

# CHÂTEAU DURFORT-VIVENS

2<sup>ÈME</sup> GRAND CRU CLASSÉ DE 1855, MARGAUX





If we are going to talk about Château Durfort-Vivens, we have to start with the Lurton family. Lucien and his brothers and sisters represented the third generation of the Lurton family in the Bordeaux wine world. He and his wife had 11 children, and with them was born the desire to pass something on to the next generation.

In the post-war years, from 1950 to 1960, the economic crisis hits hard: many Bordeaux properties collapsed or were on the verge of bankruptcy. To make matters worse, the construction industry was buying soil on a massive scale to process into rubble and then into concrete.

Lucien Lurton became a fervent defender of the terroir and endeavoured to protect the Médoc's heritage. He successively bought the properties that came to constitute his legacy, which would eventually be divided among his children.

In 1992, Gonzague, his second youngest son, inherited Château Durfort-Vivens in Margaux, a Second Growth in the 1855 classification. He took over the Château and its previously unused infrastructure. Three years were required to restore this rough diamond with a leading edge technology. Regarding the vineyard, Gonzague will study the geology of its soils in order to optimize the plot. The style of the wine will gain in precision and harmony.

Gonzague then went from strength to strength, and Château Durfort-Vivens 1995, his first great vintage, made a lasting impression.



- **OWNER : GONZAGUE LURTON (FROM ONE OF THE MOST RENOWNED FAMILIES IN THE WINEMAKING IN BORDEAUX)**
- **2<sup>ND</sup> CLASSIFIED GROWTH IN 1855, MARGAUX**
- **DOUBLE CERTIFIED : ORGANICALLY VIA AB LABEL & BIODYNAMICALLY VIA DEMETER LABEL**





- **SIZE OF VINEYARD : 55 HECTARES**
- **SOIL : DEEP GRAVELS FROM THE QUATERNARY WITH A SAND / CLAY MATRIC**
- **GRAPE VARIETALS : 90% CABERNET SAUVIGNON, 8% MERLOT, 2% CABERNET FRANC**
- **WINES : CHÂTEAU DURFORT-VIVENS, LE RELAIS DE DURFORT-VIVENS, VIVENS, LA NATURE, LE BLANC DE NOIRS.**



**GONZAGUE IS QUITE UNUSUAL. HE TOOK ON CHÂTEAU DURFORT-VIVENS NOT OUT OF OBLIGATION BUT BY CHOICE.**

**EACH OF LUCIEN LURTON'S CHILDREN HAD TO MAKE THREE REQUESTS WHEN THE TIME CAME TO DIVIDE HIS LEGACY.**

**AGED 26, GONZAGUE WROTE ON HIS LIST:**

- **FIRST CHOICE: DURFORT-VIVENS**
- **SECOND AND THIRD CHOICE: DURFORT-VIVENS OR NOTHING!**

**THAT REQUIRED AUDACITY!**

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Aroused by the challenge and the property's potential, he thus inherited Château Durfort-Vivens in 1992, with the ambition of restoring it to its rank of Second Growth (Deuxième Grand Cru Classé). He sets himself the further challenge of doing things differently from other Bordeaux châteaux in the 1990s, sometimes to the displeasure of renowned wine critics. He was ambitious and went against the grain of the other properties with well-established reputations. The inheritance was not as grand as it might have seemed: he also inherited the lack of infrastructure and the Château's lost recognition as a producer of fine wines. His goal was to create a new Durfort-Vivens style. At that time, in the 2000s, the emphasis in Bordeaux wines was on structure which, according to Gonzague, sacrificed purity.

He therefore took an additional risk which he believed would enable him to obtain this purity, as well as beautiful structure.

In 2009, he began a conversion to biodynamic methods, convinced that the approach would allow him to rediscover the essence of the terroir, the pure expression that he had always sought. Gonzague remained determined, despite the health risks for the vines due to the very wet Bordeaux climate, and sometimes to the detriment of better yields and financial security. As the years went by, the quality of Château Durfort-Vivens' wines continued to gain in brilliance and precision.

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.

He now wishes to consolidate the status acquired in 1855, maintaining Château Durfort-Vivens' second-growth quality, and building a legacy that he will one day pass on to his three children.



The story of Durfort-Vivens began in an 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 produced wine.

