



CHÂTEAU DURFORT-VIVENS

2018

2nd Classified Growth in 1855, Margaux appellation

« THIS VINTAGE WAS THE SMALLEST HARVEST IN THE LAST 25 YEARS AND THUS INCITED ME TO PRODUCE, IN AN EXCEPTIONAL YEAR, A JEWEL THAT WILL MARK THE HISTORY OF THE PROPERTY:

- PRESERVATION OF THE IDENTITY OF EACH PLOT BY REPLACING THE VATS WITH WINE-MAKING AMPHORAE.
- INSPIRATION FROM 19TH CENTURY ARTISANAL PRACTICES WITHOUT ANY ARTIFICIAL ENERGY SOURCE. HARVESTING, SORTING, FILLING THE AMPHORAE, VINIFICATION UNTIL PRESSING OF THE MARC WERE ALL DONE MANUALLY.
- MOST DEMANDING BLEND EVER. ONLY 7,000 BOTTLES WERE PRODUCED.

THIS IS A VINTAGE BOTH RARE AND WITH EXTRAORDINARY QUALITY, AS WE ONLY MAKE A FEW PER CENTURY. WE CALLED IT THE "RARE YEAR" AFTER 1945 AND 1961. »

GONZAGUE LURTON, LE PROPRIÉTAIRE

« UN VIN QUI PEUT MARQUER
DURABLEMENT L'HISTOIRE DES VINS DE
BORDEAUX »
BETTANE + DESSEAUVE
99 Pts

« UN VIN QUI LAISSE SANS VOIX »
VINUM
100 Pts

« TANINS INCROYABLES,
SOYEUX. »
VINBLADET
96 Pts

THE VINEYARD

55 hectares of deep gravels with a matrix sand and clay..

Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE VINIFICATION

Each quality of the plot was vinified in amphorae TAVA (clay).
Alcoholic fermentation with natural yeasts.
Extraction of color and tannins by punching down twice a day for a very gentle extraction.
21 days of alcoholic and malolactic fermentations.

No input during all the vinification process.

THE BLEND

70 % Cabernet Sauvignon	23 % Merlot	7 % Cabernet Franc
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THE CULTURAL PRACTICES



No pesticide residues

THE AGEING

18 months of ageing
70 % in new oak barrels 30 % in amphorae TAVA

THE PRESENTATION

Each bottle is numbered and wrapped in silky paper. The packaging is in a wooden case of 3 bottles.

THE TEAM

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

