

# COMMERCIAL & TECHNICAL ARGUMENTATION

## CHÂTEAU DURFORT-VIVENS 2024 VINTAGE

### INSTANTANEOUS GRACE

#### PRESENTATION OF THE 2024 VINTAGE

##### THE VINTAGE IN A WORD

Immediate elegance

##### A WORD FROM GONZAGUE LURTON

“With its great drinkability and silky touch, Château Durfort-Vivens 2024 captivates with its juicy blackberry notes and a floral hint of violet. It’s a vintage of immediate elegance, which can be enjoyed from its earliest age.”

##### KEY FIGURES FOR DURFORT-VIVENS 2024

- **94.5%:** Cabernet Sauvignon makes up the blend of Durfort-Vivens 2024, one of the highest proportions in the Margaux appellation.
- **200:** amphorae that host the Grand Vin of Durfort-Vivens each year, making Durfort-Vivens the largest amphora cellar by volume in the world.
- **15 years:** since the Durfort-Vivens vineyard began its organic and biodynamic practices, before being dual-certified organic and biodynamic in 2016.

#### SALES ARGUMENTS FOR THE 2024 VINTAGE

##### A VINTAGE TO SEIZE

The 2024 vintage of Château Durfort-Vivens, a 2nd Grand Cru Classé of Margaux, is an exceptional opportunity not to be missed during the primeur campaign.

**In a challenging economic context, we offer you a wine of remarkable quality at a particularly attractive price, designed to appeal to both new buyers and connoisseurs.**

##### THE IMMEDIATE ELEGANCE OF CHÂTEAU DURFORT-VIVENS 2024

During a demanding climatic year, the biodynamic expertise of Château Durfort-Vivens prevailed. Our vines, carefully cultivated on the prestigious Margaux terroirs, produced grapes of radiant purity.

The 2024 vintage stands out for:

- Aromatic brilliance: notes of fresh fruits (blackcurrant, blackberry), floral touches, and a subtle spice.
- Silky and integrated tannins, offering an elegant and accessible texture from its youth.
- Preserved freshness, ensuring perfect balance and an aging potential of 10 to 20 years.

The 2024 vintage is ready to be enjoyed young and will be perfect for enthusiasts seeking an elegant Margaux as early as 2027-2028, while retaining excellent aging potential.



# **TECHNICAL INFORMATION FOR THE 2024 VINTAGE**

## **THE DURFORT-VIVENS VINEYARD**

65 hectares of deep sandy-clay gravel soils. Located in the communes of Margaux, Cantenac, and Soussans within the Margaux appellation.

## **HARVEST DATES FOR DURFORT-VIVENS 2024**

From September 23 to October 8, 2024.

## **THE BLEND OF DURFORT-VIVENS 2024**

- 94.5% Cabernet Sauvignon
- 5% Merlot
- 0.5% Cabernet Franc

## **VINIFICATION OF DURFORT-VIVENS 2024**

Plot-by-plot vinification. Alcoholic fermentation with natural yeasts. Pump-over once a day for gentle extraction. 21 days of alcoholic and malolactic fermentation. No inputs used throughout the vinification process.

## **AGING OF DURFORT-VIVENS 2024**

18 months, with 70% in new barrels and 30% in TAVA amphorae.

## **YIELD OF DURFORT-VIVENS IN 2024**

**37 hl/ha.**

## **TASTING NOTES FOR THE 2024 VINTAGE**

Comment (50 words): The 2024 vintage of Château Durfort-Vivens reveals rare elegance. Dominated by Cabernet Sauvignon, it exudes intense aromas of blackcurrant and blackberry, accompanied by subtle violet floral notes. Its silky, precise, and balanced palate offers a pleasurable tasting experience in its youth and promises excellent aging potential.

Appearance: intense ruby, purple reflections.

Nose: blackcurrant, blackberry, violet.

Palate: precision and invigorating freshness, silky tannins, elegant and harmonious texture.

