



VIVENS PAR DURFORT-VIVENS

2015

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 2015 OFFERS AN ACCOMPLISHED EXPRESSION OF THE RICHNESS, ELEGANCE AND HARMONY OF A FINE MARGAUX.

« There's a dark olive and iodine thread here as well as ripe dark plums, blackberries and fresh violets. The palate has a very succulent, vibrant and energetic feel, not to mention good depth and detail.»

JAMES SUCKLING -92PTS

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

73 %
Cabernet
sauvignon

27%
Merlot

CULTURAL PRACTICES



Organic and biodynamic conversion

AGEING

16 months ageing with :

20 %
In new barrels

80 %
In 1 wine barrel

TEAM

Owner : Gonzague LURTON

Technical Director : Léopold VALENTIN

Consulting Oenologist : Éric BOISSENOT

