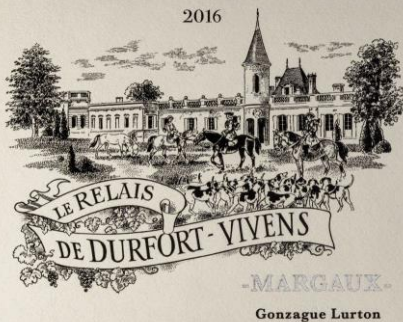


2016



# LE RELAIS DE DURFORT-VIVENS

# 2016

2<sup>nd</sup> label- Margaux appellation

LE RELAIS IS THE SECOND LABEL OF THE CHÂTEAU DURFORT-VIVENS.

ITS ELABORATION IS SPECIFIC AND REQUIRES THE HIGHEST STANDARDS FROM OF OUR TECHNICAL TEAM: ILLUSTRATE THE DNA OF THE GREAT WINE WHILE OFFERING AN AROMATIC PALETTE OF GOURMET FRUITS AND IMMEDIATE DRINKABILITY.

THE HARVEST GAVE US RICH, MELLOW WINES BURSTING WITH FRUIT THAT IS BOTH BRIGHT AND LUSCIOUS.

«SECOND WINE OF CHATEAU DURFORT-VIVENS, IT IS FULL OF RIPE FRUIT SUPPORTED BY TANNINS. THE BIODYNAMICALLY MANAGED ESTATE HAS CRAFTED AN ELEGANT WINE, BLACK FRUITS PERFECTLY INTEGRATED WITH TANNINS. DRINK THE WINE OF 2023.» **ROGER VOSS - 93 Pts**

## THE VINEYARD

Deep gravels from the Quaternary period (Günz and Mindel) with a sand/clay matrix  
Located in Margaux, Cantenac and Soussans in Margaux appellation.

## THE VINIFICATION

Plot vinification.  
Alcoholic fermentation with natural yeasts.  
Extraction of color and tannins by one pumping over for a very gentle extraction.  
21 days of alcoholic and malolactic fermentations.  
No input during all the vinification process.

## THE BLEND

**69 %** Cabernet sauvignon  
**30 %** Merlot  
**1 %** Cabernet franc

## THE CULTURAL PRACTICES



No pesticide residues

## THE AGEING

16 months of ageing

20 %  
In new oak  
barrels

80 %  
In barrels of one  
wine

## THE TEAM

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

