
Les Remparts De Ferriere 2006

CSPC# 737778

750mlx12

13.0% alc./vol.

Grape Variety

80% Cabernet Sauvignon, 15% Merlot, 5% Petit Verdot

Appellation

Margaux

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.

Vintage

This is the second label to Chateau de Ferrière a classified 3rd growth chateau. The temperatures recorded in 2006 were above average. The winter was cold, and the deficit of water limited the development of fungal diseases. A warm and dry Spring allowed to catch up the slight delay of the budburst. Indeed, the flowering was quick and uniform at the end of May. The color change was due to early Summer temperatures which were above the seasonal averages. Cooler temperatures in mid-August were made up for by good weather in September. This provided a nice end of maturation. 2006 is a classic vintage. The color is very clear and shining. Today, it has aromas of blackcurrant leaf, cherry and liquorice. The palate is dense with volume and fine tannins which need time to get supple. A long and flavoured finish.

Vineyards

2 hectares. 70% cabernet sauvignon, 30% merlot. Soil is deep fine gravels and sand on clay. Average vine age is 15 years.

Harvest

By hand with main sorting on site and additional sorting on sorting table. The harvest of merlot began in mid-September. The berries were very aromatic and tasty with a high concentration of sugar and anthocyanins and low acidity. The harvest of the cabernet sauvignon began at the beginning of October. They had a good acidity and the concentration of tannins was equal to the one of 2000 and 2005.

Vinification/

Maturation

Traditional, in concrete and wood vats, whose volumes are proportional to plot, temperature control. Fermentation on the skins 18 to 24 days. Aged in oak barrels for 12 months.

Tasting Notes

Classic deep fruit, nutty, with sweet wood on the nose. Nicely rounded character, soft and plump fruit characteristic, with a decent peppery acidity and structured tannins giving balance to the elegant finish.

Cellaring

Drink now - 2016

