



# CHÂTEAU DURFORT VIVENS

# 2022

2nd Classified Growth in 1855, Margaux Appellation

AT THE END OF THE 18TH CENTURY, CHÂTEAU DURFORT-VIVENS WAS CONSIDERED ONE OF THE FAVORITE WINES OF AMERICAN AMBASSADOR THOMAS JEFFERSON. THIS WINE WAS ELEVATED TO THE RANK OF 2ND GRAND CRU CLASSÉ DURING THE PARIS WORLD EXHIBITION. FOR OVER 20 YEARS, GRAPES FROM CHÂTEAU DURFORT-VIVENS WERE PART OF THE BLEND FOR THE WINES OF CHÂTEAU MARGAUX. THE PROPERTY HAS BELONGED TO THE LURTON FAMILY FOR TWO GENERATIONS. AT THE AGE OF 26, GONZAGUE LURTON WAS THE YOUNGEST ESTATE OWNER OF A GRAND CRU CLASSÉ IN THE MÉDOC. THE WINES HAVE BEEN CERTIFIED ORGANIC AND BIODYNAMIC SINCE THE 2016 VINTAGE. IT IS THE ONLY GRAND CRU CLASSÉ TO HAVE OBTAINED BOTH ORGANIC AND BIODYNAMIC CERTIFICATION SIMULTANEOUSLY. CHÂTEAU DURFORT-VIVENS HAS THE LARGEST VOLUME CELLAR IN AMPHORAE IN THE WORLD. THE 2018 VINTAGE WAS ENTIRELY VINIFIED IN AMPHORAE WITHOUT ANY MECHANICAL ASSISTANCE.

« L'ATTAQUE EST AMPLIE  
ET SOUPLE. »  
**TERRE DE VINS**  
**97-98 Pts**

« INTENSE, DIGESTE,  
MINÉRAL ET PUR. »  
**LIN LIU**  
**97-98 Pts**

« THE QUALITY OF THE  
TANNINS ARE PURE VELVET. »  
**JAMES SUCKLING**  
**96-97 Pts**

« IL OFFRE CETTE  
ÉLÉGANCE NATURELLE. »  
**BETTANE+DESSEAUVÉ**  
**96 Pts**

## THE VINEYARD

30 hecto / ha

## THE YELD

Plot and tailor-made vinification.  
Alcoholic fermentation with natural yeast.

Pumping over a once per day for a soft extraction. 21 days of maceration.

No input during all the vinification.

## THE VINIFICATION

65 hectares of deep gravels with a matrix of sand and clay.  
Located in Margaux, Cantenac and Soussans in Margaux appellation.



## THE CULTURAL PRACTICES



No pesticide residues.  
Agroecology practices.

## THE BLEND

84% Cabernet sauvignon  
16% Merlot

## THE AGEING

18 months:  
70% in new oak barrels,  
30% in amphorae TAVA

## THE TEAM

Owner: Gonzague Lurton  
Estate Director: Léopold Valentin  
Oenologist consultant: Eric Boissenot