

Château Durfort-Vivens,
`Le Hameau` de Durfort-Vivens Margaux 2020
Margaux, Bordeaux, France



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

Fruit for the 'Le Hameau' comes from a parcel located near the small hamlet of Cantenac to the south of the Margaux appellation. The vines are planted on deep gravel soils which were deposited by successive riverbeds of the Garonne in the Quaternary period. This magnificent terroir allows the grapes to reach optimum levels of 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, bringing added concentration and complexity to the wine. The Cabernet Sauvignon and Merlot vines are between 20 to 25 years old and are certified both organic and biodynamic.

VINTAGE

The 2020 vintage began with a mild winter that encouraged early budburst. Spring brought alternating rainfall, followed by drought conditions through the summer, shaping the character of the season. Warm, settled weather in September allowed the grapes to reach optimal ripeness while maintaining freshness and balance. In Margaux, these favourable conditions resulted in a classic, harmonious vintage, combining ripeness, vibrancy, and precision.

VINIFICATION

Upon arrival at the winery, the hand-harvested Cabernet Sauvignon and Merlot 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, 85% in clay amphorae, the remaining 15% in new oak barrels.

TASTING NOTES

Deep ruby in colour. On the nose aromas of perfumed blackberry fruit are married with a subtle spiciness. Velvety tannins coat the palate and a bright acidity carries the flavours onto the scented finish. 'Le Hameau' is a wine defined by elegance.

Grape Varieties	72% Cabernet Sauvignon 20% Merlot 8% Cabernet Franc
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Winemaker	Léopold Valentin
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.4g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan