



# VIVENS PAR DURFORT-VIVENS

# 2018

Second label – Margaux appellation

«THE 2018 VINTAGE WAS MARKED BY A TERRIBLE ATTACK OF MILDEW.

AT THE AGE OF 93, MY FATHER LUCIEN HAD NEVER SEEN SUCH PRESSURE IN THE MÉDOC FROM THIS FUNGAL DISEASE. THE LOSS OF HARVEST WAS COLOSSAL AND FORTUNATELY MY SISTER MARIE-LAURE ENTRUSTED ME WITH THE RENTAL OF ADJOINING PLOTS WHICH ALLOWED ME TO PRODUCE A VIVENS CUVÉE IN THIS SPLENDID VINTAGE.

VIVENS 2018 IS THEREFORE NOT CERTIFIED BIODYNAMIC, BUT THE WINE DOES NOT CONTAIN ANY PESTICIDE RESIDUE. BOTH VINIFICATION AND AGEING WERE CARRIED OUT ENTIRELY IN TERRACOTTA AMPHORAE.»

GONZAGUE LURTON

« ROUND, CREAMY TANNINS AND A LIGHTLY HERBAL AND  
STEMMY UNDERTONE TO THE FRUIT AT THE FINISH. »

**JAMES SUCKLING**

91 Pts

« APPEALING PURITY TO THE FRUIT THROUGH  
THE PALATE... »

**DECANTER**

91 Pts

## THE VINEYARD

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

## THE VINIFICATION

Each quality of the plot was vinified in amphorae TAVA (clay).  
Alcoholic fermentation with natural yeasts.  
Extraction of color and tannins by punching down twice a day for a very gentle extraction.  
21 days of alcoholic and malolactic fermentations.  
No input during all the vinification process.

## THE BLEND

65 % Cabernet sauvignon	34 % Merlot	1 % Cabernet franc
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## THE CULTURAL PRACTICES

No pesticide residues

## THE AGEING

16 months ageing  
in amphorae TAVA (in clay)

## THE TEAM

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

