



# CHÂTEAU DURFORT-VIVENS

# 2019

2<sup>nd</sup> Classified Growth in 1855, Margaux appellation

« DURFORT-VIVENS 2019 IS A COLD BLOODED ANIMAL. THE WINE HAS FOLLOWING ITS WINE MAKING PROCESS WITH COMPOSURE WHEREAS WE WERE WORRIED ABOUT. AND NOW JUST OUT FROM THE BARRELS AND CLAY AMPHORAEE, THE WINE IS STUNNING BY ITS PEACEFUL BALANCE. »

**GONZAGUE LURTON, THE OWNER**

« THE COLOR IS DARK AND DEEP GARNET RED. THE NOSE IS COMPLEX AND PUNCTUATED BY THE SEASONS: SUBTLE FLORAL NOTES (ACACIA, CHERRY TREE), NOTES OF RED AND BLACK FRUITS (BLACKBERRY, BLUEBERRY, RASPBERRY), THEN NOTES OF SWEET SPICES (CINNAMON) AND ROASTED (HAZELNUT, PRALINE). THE PALATE IS ALSO COMPLEX AND DENSE. IN ATTACK, THE WINE MAKES YOUR MOUTH WATER. THIS SMOOTHNESS IS HARMONIOUSLY COUNTERBALANCED BY A FRESHNESS WHICH ALSO GIVES A FEELING OF LENGTH. THE TANNINS ARE AT THE SAME TIME FINE, SILKY AND CRUNCHY. THEY REVEAL A MAGNIFICENT TENSION THROUGHOUT THE TASTING. THE FINISH IS ENERGETIC AND POWERFUL. THE BALANCE IS PERFECT AND CONFIRM THE EXCELLENT AGEING POTENTIAL OF THIS WINE (30 YEARS). IN LINE WITH PREVIOUS VINTAGES, THIS VINTAGE IS EMOTIONAL. »

**LEOPOLD VALENTIN, THE TECHNICAL DIRECTOR**

« A WINE I IMMEDIATELY WANTED ANOTHER GLASS OF. »

**DECANTER**

96 Pts

« UNE BEAUTÉ SANS RIVALE À MARGAUX. UNE LÉGENDE. »

**BETTANE + DESSEAUVE**

99 Pts

« THE PROMISE FOR THIS BIODYNAMIC WINE IS IMMENSE. »

**THE WINE ENTHUSIAST**

95-97 Pts

«...DU CHARME ET DE LA SENSUALITÉ»

**VINUM**

19/20 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

Plot and tailor-made vinification.

Alcoholic fermentation with natural yeasts. Pumping over once per day for soft extraction.

21 days of alcoholic and malo-lactic fermentations.

No input during all the vinification process.

## THE BLEND

90 %

Cabernet - Sauvignon

10 %

Merlot

## THE CULTURAL PRACTICES



No pesticide residues

## THE AGEING

18 months ageing:

2/3

In new oak barrels

1/3

In amphorae TAVA

## THE TEAM

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

