



CHÂTEAU DURFORT-VIVENS

2021

2nd Classified Growth in 1855, Margaux appellation

« 2021 WILL BE AN ARCHIPELAGO OF SINGULARITY, EACH VINEYARD WOULD HAVA HAD ITS OWN HISTORY. AT DURFORT-VIVENS, THE REST IS QUITE FASCINATING IN ITS BALANCE, HOW THE WINE WILL HOLD UP IN THE MOUTH ANT ITS AROMATIQUE BRILLANCE WITH NOTES THAT REMIND MORE THE SPRING FLORAL HINTS THAN THE ONES IN SUMMER. IN REFERENCE TO MY FATHER'S VINTAGE, THE TYPE OF THE WINE REMINDS ME OF THE 1986 BY ITS TANNIC STRUCTURE AND WITH A FANTASY WORTHY OF THE 1988. AFTER 30 VINTAGES, I AM STILL MOVED BY THE LAST VINTAGE AND EXITED ABOUT THE NEXT ONE.

WINE KEEPS THE PASSION ALIVE.»

GONZAGUE LURTON, THE OWNER

« IF IT DOES NOT BELONG TO THE CATEGORY OF PREVIOUS WARM VINTAGE LIKE 2015, 2016, 2018, 2019 OR 2020. HOWEVER, IT DESERVES TO BE IN THE CELLAR OF EVERY GOOD CONNOISSEUR. IT IS INDEED A « WINEMAKER'S » VINTAGE THAT WILL HAVE PUT OUR NERVES TO THE TEST BUT MAKES US PROUD AND OPTIMISTIC BY ITS QUALITY. DESPITE THE EXTREME WEATHER CONDITIONS, THE AROMATIC PROFILE OF FRESH FRUITS WITH A MATURE, BALANCED AND STRUCTURED CHARACTERS IS IN THE IMAGE OF THE GREAT WINES OF BORDEAUX OF THE PAST.»

LÉOPOLD VALENTIN, THE TECHNICAL DIRECTOR

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

97 %	3 %
Cabernet-sauvignon	Merlot



THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

18 months of ageing:

70%	30%
In new oak barrels	In amphorae TAVA

THE TEAM

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