

2017



LE RELAIS DE DURFORT-VIVENS

2017

2nd label- Margaux appellation

LE RELAIS 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.

FROM THE FIRST YEARS AFTER BOTTLING, LE RELAIS 2017 IS TENDER AND FRUITY. A VERY BEAUTIFUL WINE TO SHARE ON A DAILY BASIS.

«VERY PURE FRUIT IMPRESSION HERE. THE PALATE HAS A VERY FRESH AND ELEGANT FEEL WITH VIBRANT TANNINS THAT CARRY PLENTY OF ENERGY AND LIVELY TEXTURAL APPEAL.» **JAMES SUCKLING - 93 PTS**

THE VINEYARD

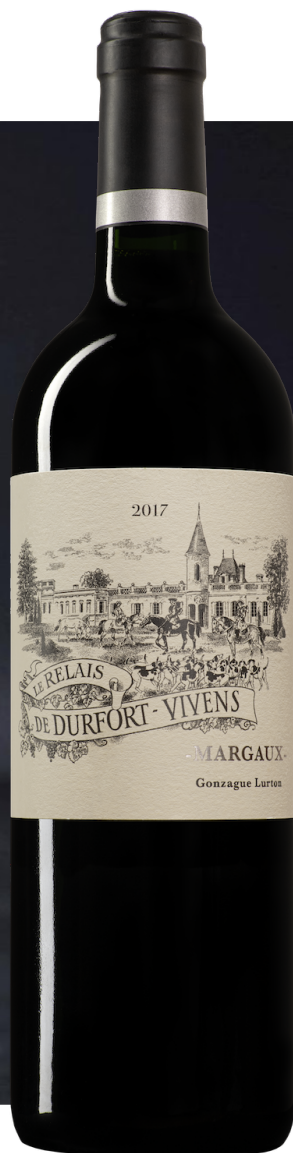
Deep gravels from the Quaternary period (Günz and Mindel) with a sand/clay matrix Located in Margaux, Cantenac and Soussans in Margaux appellation.

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

72 % Cabernet sauvignon	27 % Merlot	1 % Cabernet franc
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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