

Margaux 2ème Cru Classé 2013

Margaux, Bordeaux, France

CHÂTEAU
DURFORT
VIVENS



Grape Varieties **82% Cabernet Sauvignon**
 17% Merlot
 1% Cabernet Franc

Winemaker **Daniel Llose, Serge Ley**

Closure **Natural Cork**

ABV **12.5%**

Acidity **5.08g/L**

Wine pH **3.7**

Bottle Sizes **75cl**

PRODUCER

Château Durfort-Vivens is a second-growth Margaux estate that owes part of its name to the Durfort de Duras, a powerful family in southwest France that came to Margaux in the 14th century. In 1824, the name 'Vivens' was added when Viscount Robert Labat de Vivens inherited the property. This 55-hectare estate, widely regarded as one of the finest in Margaux, is currently owned and operated by Gonzague Lurton. Gonzague converted 20% of the vineyards to biodynamic viticulture in 2009. Pleased with the results, he increased this area to 40% the following year before embarking on full conversion in 2013. As a result, the vineyards of Château Durfort-Vivens have been fully certified both organic and biodynamic since the 2016 vintage.

VINEYARDS

Located in the communes of Margaux, Cantenac and Soussans, the Durfort-Vivens' vines are planted on hilltops made up of deep, poor gravel. This magnificent terroir enables an early optimal ripening of the Cabernet Sauvignon grapes, allowing a full expression of the finesse and silkiness of the tannins, resulting in the freshness and elegance characteristic of a great Margaux. All vineyard work is done by hand at the beginning of the vegetative cycle. Pruning is adapted to the vigour of the vine, with the removal of excess buds, shoots and leaves. Gonzague Lurton, the current head of the estate, has introduced organic farming to the vineyard.

VINTAGE

The 2013 ripening conditions were good and generally normal for Margaux. A marked hot period at the end of August and early September accelerated ripening, meaning harvest was started earlier than usual to preserve the fruit characteristics.

VINIFICATION

Château Durfort-Vivens 2013 was aged in oak barrels for 18 months with 40-45% of the wine in new barrels. Regular racking and fining with natural egg whites accompanied this stabilisation period for the wine before bottling.

TASTING NOTES

This vintage offers a very subtle expression of finesse, elegance, freshness of fruit and a harmonious finish. On the nose, there are intense aromas of redcurrants, blueberries, lilac, violet and mineral notes. On the palate, there are hints of spice and light tobacco with smooth, silky tannins. It is a well-balanced and elegant wine, with a long and lingering finish.