



DURFORT-VIVENS BLANC DE NOIR

2024

« ITS IMPOSING FRAGRANCES REVEAL FINE AND DELICATE AROMAS ON THE PALATE, WITH ADMIRABLE LENGTH. AGILELY, THIS WINE OFFERS PERFUMED AND SUBTLE NOTES OF ACACIA FLOWERS AND FRESH FRUITS (CITRUS, PEAR, VINEYARD PEACHES), ALL TIED TOGETHER BY A DELIGHTFUL CREAMINESS WITH BUTTERY UNDERTONES.

LOVING TO RECONCILE OPPOSITES, THE BLANC DE NOIR FROM DUFORT-VIVENS DELIVERS A SENSATION OF AROMATIC DELICACY ON THE PALATE BROUGHT BY THE MUSCADELLE, WHILE THE CABERNET FRANC CONTRIBUTES A CERTAIN MINERALITY AND PERSISTENT MOUTHFEEL.

TO BE ENJOYED WITH: SEARED SCALLOPS, LANGOUSTINES WITH BUTTER, ROASTED SAINT-PIERRE FISH, BURRATA DI BUFALA, BEEF CARPACCIO. »

LÉOPOLD VALENTIN, TECHNICAL DIRECTOR

LA REVUE DU VIN DE FRANCE
92 Pts

THE VINEYARD

Deep gravels with a sand/clay matrix.

Surface : 1,7 hectare

Plots : Pièce du curé

BG4-5

Boston Ouest 3

THE VINIFICATION

Immediate pressing to avoid contact between the skin and grape juice.
Stirred 2 times a day during 2 months

THE BLEND

69%
Cabernet-Franc

31%
Muscadelle

THE CULTURAL PRACTICES



THE AGEING

6 months of ageing
100% in amphorae

THE TEAM

Owner : Gonzague LURTON
Technical Director: Léopold VALENTIN
Œnologist Consultant : Éric BOISSENOT