In 1787, Thomas Jefferson, the third President of the United States, appreciated the quality of Château Durfort-Vivens' wines, ranking them just behind Château Lafite, Latour and Margaux. This unofficial position was then confirmed by the 1855 classification, in which Château Durfort-Vivens was placed in the second tier.

Unfortunately, in 1937, Château Margaux bought Durfort-Vivens and its infrastructure gradually deteriorated.

Lucien Lurton acquired the property in 1961, but due to the lack of facilities, he produced Durfort-Vivens' wines at Château Brane-Cantenac, which he also owned. He used the same graphic design for both Châteaux, so Château Durfort-Vivens' visual identity was lost.

In 1992, Gonzague inherited the property at the age of 26. At that time, he was the youngest owner-manager of an 1855 Grand Cru Classé. He made it his mission to restore Château Durfort-Vivens to its former glory and so to rebuild the winery so that it could re-establish its position as a Second Great growth.

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**CHÂTEAU DURFORT-VIVENS OWNS THE LARGEST  
AMPHORAE CELLAR IN VOLUME OF THE WORLD.**

## LEOPOLD VALENTIN

Léopold is Durfort-Vivens' Technical Director. He is also something of an inventor. Imaginative and ingenious, he is always finding creative ways of achieving his goals. Léopold works with precision, to rigorous quality standards. His aim is to reveal Durfort-Vivens' purity, and to this end, he has made it a wine characterized by precision. Craftsmanship without artifice.

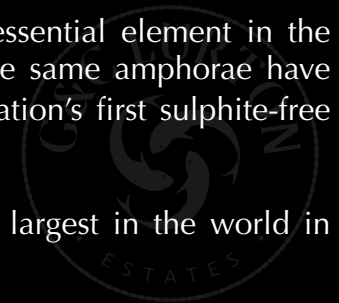
Léopold was very young when he took up his role at Durfort-Vivens, and yet Gonzague chose him to accompany him in the quest to reveal Durfort-Vivens' unique style. He rose to the biodynamic challenge as soon as he started at the Château. Léopold devoted himself to completely reviewing the production process so as to reduce human intervention to the absolute minimum.

The young native of Charente was pushed even further in this pursuit of purity with Gonzague Lurton's wish to create a wine with no added sulphur. His creative spirit found the solution in a more suitable container, allowing micro-oxidation and thus a reduced or even zero quantity of SO<sub>2</sub>.

The 2018 vintage underwent all the stages of production in these new types of container: terracotta amphorae.

Now, thanks to Léopold's research, amphorae are an essential element in the ageing process for Château Durfort-Vivens' wines. These same amphorae have been used to produce "La Nature", the Margaux appellation's first sulphite-free wine.

The Château Durfort-Vivens amphora cellar is now the largest in the world in terms of volume.



**THE WINES FROM DURFORT-VIVENS HAVE BEEN TESTED  
« 0 RESIDUES » EVERY YEAR SINCE THE VINTAGE 2014.**



**THE 1844 VINTAGE OF CHÂTEAU DURFORT-VIVENS WILL SELL FOR MORE THAN ITS PEERS AMONG THE CHATEAUX LAFITE-ROTSCHILD, LATOUR AND MARGAUX.**

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**GONZAGUE AND HIS WIFE, CLAIRE VILLARS-LURTON,  
CURRENTLY OWN THE LARGEST AREA OF VINES  
MANAGED BIODYNAMICALLY IN THE BORDEAUX REGION.**



## CHÂTEAU DURFORT-VIVENS KEY POINTS

- The Château Durfort-Vivens amphora cellar is now the largest in the world in terms of volume .
- The only one classified growth of 1855 obtaining both certification bio and biodynamic at the same time.
- The first classified growth in 1855 producing a wine without any added sulfite in Margaux AOP.
- The only one classified growth of 1855 producing a « blanc de noirs » from Cabernet Franc.
- Gonzague has been the youngest owner-manager of an 1855 Grand Cru Classé
- Step by step planting of vines without rootstock to preserve the diversity of grapes and adapt our vineyard to climatic change.
- For more than 20 years, the grapes of Durfort-Vivens were part of the blend for Château Margaux wines.
- Since July 2019, Château Durfort-Vivens is certified HVE and SME, two ecological labels.