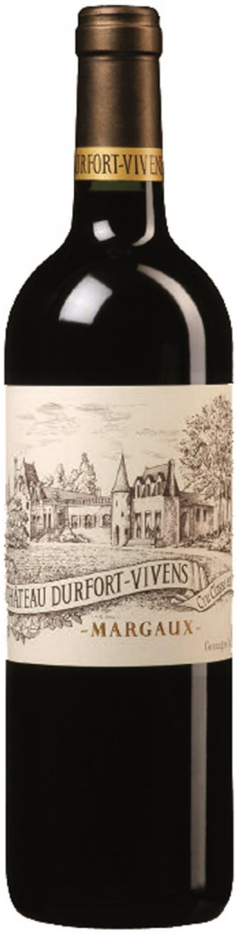
Château Durfort-Vivens,

Margaux, 2ème Cru Classé 2020

Margaux, Bordeaux, France



Grape Varieties	**88% Cabernet Sauvignon** **12% Merlot**
Winemaker	**Leopold Valentin**
Closure	**Natural Cork**
ABV	**13.5%**
Acidity	**5.87g/L**
Wine pH	**3.84**
Bottle Sizes	**75cl**
Notes	**Certified Biodynamic, Certified Organic, Vegetarian, Vegan**

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 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

Vinification was carried out on a plot-by-plot basis with tailored approaches for each parcel. Alcoholic fermentation took place using indigenous yeasts, with gentle extraction achieved through a single daily pump-over. Alcoholic and malolactic fermentations extended over a total of 21 days, with no inputs added throughout the vinification process. The wine was then aged for 18 months, with 70% matured in new oak barrels and 30% in clay amphorae. The estate follows a strict no-residue approach, with the wines tested annually since 2014 to ensure the absence of pesticide residues.

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.