



# LA NATURE DE DURFORT-VIVENS

# 2021

Cuvée without any added sulfites – Margaux appellation

“IN A PERPETUAL QUEST FOR NATURAL BALANCE AND THANKS TO HIGH-PRECISION WORK IN THE CELLAR, I WANTED TO GO EVEN FURTHER BY MAKING A CUVÉE WITHOUT ANY ADDITION OF SULFITES. THEREFORE NO MORE INPUT DISTURBS THE CHEMISTRY THAT NATURALLY OCCURS BETWEEN THE TERROIR OF DURFORT-VIVENS AND ITS AROMATIC EXPRESSION. BACK TO BASICS, BACK TO AUTHENTICITY ... THIS WINE IS CALLED LA NATURE DE DURFORT-VIVENS.”

GONZAGUE LURTON, **THE OWNER**

## THE VINEYARD

Deep gravels from the Quaternary period (Günz and Mindel) with a sand/clay matrix Located in Margaux, Cantenac and Soussans in Margaux appellation.

## THE VINIFICATION

Plot vinification.  
Alcoholic fermentation with natural yeasts.  
Extraction of color and tannins by one pumping over for a very gentle extraction.  
21 days of alcoholic and malolactic fermentations.  
No input, no filtration, no collage.

## THE GRAPE

100 %  
Cabernet-sauvignon



## THE CULTURAL PRACTICES



No pesticides residues

## THE AGEING

- 4 months in new oak barrels
- 14 months in terracotta amphorae TAVA

## THE TEAM

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