



CHÂTEAU DURFORT-VIVENS

2023

Second Growth in the 1855 Classification, Margaux Appellation

At Durfort-Vivens, 2023 unquestionably joins the list of high-quality vintages produced in recent years. Despite unpredictable weather, the vineyard displays remarkable resilience. A rainy winter and a chilly early spring delay bud break, but a tropical spring and a dry late summer make up for it. Young vines and the most well-drained terroirs experience stress, but established vines adapt easily, resulting in a tasting experience with complex aromatic purity and perfect balance on the palate, revealing a wine that is both powerful and smooth.

THE VINEYARD

65 hectares of deep sandy to clayey gravels. Located in the communes of Margaux, Cantenac, and Soussans within the Margaux appellation.

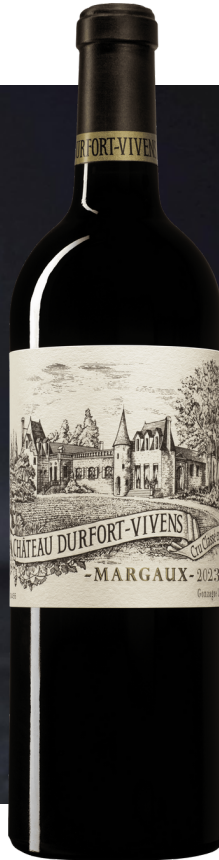
YIELD

35 hecto / ha

THE VINIFICATION

Parcel-based vinification. Alcoholic fermentation with indigenous yeast.

Pump-over once a day for gentle extraction. 21 days of maceration. No additives used throughout the vinification process.



THE CULTURAL PRACTICES



Agroecology applied to 100% of the vineyard.

THE BLEND

92 % Cabernet sauvignon
8 % Merlot

THE AGEING

18 month dont
70% en new barrel
30% amphorae

THE TEAM

Owner: Gonzague Lurton
Estate Manager: Léopold Valentin
Consulting Oenologist: Eric Boissenot

Harvest dates

Starts on September 11th, 2023, and ends on October 4th, 2023.

pH : 3,66

Alcohol : 13,7%