



# DURFORT-VIVENS BLANC DE NOIR

# 2021

IN AN ENDLESS QUEST FOR AUTHENTICITY AND EXPRESSION OF THE TERROIR, GONZAGUE LURTON HAS PUT TOGETHER THE WHITE FLESH OF A BLACK BORDEAUX GRAPE VARIETY ORIGINATING FROM VERY OLD MASS SELECTION VINES, THE CABERNET FRANC, WITH A WHITE GRAPE VARIETY NOW FORGOTTEN IN THE MEDOC, THE GUESPEY, OTHERWISE LOCALLY KNOWN AS THE MUSCADELLE.

THIS WINE HIGHLIGHTS THE AROMATIC RICHNESS OF THE CABERNET FRANC AND THE SUGARY AROMAS OF THE GUESPEY WHICH, ONCE RIPENED, ATTRACT THE WASPS.

IT IS, LIKE A LARGE NUMBER OF CHAMPAGNES, AN ASSEMBLY OF BLACK AND WHITE GRAPES.

## THE VINEYARD

1 hectare. Deep gravels with a sand/clay matrix. Located in Margaux, Cantenac and Soussans in Margaux appellation.

## THE VINIFICATION

Immediate pressing to avoid contact between the skin and grape juice.

Plot vinification.

Spontaneous alcoholic fermentation. 17 days of alcoholic and malolactic fermentations.

No input, no collage.

## THE BLEND

50% Cabernet-Franc      50% Guespey (Muscadelle)

## THE CULTURAL PRACTICES



No pesticides residues

## THE AGEING

6 months of ageing on lees, in TAVA amphorae.

Stirring twice a day for 2 months.

## L'ÉQUIPE

Owner: Gonzague LURTON

Technical director: Léopold VALENTIN

Enologist consultant: Éric BOISSENOT

