

CHÂTEAU DURFORT VIVENS

2^{ÈME} GRAND CRU CLASSÉ EN 1855
MARGAUX

VINTAGE 2010

CHÂTEAU DURFORT-VIVENS

The colour is a bright, intense, dark purple with glints of violet. The dense, complex bouquet offers a harmonious combination of notes of minerals, spices, very ripe dark fruit, liquorice, incense and white lilies. On the palate, the attack is smooth and dense. There is a remarkable balance between minerality and sweetness. The wine's power is steady and well-structured.

This exceptional vintage has a full-bodied, distinguished, elegant character. Due its balance and complexity, this is a wine that will improve for age for many years, and provide a subtle accompaniment to many fine dishes.

HARVESTS

Harvest dates and degrees of ripeness:

The harvest took place over a record period of 21 days with 12 days of actual picking. This was due to the ideal conditions that enabled us to take our time and pick each plot at perfect ripeness, thereby maximizing the already very high potential that had been revealed by tests before the harvest. The alternating warm, sunny days and cool nights favoured the completion of the ripening process and the breaking down of the grape skins, ensuring good extraction in the vats.

Merlot: 30 September to 7 October

Cabernet franc: 12 September

Cabernet sauvignon: 1 to 20 October

Average yield: 42 hL/ha

BLEND

- Cabernet sauvignon: 74%
- Merlot: 22%
- Cabernet franc: 4%

MATURING

Château Durfort-Vivens 2010 was aged in oak barrels for 18 months with 50% new barrels. A very precise management of the quantity of oxygen dissolved in the wine during ageing was implemented for this vintage. The wine was stabilized by fining with natural, organic egg whites.

Date of bottling: 18/07/2012.



Technical specifications

A.O.C: Margaux

Classification: Second Grand Cru Classé in 1855

Area: 65 hectares of which 55 are vines

Soil: deep gravel from the Quaternary period (Günz and Mindel) with a sand/clay matrix

Density of planting: 6.600 to 8.300 vines/hectare

Vat room: wooden and concrete vats with capacities that enable each parcel to be vinified separately.

Barrels: Bordeaux type barrels made from fine grain oak from the forests of central France. Wood selected from forests and degrees of toasting to Durfort-Vivens' specifications in collaboration with the coopers.

Owner: Gonzague Lurton

Director: Jérôme Héranval