

2023

LA NATURE DE DURFORT-VIVENS

2023

Cuvée without any added sulfites – Margaux appellation

« AS IN PREVIOUS VINTAGES, A PARCEL OF OUR VINEYARD IS CHOSEN FOR ITS SINGULAR EXPRESSION. VINIFICATION IN AMPHORAE, COMBINED WITH THE ABSENCE OF SULFITES, PRESERVES THE WINE'S ORIGINAL INTEGRITY. THE STRUCTURE COMES SOLELY FROM SUPPLE, SILKY GRAPE TANNINS, ENSURING A POWERFUL, ELEGANT TEXTURE THAT MAKES YOU THINK. TO TASTE IT: CHOCOLATE, WILD GAME, CHEESE (EWE'S MILK, GORGONZOLA, PARMESAN) AND LAMPREY À LA BORDELAISE »

LÉOPOLD VALENTIN, **TECHNICAL DIRECTOR**

« AN ORIGINAL ENDEAVOR THAT GIVES RISE TO AN ATYPICAL, DELIGHTFUL WINE. »

LA REVUE DU VIN DE FRANCE

92 Pts

THE VINEYARD

Deep gravels with a sand/clay matrix.

Plot : CB Maison

Surface : 1,5 hectare

THE VINIFICATION

15 days of plot vinification in amphorae.

Spontaneous alcoholic and malolactic fermentations.

Extraction by pigeage (Burgundian method).
No input.

THE GRAPE

100 %

Cabernet-sauvignon

THE CULTURAL PRACTICES



THE AGEING

10 months of ageing
In 100 % amphorae

THE TEAM

Owner : Gonzague LURTONT

Technical Director: Léopold VALENTIN

Oenologist Consultant : Éric BOISSENOT

Alcohol : 13,5 %

Volume : 60 hl

Bottle: 8 000 bottles