

VIVENS PAR DURFORT-VIVENS

2016

2nd label- Margaux appellation

VIVENS 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

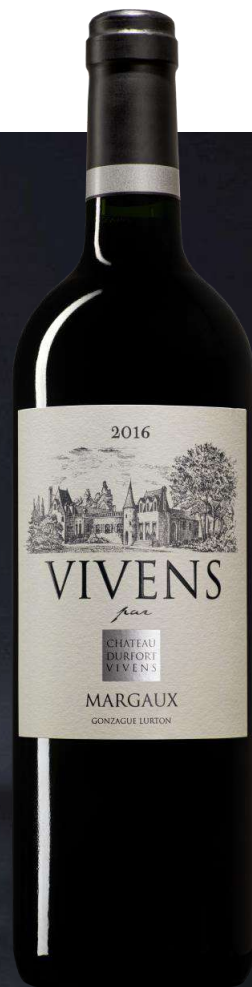
Plot vinification.
Alcoholic fermentation with natural yeasts.
Extraction of color and tannins by one pumping over for a very gentle extraction.
21 days of alcoholic and malolactic fermentations.
No input during all the vinification process.

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
Œnologist consultant : Éric BOISSENOT