



CHÂTEAU DURFORT-VIVENS

2025

2ND CLASSIFIED GROWTH IN 1855, MARGAUX APPELLATION

The 2025 vintage immediately follows in the prestigious lineage of years ending in "5". Driven by a mild and dry winter, the vineyard experienced early budburst on perfectly drained soils, followed by a swift and uniform flowering from mid-May. While yield potential remained limited—a legacy of low bud fertility in 2024—the scorching summer fostered a rare concentration, producing small berries with exceptional phenolic richness.

The turning point for the vintage came in early September, when life-saving rains eased the water stress and infused a new suppleness into the skins. This weather window allowed for historically early harvests starting on September 4th, capturing the ideal balance between technological maturity and aromatic freshness.

A vintage of poise and stature, where the substance unfolds with precision without ever losing its finesse. A racy expression, both deep and fluid, blending contained power with natural elegance—like a living force, perfectly mastered.

THE VINEYARD

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

THE YIELD

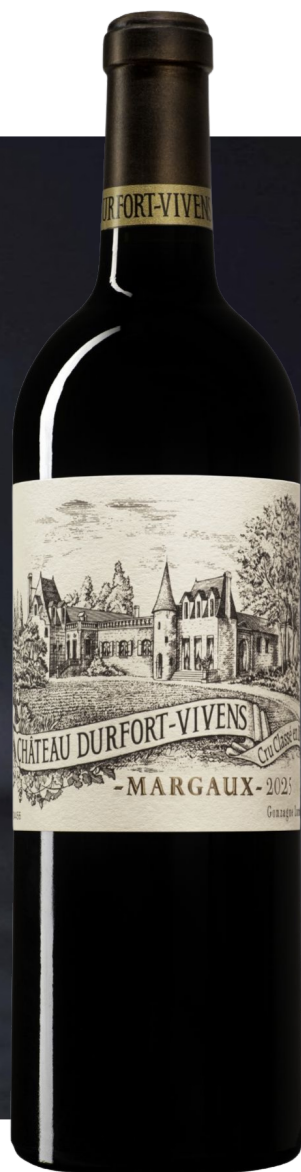
25 hl / ha

THE VINIFICATION

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

HARVEST DATES

From September 4 to September 24, 2025.



THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

91 % Cabernet-Sauvignon
9 % Merlot

THE AGEING

18 months:
45 % in new oak barrels,
40% in foudres,
15% in TAVA amphorae.

THE TEAM

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

pH : 3,70

ALCOHOL : 13 %