

## CHÂTEAU Durfort-vivens

# 2020

2ND CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

« THANKS TO OUR PREVIOUS EXPERIENCES, OUR VINES HAVE NOT BEEN IMPACTED BY MILDEW ATTACKS. IN THE CELLARS, OUR WINES GAIN IN PRECISION AND THEIR STYLES ASSERT THEMSELVES WITH ELEGANCE AND TENSION. AFTER SEVERAL YEARS OF ADJUSTMENT, THE 2020 VINTAGE IS A REAL ACCOMPLISHMENT FOR CHÂTEAU DURFORT-VIVENS»

#### **GONZAGUE LURTON, THE OWNER**

« The aromatic expression is disconcerting, solar and fresh at the same time. The balance on the palate is very powerful, elegant and voluptuous. »

LEOPOLD VALENTIN, THE TECHNICAL DIRECTOR

WINE ENTHUSIAST, Roger Voss 97 Pts «One of the vintage successes.» LA REVUE DU VIN DE FRANCE 97-98 PTS



« GREAT DENSITY, PLENTIFUL OF FRUIT CONCENTRATION, FRESHNESS, FULL OF ENERGY, WITH A LEAN STRUCTURE. » LIN LIU

97-98 PTS

« Un millésime unique, fascinant et exceptionnel. » The Drinks Business 96-98+ Pts

### THE VINEYARD

62 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 yeast. 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

88 % Cabernet - Sauvignon

12 % Merlot



#### THE CULTURAL PRACTICES





No pesticide residues

#### **THE AGEING**

18 months

70% 30% In new oak barrels In amphorae TAVA

#### THE TEAM

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



