



# DURFORT-VIVENS BLANC DE NOIR

# 2024

ITS IMPOSING FRAGRANCES REVEAL FINE AND DELICATE AROMAS ON THE PALATE, WITH ADMIRABLE LENGTH. AGILELY, THIS WINE OFFERS PERFUMED AND SUBTLE NOTES OF ACACIA FLOWERS AND FRESH FRUITS (CITRUS, PEAR, VINEYARD PEACHES), ALL TIED TOGETHER BY A DELIGHTFUL CREAMINESS WITH BUTTERY UNDERTONES.

LOVING TO RECONCILE OPPOSITES, THE BLANC DE NOIR FROM DUFORT-VIVENS DELIVERS A SENSATION OF AROMATIC DELICACY ON THE PALATE BROUGHT BY THE MUSCADELLE, WHILE THE CABERNET FRANC CONTRIBUTES A CERTAIN MINERALITY AND PERSISTENT MOUTHFEEL.

TO BE ENJOYED WITH: SEARED SCALLOPS, LANGOUSTINES WITH BUTTER, ROASTED SAINT-PIERRE FISH, BURRATA DI BUFALA, BEEF CARPACCIO.

LÉOPOLD VALENTIN, TECHNICAL DIRECTOR

## THE VINEYARD

Deep gravels with a sand/clay matrix.

Surface : 1,7 hectare

Plots : 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

69%  
Cabernet-Franc

31%  
Muscadelle

## THE CULTURAL PRACTICES



## THE AGEING

6 months of ageing  
100% in amphorae

## THE TEAM

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

## NUMBER OF BOTTLES

8 065

