



CHÂTEAU DURFORT-VIVENS

2015

2nd Classified Growth in 1855, Margaux appellation

THE COLOR IS IMPRESSIVE WITH ITS DEEP AND BRILLIANT CUTTLEFISH INK HUE, FINELY CHISELED BY A RUBY BORDER. THE NOSE ILLUSTRATES ALL THE RICHNESS ONE WOULD EXPECT FROM THE DRESS. THE BOUQUET IS INTENSE AND DEEP. IT HARMONIOUSLY COMBINES BLACK FRUITS, LIQUORICE, VIOLET CANDIES, CIGAR BOX, VANILLA BEAN. IT IS THE PROMISE OF A WINE THAT IS AT THE SAME TIME RICH, RIPE AND FRESH. ON THE PALATE, ONE IS STRUCK BY THE REMARKABLE BALANCE BETWEEN SWEETNESS, FRESHNESS AND POWER. THE ATTACK IS SMOOTH AND DELICIOUS. THEN THE TIGHT TEXTURE OF FINE AND SILKY TANNINS PROVIDES AMPLITUDE TO FINISH WITH AN AROMATIC AND MINERAL FRESHNESS OF INCREDIBLE PERSISTENCE.

A VERY GREAT WINE, A MAGNIFICENT EXPRESSION OF THE FINEST MARGAUX.

IT WILL MARRY WONDERFULLY WITH A RICH AND GENEROUS CUISINE SUCH AS VEAL OR KOBE BEEF.

“VIN SUPERBE, D’UNE DIMENSION AROMATIQUE SANS PRÉCÉDENT.”

VINUM
19/20 Pts

‘AN IMPRESSIVE WINE THAT REFLECTS THE SUPERIOR QUALITY OF MARGAUX IN 2015.’

JAMES SUCKLING
94 Pts

“MAGNIFIQUEMENT INTÉGRÉ, LONG, VRAIMENT CE QU’ON ATTEND EN TRÈS GRAND MILLÉSIME.”

BETTANE + DESSEAUVÉ
95-96 Pts

“THE WINE HAS GREAT POTENTIAL”

THE WINE ENTHUSIAST
97 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 ageing with 50% new oak barrels

THE TEAM

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