



CHÂTEAU  
DURFORT  
VIVENS

2<sup>ÈME</sup> GRAND CRU CLASSÉ EN 1855  
MARGAUX

VINTAGE 2013

# CHÂTEAU DURFORT-VIVENS

2013 is our first 100% biodynamic vintage. With the experience of the previous vintages, we were able to take advantage of two of the major principles of the biodynamic farming, the anticipation and the stimulation of the natural defenses of the vine. With regard to the difficult weather conditions of the year, we favored the fruit. The wine has a lot of finesse, elegance, freshness and an harmonious finish, that we could expect from a Margaux. The vintage 2013 expresses a very beautiful concentration of red berries, with floral hints (lilac, violet) and minerality. On the palate, the connoisseurs will appreciate the delicacy and the freshness of the great Margaux thanks to a silky and well-balanced texture. Finally, the length is also marked by notes of red berries combined with nuances of spices (pepper of Szechuan) and of tobacco leaf. This wine shows a very beautiful opening and easyness since its bottling. It will pair perfectly well with fine dishes as papillote of sea bass, a roasted poultry or a sauté of veal with morels.

## CLIMATE and HARVESTS

The vintage knows a late blooming and under record rains. The potential of production is strongly affected by the sagging and the millerandage. A hot and dry early summer allows to slightly compensate the delay and to contain the phytosanitary pressure. Afterward, the veraison is fast and homogeneous. The conditions of ripening are good. A clear reheating at the end of August accelerates the maturation of the grapes but the mild temperatures and the humidity of the night, favored the pressure of the botrytis. The delay is not completely caught up in September but grapes already express a lot of fruit. The harvests quickly began because of the rain. We adapted our winemaking according to this maturity by working quite smoothly during the extractions and by favoring the fruit and the silky tannins.

**Merlot** : September 27 th to 30 th

**Cabernet franc** : October 5 th

**Cabernet sauvignon** : October 1st to 6 th

**Average yield** : 23,5 hl/ha

(the lowest since 1991, year of the freeze)

## BLEND

- Cabernet sauvignon : 82 %
- Merlot : 17 %
- Cabernet franc : 1 %

Date of bottling : May 12th of 2015



## Technical specifications

<b>A.O.C</b>	Margaux
<b>Classification of 1855</b>	2 nd Classified Growths
<b>Surface</b>	65 hectares including 55 of vineyard
<b>Soil</b>	Deep gravels from the quaternary period (Günz et Mindel) with a sand and clay soil matrix
<b>Density of plantation</b>	6600 to 8300 plants / hectare
<b>Vats room</b>	Wooden and concrete vats with capacities that enable each parcel to be vinified separately
<b>Barrels</b>	Bordeaux type barrels made from fine grain oak from the forests of the center of France. The barrels are renewed yearly. 18 month of ageing in 50% of new oak
<b>Owner</b>	Gonzague Lurton
<b>Director</b>	Jérôme Hérantal