

Château Durfort-Vivens,  
**Margaux 2ème Cru Classé 2019**  
Margaux, Bordeaux, France



Winemaker	<b>Daniel Llose, Serge Ley</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Acidity	<b>5.43g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic</b>

## 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

Continuing the tradition for years ending in 9, 2019 presented us with another superb vintage. It follows 2015, 2016 and 2018, recalling a similar series of excellent vintages at the end of the 1980s. After a hot, dry summer which continued until the weekend of 20 September, and despite two heatwaves, in June and July, the Margaux appellation has produced a particularly high-quality vintage, and one of the most abundant for the last 20 years.

## VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were carefully sorted and destemmed. Each parcel was vinified separately and fermentation took place in a combination of oak and concrete vats. Following fermentation, the wines were aged in French oak, 40-45% of which was new, for 18 months, before the final blend was assembled and bottled.

## 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 violets, blackcurrant jam and touch of cloves. 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.