *“Revealing much more density than it did last year, this medium-weight 1998 possesses moderately intense, sweet black currant and spice box aromas, medium body, excellent ripeness on the attack, and a narrow mid-palate and finish. Anticipated maturity: 2003-2012.”*
- RP, Wine Advocate

“From a half bottle. Glossy. Very early maturity at the rim. Toffee and smoke, with some berry fruit. Full, balanced, weighty, tannic. Youthful and firm, classic left bank '98. Good fruit, Creamy tannins, lovely potential although surprisingly approachable now from this format.”
- CK, The Wine Doctor
