



CHÂTEAU DURFORT-VIVENS

2014

2nd Classified Growth in 1855, Margaux appellation

DURING THIS SECOND YEAR IN CONVERSION TO BIODYNAMICS, WE ARE ALREADY OBSERVING THE BENEFIC EFFECTS OF THE FAVORED BALANCES OF THE VINE WITH ITS ENVIRONMENT.

WE HARVEST HEALTHY, RICH AND VERY EXPRESSIVE GRAPES.

CHÂTEAU DURFORT-VIVENS 2014 IS DISTINGUISHED BY GREAT RICHNESS THROUGH ITS BRILLIANT AND INTENSE RUBY COLOR AND ITS COMPLEX BOUQUET. THE NOSE IS IMPRESSIVE IN PURITY, INTENSITY AND RADIANCE. THE NUANCES OF BLACK FRUITS ARE IN HARMONY WITH THE FLORAL, MINERAL AND SPICY NOTES. IN THE MOUTH, RICHNESS, FRESHNESS AND BALANCE DOMINATE.

THE TEXTURE IS DELICIOUS AND LUSCIOUS WITH JUST THE RIGHT AMOUNT OF MINERALITY TO RETAIN THE ELEGANT FRESHNESS. THE FINISH, ALTHOUGH POWERFUL AND VERY LONG, SEDUCES WITH ITS HARMONY AND SMOOTHNESS.

“RAFFINÉ, ÉLÉGANT.”

VINUM
19/20 Pts

“A LOVELY, ELEGANTLY
UNDERSTATED CLARET.”

DECANTER
17,5 Pts

“UN DES SOMMETS DU MÉDOC.”

BETTANE + DESSEAUVE
18-18,5 Pts

“DENSE BLACKBERRY AND
CURRANT NOTES FRAMED BY
ELEGANT TANNINS.”
THE WINE ENTHUSIAST
94 Pts

THE VINEYARD

55 hectares of deep gravels with a matrix sand and clay.

Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE VINIFICATION

Plot and tailor-made vinification.

Alcoholic fermentation with natural yeasts.
Pumping over once per day for soft extraction.
21 days of alcoholic and malo-lactic fermentations.
No input during all the vinification process.

THE BLEND

90 % Cabernet sauvignon
10 % Merlot

THE CULTURAL PRACTICES



In conversion

THE AGEING

18 months
with 50% new oak barrels

THE TEAM

Owner : Gonzague LURTON
Technical director: Léopold VALENTIN
Enologist consultant: Éric BOISSENOT

