



LA NATURE DE DURFORT-VIVENS

2022

Cuvée without any added sulfites – Margaux appellation

« AS IN PREVIOUS VINTAGES, A PARCEL OF OUR VINEYARD IS CHOSEN FOR ITS SINGULAR EXPRESSION. A SHORT AGEING PERIOD OF SIX MONTHS IS PREFERRED TO PRESERVE THE VERY FRAGILE AROMAS OF THIS TYPE OF WINE.

A DEEP PURPLE-RED COLOR. A VERY COMPLEX, INTENSE CHOCOLATE NOSE WITH HINTS OF BLACK FRUIT. VINIFICATION IN AMPHORAE, COMBINED WITH THE ABSENCE OF SULFITES, PRESERVES THE WINE'S ORIGINAL INTEGRITY. THE STRUCTURE COMES SOLELY FROM SUPPLE, SILKY GRAPE TANNINS, ENSURING A POWERFUL, ELEGANT TEXTURE THAT MAKES YOU THINK.

TO TASTE IT: CHOCOLATE, WILD GAME, CHEESE (EWE'S MILK, GORGONZOLA, PARMESAN) AND LAMPREY À LA BORDELAISE »

LÉOPOLD VALENTIN, **TECHNICAL DIRECTOR**

THE VINEYARD

Deep gravels with a sand/clay matrix.
Plot : Marin Vieux 2
Surface : 1 hectare

THE VINIFICATION

15 days of plot vinification in amphorae.
Spontaneous alcoholic and malolactic fermentations.
Extraction by pigeage (Burgundian method).
No input.

THE GRAPE

100 %
Cabernet-sauvignon

THE CULTURAL PRACTICES



THE AGEING

6 months of ageing
In 100 % amphorae

THE TEAM

Owner : Gonzague LURTON
Technical Director: Léopold VALENTIN
Oenologist Consultant : Éric BOISSENOT

Alcohol : 13,5 %
Volume : 40 hl
Bottle: 5 318 bottles

