CHÂTEAU DURFORT-VIVENS

2024

2ND CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

CHÂTEAU DURFORT-VIVENS 2024 IS THE RESULT OF A YEAR MARKED BY NUMEROUS CLIMATIC CHALLENGES THAT WERE ULTIMATELY BRILLIANTLY OVERCOME. THE WINTER WAS PARTICULARLY MILD, WITH A NUMBER OF FROST DAYS FAR BELOW THE TEN-YEAR AVERAGE AND WAS ALSO CHARACTERIZED BY EXTRAORDINARY RAINFALL. THANKS TO THIS MILDNESS, BUD BREAK WAS EARLY AND OCCURRED WITHOUT ANY SPRING FROST EPISODES. IN SPRING, FLOWERING WAS RAPID. THE SUMMER WEATHER CONFIRMED A FAVORABLE SCENARIO, WITH A BEAUTIFUL SYNTHESIS OF POLYPHENOLS UNDER WARM SUMMER CONDITIONS, WITHOUT EXCESS.
THE HARVEST WAS PUNCTUATED BY STORMY EPISODES INTERSPERSED WITH BEAUTIFUL SUNNY DAYS, ALLOWING THE COLLECTION OF GRAPES AT OPTIMAL RIPENESS AND BRILLIANCE. IN THE VINEYARD, YOUNG VINES OF AROUND FIFTEEN YEARS WERE INCORPORATED INTO THE GRAND VIN ALONGSIDE THE OLD VINES THAT FORM THE CORE OF THE BLEND, ACHIEVING A BEAUTIFUL BALANCE.
A VINTAGE WITH AROMATIC FLORAL NOTES, DIGESTIBLE ON THE PALATE, AND FULL OF FRESHNESS.

95-96 PTS
TERRE DE VINS

96 PTS
LE FIGARO

95 PTS
VINBLADET

THE VINEYARD

65 hectares of deep sandy to clayey gravels.
Located in Margaux, Cantenac and Soussans in Margaux appellation.

THE YIELD

37 hl / ha

THE VINIFICATION

Plot and tailor-made vinification.
Alcoholic fermentation with natural yeast.
Pumping over once per day for soft extraction.21 days of alcoholic And malo-lactic fermentations.
No input during all the vinification process.

THE CULTURAL PRACTICES

From Demeter grapes.

THE BLEND

94,5 % Cabernet-Sauvignon
5 % Merlot
0,5 % Cabernet-Franc

THE AGEING

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

THE TEAM

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

G&C LURTON
ESTATES