



CHÂTEAU DURFORT-VIVENS

2017

2nd Classified Growth in 1855, Margaux appellation

THIS VINTAGE IS THE PURE AND CLASSIC EXPRESSION TO EXPECT FROM A GREAT MARGAUX. PURPLE AND SHINY, ITS NOSE DEVELOPS SCENTS OF REDCURRANT UNDERLINED BY TOASTED NOTES OF ROASTED HAZELNUTS AND COFFEE. A BEAUTIFUL MINERALITY COMPLETES ITS AROMATIC PALETTE FULL OF FINESSE.

THE ATTACK IS SPICY WITH NOTES OF BEESWAX AND SICHUAN PEPPER. ITS FRAME IS FINE AND SILKY AND GENTLY CRADLES US TOWARDS A LONG ELEGANT FINISH.

"UN VIN QUI DONNE DÈS
AUJOURD'HUI BEAUCOUP
DE PLAISIR"
LE POINT
16,5-17/20 Pts

"LA TRÈS GRANDE CLASSE"
VINUM
19/20 Pts

"THIS HAS A VERY IMPRESSIVELY
COMPOSED AND
STRUCTURED IMPRESSION"
BETTANE + DESSEAUVE
95 Pts

"THE 2017 DURFORT-
VIVENS IS FABULOUS"
VINOUS
95 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

91 % Cabernet sauvignon
9 % Merlot



THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

18 months ageing with 60% in new oak barrels

THE TEAM

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