



CHÂTEAU DURFORT-VIVENS

2016

2nd Classified Growth in 1855, Margaux appellation

A VERY RICH VINTAGE THAT EXPRESSES ITS OPULENCE AT FIRST GLANCE WITH A CRIMSON COLOR OF EXTREME BRILLIANCE. HIS NOSE IS EXPLOSIVE.

FRUITY LIKE A BASKET OF RED FRUITS IN SUMMER WITH TOUCHES OF MIRABELLE PLUM, SWEET LIKE THE SCENTS OF IMMORTALS, CEDAR OR NUTMEG, ITS EXPRESSION IS BEWITCHING.

THE ATTACK IS POWERFUL AND TANGY, THE TANNINS ARE SILKY AND TRANSPORT US WITH EXTREME ELEGANCE TO A FINISH FULL OF LENGTH AND FINESSE.

"THIS ESTATE IS ON A ROLL."

THE WINE ENTHUSIAST

95-97 Pts

"THIS IS REALLY SUPERB WITH BEAUTIFUL DENSITY AND RIPE TANNIN TEXTURE."

JAMES SUCKLING

95-96 Pts

"UNE GRANDE RÉUSSITE"

BETTANE + DESSEAUVE

18-18,5 Pts

"I JUST LOVE THIS"

DECENTER

94 Pts

THE VINEYARD

55 hectares of deep gravels with a matrix sand and clay.

Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE VINIFICATION

Plot and tailor-made vinification.

Alcoholic fermentation with natural yeasts.
Pumping over once per day for soft extraction.
21 days of alcoholic and malo-lactic fermentations.
No input during all the vinification process.

THE BLEND

94 % Cabernet sauvignon
6 % Merlot

THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

18 months ageing with 60% new oak barrels

THE TEAM

Owner : Gonzague LURTON
Technical director: Léopold VALENTIN
Enologist consultant: Éric BOISSENOT

