



LE HAMEAU DE DURFORT-VIVENS

2020

Les Parcelles de Durfort-Vivens – Margaux appellation

DURFORT-VIVENS VINEYARD EXTENDS OVER 4 VILLAGES OF THE MARGAUX APPELLATION: CANTENAC, SOUSSANS, MARGAUX ET ARSAC.

THE BEST PARCELS ARE BLENDED TO CREATE OUR GRAND VIN, CHÂTEAU DURFORT-VIVENS. VINIFIED SEPARATELY, THE BLOCKS OF THESE PLOTS GIVE BIRTH TO 3 CUVÉES - LES PLANTES, LE PLATEAU, AND LE HAMEAU: « LES PARCELLES DE DURFORT-VIVENS ».

EACH OF THESE CUVÉES REPRESENTS A FACET OF DURFORT-VIVENS DNA : LES PLANTES FOR FRESHNESS, LE PLATEAU FOR POWER, AND LE HAMEAU FOR ELEGANCE.

« LE HAMEAU IS A VERY SCENTED AND ELEGANT WINE, WELL BALANCED AND WITH A DISCREET HINT OF CABERNET SAUVIGNON. A DEEP JUICE, INTENSE, MIXING BLACK FRUITS AND SPICEFUL AROMAS. »

LÉOPOLD VALENTIN, TECHNICAL DIRECTOR

THE VINEYARD

A vineyard located in Cantenac on slopes composed of deep gravels and an East/West exposition. They are ideal conditions for an optimal ripeness of berries.

Age of the vines : 20-25 years old

THE VINIFICATION

Alcoholic fermentation with natural yeast.

No inputs in the winemaking process.

THE BLEND

75 %	20 %	5 %
Cabernet-Sauvignon	Merlot	Cabernet-Franc

THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

16 months with a mix of

2/3	1/3
In clay jars	In barrels, with 15% new oak

THE TEAM

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

