



# DURFORT-VIVENS BLANC DE NOIR

# 2023

« ITS IMPOSING FRAGRANCES REVEAL FINE, DELICATE AROMAS OF ADMIRABLE LENGTH ON THE PALATE. ACROBATICALLY, THIS WINE PRESENTS FRAGRANT, SUBTLE NOTES OF WHITE FLOWERS (PEAR, CHERRY, ACACIA) AND FRUITS (PEAR, VINE PEACH), ALL BOUND TOGETHER WITH A DELICIOUS CREAMINESS. THE BLANC DE NOIR DE DURFORT-VIVENS RECONCILES OPPOSITES, GIVING A DELICATE AROMATIC SENSATION ON THE PALATE THANKS TO THE MUSCADELLE GRAPE, WHILE THE CABERNET FRANC ADDS MINERALITY AND PERSISTENCE ON THE PALATE (TANNIC STRUCTURE OF A BLACK GRAPE).

TO TASTE IT WITH SCALLOP CARPACCIO, LANGOUSTINE, SALMON, BURRATA DI BUFALA OR LOBSTER. »

**LÉOPOLD VALENTIN, TECHNICAL DIRECTOR**

## THE VINEYARD

Deep gravels with a sand/clay matrix.

Surface : 1 hectare  
Plot : Pièce du curé  
BG4-5  
Boston Ouest 3

## THE VINIFICATION

Immediate pressing to avoid contact between the skin and grape juice.  
Stirred 2 times a day during 2 months

## THE BLEND

70% Cabernet-Franc      30% Muscadelle

## THE CULTURAL PRACTICES



## THE AGEING

6 months of ageing  
96% in amphorae  
4% in new oak barrels

## THE TEAM

Owner : Gonzague LURTON  
Technical Director: Léopold VALENTIN  
Œnologist Consultant : Éric BOISSENOT

Alcohol : 12,5 %

Volume : 53 hl

Bottled on **February 26, 2024**

Bottle: 6 982 bottles