# **CHÂTEAU DURFORT-VIVENS**

2<sup>nd</sup> GRAND CRU CLASSÉ IN 1855, MARGAUX



GC-LURTON-ESTATES.COM

The story of Durfort-Vivens began in a age of chivalry, when the château was a hunting lodge in the 14th century belonging to the Durfort knights of duras. It was not until the 17th century that vines were planted, and the château became a wine property.

CHÂTEAU DURFORT-VIVENS WAS RAISED TO THE RANKING OF SECOND CLASSIFIED GROWTH AT THE 1855 CLASSIFICATION. EN 1961, LUCIEN LURTON ACQUIRED THE PROPERTY AND GAVE IT TO HIS SON GONZAGUE A FEW YEARS LATER.





AROUSED BY THE CHALLENGE PROPERTY'S AND THE POTENTIAL. HE SETS HIMSELF THE FURTHER CHALLENGE OF DOING THINGS DIFFERENTLY OTHER BORDEAUX FROM CHATEAUX IN THE 1990S, SOMETIMES TO THF DISPLEASURE OF RENOWNED WINE CRITICS.

IN 2016, AGAINST ALL THE EXPECTATIONS OF HIS FELLOW BORDEAUX PRODUCERS, HE MANAGED TO OBTAIN BOTH ORGANIC AND BIODYNAMIC CERTIFICATION, MAKING CHÂTEAU DURFORT-VIVENS THE FIRST MARGAUX CLASSIFIED GROWTH WITH DUAL CERTIFICATION.

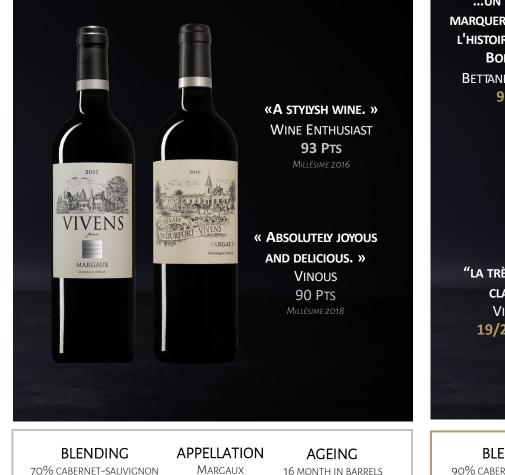
For his wines, Gonzague Lurton is aiming the purest expression of the fruit. Amphorae are an inevitable part of the aging of Château Durfort-Vivens wines.

HIS AMPHORA CELLAR IS THE LARGEST IN THE WORLD IN TERMS OF VOLUME.

## LE RELAIS DE DURFORT-VIVENS **VIVENS PAR DURFORT-VIVENS**

The Second label

30% MERLOT

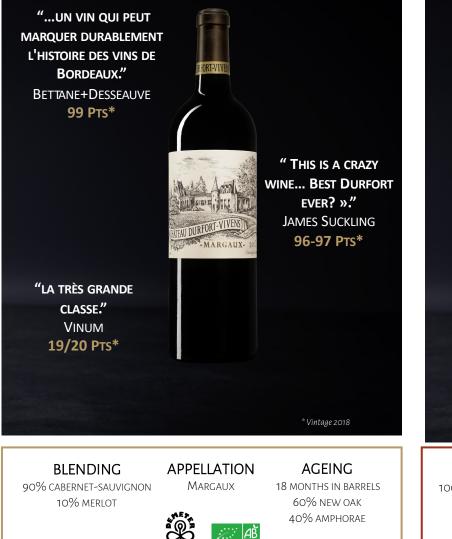


30% NEW OAK

70% AMPHORAE

# CHÂTEAU DURFORT-VIVENS

The First label , 2nd Cru Classé de 1855



### LA NATURE DE DURFORT-VIVENS

The confidential cuvée without added sulfites

BORDEAUX.. »

JAMES SUCKLING

**92 PTS** 

BORDEAUX. »

DECANTER

**92 PTS** 



BLENDING 100% CABERNET-SAUVIGNON

**APPELLATION** MARGAUX

AGEING 2 MONTHS IN BARRELS



A vineyard of 62ha located on the villages of Margaux, Cantenac and Soussans of the **Margaux appellation**.

For more than 20 years, the grapes of Château Durfort-Vivens were part of the blend of Château Margaux wines.

One of the favorite wines of the American Ambassador, Thomas Jefferson at the end of the 18th century.

Raised at the rank of **2<sup>nd</sup> Grand Cru Classé in 1855** during the Universal Exhibition of Paris.

The property has been in the **Lurton** family for two generations.

At 26 years old, Gonzague was the youngest ownermanager of the Grand Cru Classé of Médoc.



The wines are both certified **organic and biodynamic** since the vintage 2016.

The one and only growth of 1855 to have obtained both organic and biodynamic certification at the same time.

#### The largest amphorae cellar in the world.

The vintage 2018 was entirely made in amphora without any mechanical assistance.

The vineyard is managed according to agroecological practices.

Small-scale plantation of vines without rootstock, to preserve diversity and adapt our vineyard to the climate change.

The wines have been tested « 0 residues » each year since the 2014 vintage.