



# VIVENS PAR DURFORT-VIVENS

# 2014

Second Label – Margaux Appellation

VIVENS IS THE SECOND WINE OF CHÂTEAU DURFORT-VIVENS. ITS SPECIFIC ELABORATION REQUIRES THE GREATEST REQUIREMENT FROM OUR TECHNICAL TEAM : TO KEEP THE FIBER OF THE GREAT WINE WHILE OFFERING AN AROMATIC PALETTE OF GREEDY FRUIT AND AN IMMEDIATE DRINKABILITY.

VIVENS 2014 IS REMARKABLY BALANCED. AN INTENSE AND ELEGANT NOSE WITH AROMAS OF RED FRUITS AND WHITE FLOWERS. A FULL AND FRESH ATTACK IN THE MOUTH, A TEXTURE THAT IS BOTH FINE AND SILKY. A VERY NICE WINE TO SHARE EVERY DAY.

## Vineyard

Deep sandy to clayey gravel.

On the villages of Margaux, Cantenac and Soussans of the Margaux appellation.

## VINIFICATION

Vinification by plot. Spontaneous alcoholic fermentation.

1 volume of pumping over per day to favour soft extraction

17 days of alcoholic and malolactic fermentation).

No input during the entire vinification process.

## BLENDING

**75%**  
Cabernet  
sauvignon

**25%**  
Merlot

## CULTURAL PRACTICES



Organic and biodynamic conversion

## AGEING

16 months ageing with:

20 %  
In new barrels

80 %  
In 1 wine barrel

## THE TEAM

Owner : Gonzague LURTON

Technical Director : Léopold VALENTIN

Consulting oenologist : Éric BOISSENOT

