



# LA NATURE DE DURFORT-VIVENS

# 2018

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

« ITS COLOR IS INTENSE PURPLE, ITS NOSE DEVELOPS AROMAS OF RED AND BLACK FRUITS ALONGSIDE SUBTLE FLORAL NOTES. THE VINIFICATION IN TERRACOTTA JARS GIVES A NATURAL ATTACK OF FRESH GRAPES. A SUBLIME, POWERFUL AND SILKY TEXTURE CARRIES THIS ELEGANT WINE THAT HAS NEVER CEASED TO AMAZE US. »

LÉOPOLD VALENTIN, THE TECHNICAL DIRECTOR

«A DOUBLY RARE WINE FOR BORDEAUX BECAUSE IT HAS NO ADDED SULPHUR AND IS ALSO 100% CABERNET SAUVIGNON, AGED IN AMPHORAE AND OAK BARRELS. ..HARD TO SAY THAT IT HAS AOC MARGAUX TYPICITY BUT IT IS AN ATTRACTIVE WINE AND WORTH LOOKING OUT FOR...» **DECANTER 92 Pts**

## 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  
Œnologist Consultant: Éric BOISSENOT

