



VIVENS PAR DURFORT-VIVENS

2017

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.

FROM THE FIRST YEARS AFTER BOTTLING, VIVENS 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 ageing

20 % In new oak barrels	80 % In barrel of one wine
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THE TEAM

Owner : Gonzague LURTON
Technical director: Léopold VALENTIN
Enologist consultant: Éric BOISSENOT

