



CHÂTEAU FERRIERE
VINTAGE 2025

AROMATIC FINESSE

CHÂTEAU FERRIERE

The 2025 vintage was marked by an exceptionally hot and arid summer, during which the plant heritage of Château Ferrière revealed its full potential. **Our old vines (10 hectares planted in 1950)**, strengthened by their deep root systems, drew from **the deepest layers of gravel soils**, transforming climatic adversity into a remarkable opportunity.

Their advanced age enabled them to overcome the drought and produce **remarkable aromatic richness**. This maturity of the old vines allowed **exceptional phenolic development**, producing small berries of great complexity.

Driven by early harvests — beginning on September 5th for the Merlots and September 8th for the Cabernet Sauvignons — the 2025 vintage reveals a **superb tannic expression** that has become **the signature of Château Ferrière**.



“Our vineyard, farmed biodynamically and through regenerative agriculture for over 15 years, demonstrated remarkable resilience throughout this exceptionally hot and arid vintage. Our old vines, deeply rooted in our terroir, produced tannins of silky power and exceptional aromatic finesse.”

CLAIRE VILLARS-LURTON
OWNER



40%

of our vines are over 70 years old, preserving a heritage of genetic diversity with unique characteristics. Since 2020, we have planted and replanted exclusively using our own massal selections.

4 GRAPE VARIETIES

come from vines planted in the 1950s, bringing great aromatic complexity to the wines. This includes all of our Merlots (5 ha), all of our Petit Verdots (1 ha), all of our Cabernet Francs (0.5 ha), and part of our Cabernet Sauvignons.

3 VESSELS

The aromatic bouquet of the 2025 vintage is expressed through the subtle balance achieved between new oak barrels, one- and two-wine barrels, amphorae, and egg-shaped concrete vats. These alternative vessels allow us to significantly reduce sulphur use.

CHÂTEAU FERRIERE 2025

THE VINEYARD

24 hectares of deep gravel soils over limestone marl.
In the heart of the Margaux appellation.

THE YIELD

25 hl/ha

THE VINIFICATION

Plot vinification. Moderate extraction during the active phase, followed by gentle extraction at the end of fermentation. Maceration at temperature between 24 and 26°C, with 22 days of skin contact. No input during all the vinification.

THE CULTURAL PRACTICES



Demeter certified grapes.

THE BLEND

66 % Cabernet-Sauvignon
24 % Merlot
6 % Petit Verdot
4 % Cabernet Franc

THE AGEING

14 months including:
35 % in new oak,
35 % in one-wine and two-wines barrels
30% in ovoid concrete vats and amphorae.

PH:

3,80

ALCOHOL :

12,70 %

HARVEST DATES

From September 5th to 19th, 2025.



94-96 Pts

"With incredible juiciness, the wine unfolds a fascinating acidic structure and a long saline finish."

Vinum

94-95 Pts

"Ferrière impresses with the finesse of its tannic grain and the elegance of its expression"

La Revue
du Vin de France

94 Pts

"I love this very elegant, sophisticated approach."

Decanter

93-95 Pts

"Never before have I encountered such a tender, melting texture in Château Ferrière"

Alexandre Ma



94-95 Pts

"Fine and caressing tannins and a long, bright finish"

James Suckling

93-95 Pts

"This is quite a substantial wine for Ferrière, with a viscosity rare in the vintage, above all in Margaux."

The Drinks Business

92-94 Pts

"It has character and finesse, and will already be approachable in its youth. A delightful wine!"

Yves Beck