



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, Arsac and Soussans, the Durfort-Vivens vineyards are planted on hilltops which sit on deep gravels. The gravel was deposited by successive riverbeds of the Garonne in the Quaternary period. This magnificent terroir allows the grapes to reach full ripeness. All vineyard work is done by hand and pruning is adapted to the vigour of the vine, with the removal of excess buds, shoots and leaves to control yields. This brings richness, concentration and complexity to the wine. The Cabernet Sauvignon, Merlot and Cabernet Franc vines for the 'Les Plantes' are on average 15 years old and are certified both organic and biodynamic.

VINTAGE

The 2019 vintage in Bordeaux was notable for its changeable weather from budburst all the way through to the end of the harvest. Winter and spring were relatively mild, with budbreak occurring earlier than usual at the beginning of April. Heavy rains during June were followed by a period of drought that lasted up to mid-October, resulting in a reduction in yield of around 10%. 2019 will be remembered as a winemakers' vintage, where vigilance in the vineyards and on the sorting table was key to success.

VINIFICATION

Upon arrival at the winery, the hand-harvested Cabernet Sauvignon, Merlot and Cabernet Franc grapes were destemmed and underwent a rigorous sorting by individual berry. Fermentation took place in temperature-controlled stainless-steel tanks with indigenous yeasts and minimum intervention. Following fermentation, the wine was aged for 16 months, 80% in clay amphorae, the remaining 20% in oak barrels.

TASTING NOTES

Deep ruby in colour. On the nose, aromas of ripe black fruits are married with a subtle spiciness and chocolatey hints. Velvety tannins coat the palate and a bright acidity carries the complex flavours onto the lingering finish.

Grape Varieties	88% Cabernet Sauvignon 10% Merlot 2% Cabernet Franc
Winemaker	Léopold Valentin
Closure	Natural Cork
ABV	13%
Residual Sugar	0.2g/L
Acidity	5.6g/L
Wine pH	3.58
Bottle Sizes	75cl
Notes	Carbon Neutral, Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan