

CHÂTEAU DURFORT VIVENS

2023

2nd Classified Growth in 1855, Margaux Appellation

AT THE END OF THE 18TH CENTURY, CHÂTEAU DURFORT-VIVENS WAS CONSIDERED ONE OF THE FAVORITE WINES OF AMERICAN AMBASSADOR THOMAS JEFFERSON. THIS WINE WAS ELEVATED TO THE RANK OF 2ND GRAND CRU CLASSÉ DURING THE PARIS WORLD EXHIBITION. FOR OVER 20 YEARS, GRAPES FROM CHÂTEAU DURFORT-VIVENS WERE PART OF THE BLEND FOR THE WINES OF CHÂTEAU MARGAUX. THE PROPERTY HAS BELONGED TO THE LURTON FAMILY FOR TWO GENERATIONS. AT THE AGE OF 26, GONZAGUE LURTON WAS THE YOUNGEST ESTATE OWNER OF A GRAND CRU CLASSÉ IN THE MÉDOC.

The wines have been certified organic and biodynamic since the 2016 vintage. It is the only Grand Cru Classé to have obtained both organic and biodynamic certification simultaneously.

AT Durfort-Vivens, 2023 undoubtedly joins the list of outstanding vintages produced in recent years. Despite a capricious climate, the vines demonstrated remarkable resilience. A rainy winter and a freezing early spring delayed budburst, but a tropical spring and an arid late summer made up for it. The young vines and the most free-draining soils experienced some stress, but the well-established vines adapted easily, offering a tasting with complex aromatic purity and perfect balance on the palate, revealing a wine that is both powerful and smooth.

FORT-VIV

« Another great success at Durfort-Vivens. »

CHRISTER BYKLUM
96-98 PTS

« Dense, expressive and brilliant.»

LIN LIU 96-97 Pts TERRE DE VINS 95-96 PTS « Quelle belle réussite et que de prouesses pour produire un tel vin. »

YVES BECK 95-96 PTS

THE VINEYARD

65 hectares of deep gravels with a matrix of sand and clay. Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE VINIFICATION

Plot and tailor-made vinification.
Alcoholic fermentation with
natural yeast. Pumping over a once
per day for a soft extraction.
21 days of maceration.
No input during all the vinification.

THE BLEND

92% Cabernet sauvignon 8% Merlot







No pesticide residues. Agroecology practices.

THE AGEING

18 months: 70% in new oak barrels, 30% in amphorae TAVA

THE TEAM

Owner: Gonzague Lurton Estate Director: Léopold Valentin Oenologist consultant: Eric Boissenot



